

## Associations between tissue fatty acid composition and physiological traits of performance and metabolism in the seabass (*Dicentrarchus labrax*)

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**Abstract:** Seabass were fed for 4 months with diets where the lipid was provided as either canola oil (CO), palm oil (PO) or fish oil (FO), to generate diversity in their tissue fatty acid (FA) composition and investigate how this influenced major traits of exercise performance, cardiac performance and respiratory metabolism. In particular, based upon previous observations, we investigated the hypothesis that enriching the fish tissues with oleic and linoleic acids (OA, 18:1n-9 and LA, 18:2n-6, respectively) from the CO and PO diets would improve maximum exercise and cardiac performance, and increase aerobic metabolic scope. This proved to be the case; exercise respirometry on bass fitted with cardiac flow probes revealed that those fed CO and PO diets had a significantly higher critical swimming speed ( $U_{crit}$ ) than those fed the FO diet. The improved swimming performance in the CO and PO groups was accompanied by a higher maximum cardiac output ( $\dot{Q}$ ) and net cardiac scope, and a higher active metabolic rate (AMR) and aerobic scope (AS) than in the FO group. Analysis of tissue FA composition revealed that the fish fed the CO and PO diets had accumulated significantly higher levels of OA and LA in their heart and muscle than the fish from the FO group, which had significantly higher levels of highly unsaturated FA of the n-3 series, such as EPA and DHA (20:5n-3 and 22:6n-3, respectively). Principal components analysis revealed significant positive associations between tissue OA and LA content and  $U_{crit}$ , maximum  $\dot{Q}$ , the increase in  $\dot{Q}$  during exercise, AMR and aerobic scope. There was a negative association between these physiological traits and tissue content of EPA. Therefore, diet composition is an environmental factor that can generate significant phenotypic diversity in major physiological traits of performance and metabolism in the seabass, with increased intake of FAs such as OA and LA leading to improved cardiorespiratory performance.

**Keywords:** seabass, *Dicentrarchus labrax*, swimming, metabolism, cardiovascular performance, fatty acid, diet

## 1 **Introduction**

2 The study of exercise performance in fishes has a long history but, to date, most work has  
3 focused on investigating the mechanisms contributing to propulsion (e.g. Webb, 1993; 1998;  
4 Videler, 1993), the energetics of activity metabolism (e.g. Beamish, 1978; Jones and Randall,  
5 1978; Webb, 1993), and the use of locomotor capacity as a gauge of fish stress level and/or  
6 water quality (e.g. Jain *et al.*, 1998; McKenzie *et al.*, 2003a). Logic would dictate that the  
7 ability to swim should factor into the Darwinian fitness of many fish species and it is,  
8 therefore, widely assumed that swimming performance will be critical to the success of  
9 individual fish. Intra-specific diversities in performance, and the potential sources of such  
10 diversity have, however, received little attention (reviewed in Kolok, 1999; Plaut, 2001;  
11 Nelson *et al.* 2002) despite the fact that this is the raw material upon which natural selection  
12 might act. Clearly, individual physiological diversity may have genetic or environmental  
13 origins but, at present, we have little understanding of the relative contributions from each of  
14 these sources.

15 One environmental factor that is emerging as a significant source of physiological  
16 diversity in fish is diet quality, and particularly the relative intake and subsequent tissue  
17 accumulation of certain fatty acids (FA; Tocher, 2003; McKenzie, 2005). Fishes accumulate  
18 FAs from their diet, storing them as neutral lipids (triacylglycerols) and inserting them into  
19 membranes as polar phosphoglycerides (Sargent *et al.* 1999; Tocher, 2003). McKenzie *et al.*  
20 (1998) found a direct positive relationship between the sustained aerobic exercise  
21 performance of Atlantic salmon (*Salmo salar*) and their muscle levels of oleic acid (OA;  
22 18:1n-9) and linoleic acid (LA; 18:2n-6). On the other hand, highly unsaturated FA of the n-3  
23 series (n-3HUFA), namely EPA (20:5n-3) and DHA (22:6n-3), have also been reported to  
24 have beneficial effects upon the exercise performance of Atlantic salmon (Wagner *et al.*,  
25 2004). Indeed, the same n-3HUFA have a number of effects upon the cardiorespiratory

1 physiology of fish (McKenzie, 2001; 2005) that might impinge upon aerobic exercise  
2 performance. When compared with individuals fed a diet rich in saturated fatty acids (SFA,  
3 such as 14:0 and 16:0), whole-animal metabolic oxygen demand (standard and routine  
4 metabolic rates) was significantly lower in Adriatic sturgeon (*Acipenser naccarii*) and  
5 European eels (*Anguilla anguilla*) fed a diet rich in n-3 HUFA (McKenzie, 2001). These  
6 relative effects of SFA and n-3HUFA might influence aerobic swimming ability if changes in  
7 standard and routine metabolic rates influence metabolic scope for aerobic activities (Fry,  
8 1971). Furthermore, *in vitro* experiments have demonstrated that hearts from the sturgeon fed  
9 the diet enriched in SFA were unable to maintain performance when oxygen supply was  
10 reduced, unlike hearts from sturgeon fed the n-3HUFA (Agnisola *et al.*, 1996). The  
11 myocardium is a predominantly aerobic muscle, and cardiac performance is believed to be  
12 one of the major factors underlying aerobic exercise capacity in active teleosts (Farrell, 1997;  
13 2002; Claireaux *et al.*, 2005; Clark *et al.*, 2005). The mechanisms for these effects of tissue  
14 FA are not known, although they presumably derive from the manner in which different  
15 neutral triacylglycerols are used as oxidative fuels, and/or from changes in cell function and  
16 metabolism consequent to changes in the phosphoglyceride composition of membranes  
17 (McKenzie 2001; 2005).

18         The objective of the current study was, therefore, to investigate how the relative tissue  
19 levels of OA, LA, SFA and n-3HUFA influenced traits of exercise performance, respiratory  
20 metabolism and *in vivo* cardiac performance in the European seabass (*Dicentrarchus labrax*).  
21 Seabass are active predatory teleosts that feed primarily upon smaller fish and crustaceans,  
22 which they capture by pursuit (Pickett & Pawson 1994). Young stages are subject to predation  
23 by pelagic fishes and several species of bird (Pickett & Pawson, 1994). The species performs  
24 substantial migrations and is profoundly euryhaline (Chatelier *et al.*, 2005), colonising  
25 environments ranging from offshore oceanic waters to inshore, brackish and freshwaters in

1 estuaries and coastal lagoons (Pickett and Pawson 1994). Thus, exercise ability should be a  
2 correlate, and a predictor, of the fitness of an individual seabass in its natural environment.  
3 The availability of particular FAs (e.g. n-3HUFA and LA) can display large spatial and  
4 seasonal fluctuations between estuarine and coastal marine foodwebs (Galois *et al.*, 1996), so  
5 the different environments colonised by the seabass can be expected to provide different diets.

6 Three groups of fish were fed for 4 months with one of three diets in which lipids were  
7 provided as either canola oil (CO), palm oil (PO), or cod liver oil, a fish oil (FO), to supply  
8 different amounts of dietary OA, LA, SFA and n-3HUFA. Exercise respirometry and cardiac  
9 flow probes were then employed to measure a suite of physiological traits of metabolism and  
10 performance. The dietary oils provided a complex mixture of FA alongside specific ones of  
11 interest. Therefore, tissue levels of FA and the suite of traits were all measured upon the same  
12 fish, such that principal components analysis (PCA) could be performed to highlight  
13 associations between physiological traits and specific FA in the tissues. We investigated the  
14 hypothesis that fish with tissues rich in OA and LA (from CO and PO) would exhibit  
15 improved exercise performance by comparison with those with tissues rich in n-3HUFA  
16 (from FO). We also investigated the hypothesis that an improved exercise performance in  
17 seabass with tissues rich in OA and LA would be linked to greater aerobic metabolic scope  
18 and *in vivo* cardiac performance. Furthermore, we investigated the hypothesis that fish with  
19 tissues rich in SFA (from PO) would have a higher metabolic rate than the fish with tissues  
20 rich in n-3HUFA (from FO). Tissue polar and neutral lipid fractions were analysed  
21 separately, to provide some insight into whether any associations between physiological traits  
22 and tissue FA levels might derive from changes to membrane polar lipid composition, or from  
23 the quality of neutral lipids as oxidative fuels (McKenzie 2001; 2005).

## 1 **Materials and methods**

2 All experiments were performed at the CNRS/Ifremer Centre de Recherche sur les  
3 Écosystèmes Marins et Aquacoles (CREMA, l'Houmeau, France).

### 4 ***Experimental diets***

5 The experimental diets were prepared at the Ifremer Centre de Nutrition des Poissons (Brest,  
6 France) as 4.5 mm pellets. The basal composition of these diets was identical. The addition of  
7 CO as dietary lipid provided a FA mixture dominated by OA, LA and  $\alpha$ -linolenic acid (18:3n-  
8 3). Palm oil (PO) provided a dietary FA mixture dominated by OA and LA but also by  
9 palmitic acid (16:0), a SFA. The fish oil (FO) provided a mixture of many FA but in  
10 particular relatively high quantities of EPA and DHA, n-3HUFA which were only present at  
11 low levels in the two vegetable oils. The FA composition of the three diets is shown in Table  
12 1.

### 13 ***Experimental animals and feeding***

14 European seabass (*Dicentrarchus labrax*) with a mean ( $\pm$  SD) mass of  $200 \pm 10$  g and length  
15 of  $26.56 \pm 0.28$  cm were obtained from a commercial supplier on Ile de Ré (Charente  
16 Maritime, France). They were maintained at CREMA in 1 m<sup>2</sup> fibreglass tanks (water volume  
17 approximately 400 L) under a natural photoperiod. Tanks were provided with biofiltered  
18 seawater (SW) at a temperature of 20 °C and salinity of 30‰. A total of 72 fish were slightly  
19 anaesthetised, fitted with a subcutaneous passive integrated transponder (PIT) tag for  
20 individual identification, then allocated randomly to one of 6 experimental groups (2  
21 replicates per diet, 12 individuals per replicate). The fish were then allowed month of  
22 acclimation to the prevailing holding conditions, during which they were fed a commercial  
23 diet (Bar D Perform Natura 4.5; Sica du Gouessant, Lamballe, France). They were then fasted  
24 for two weeks prior to the beginning of the feeding protocol, at which point they accepted the  
25 novel feeds eagerly. Fish were then fed by hand daily to satiation, with their designated

1 experimental diet. After 4 months the fish had approximately doubled in mass. Daily growth  
2 and condition factor were calculated as follows:

$$3 \quad \text{Daily growth} = \frac{\frac{fW - iW}{iW} \times 100}{n},$$

$$4 \quad \text{Condition factor} = \frac{fW}{L^3} \times 100$$

5 where  $fW$  is final weight in Kg,  $iW$  is initial weight in Kg,  $n$  is the number of feeding days and  
6  $L$  is length in cm.

### 7 ***Surgical preparation***

8 At this stage of the experiment, bass with a mean mass and forklength of  $395 \pm 10$  g and  
9  $30.58 \pm 0.28$  cm, respectively, were anaesthetised with tricaine methane sulphonate (MS-222)  
10 at a concentration of  $0.1 \text{ g L}^{-1}$ , and transferred to an operating table where their gills were  
11 irrigated with aerated water containing  $0.05 \text{ g L}^{-1}$  MS-222. A 2S-type Transonic (EMKA,  
12 Paris, France) ultrasound flow probe (resolution  $0.1 \text{ ml} \cdot \text{min}^{-1}$ ; absolute accuracy  $\pm 15\%$ ) was  
13 placed around the ventral aorta, as described by Axelsson *et al.* (2002). Following surgery, the  
14 animals were allowed 48 h recovery in opaque PVC chambers provided with a flow of water.

### 15 ***Exercise and cardiac performance***

16 Swimming respirometry was performed with an automated Brett-type swim-tunnel  
17 respirometer designed to exercise fish in a non-turbulent water flow with a uniform velocity  
18 profile (McKenzie *et al.*, 2001). Fish were transferred individually to the respirometer and  
19 allowed to recover for at least 12 hours (overnight) at a current speed of  $0.5 \text{ bodylengths} \cdot \text{s}^{-1}$   
20 ( $\text{BL} \cdot \text{s}^{-1}$ ). At this low current speed bass rested on the bottom and maintained position by  
21 gentle sculling of their pectoral fins and occasional tail flicks. The following day, fish were  
22 exposed to progressive increments in swimming speed at 1, 2, 3, 3.5 and  $4 \text{ BL} \cdot \text{s}^{-1}$ , every 30  
23 min, until fatigue. Fish were considered to be fatigued when they were unable to remove  
24 themselves from the posterior screen of the swimming chamber despite gentle encouragement

1 by sudden increases in current velocity. Measurements of  $O_2$  uptake ( $M_{O_2}$ , in  $mg\ kg^{-1}\ h^{-1}$ )  
2 were collected automatically at each swimming speed with the custom-designed data-  
3 acquisition system described in McKenzie *et al.* (2001) and custom-made software (G.  
4 Guillou, CREMA). Water  $O_2$  saturation in the sealed respirometer was measured with an  
5 Orbisphere clarke-type polarographic oxygen electrode and associated meter (Orbisphere  
6 Laboratory, Geneva, Switzerland). The measurements of  $M_{O_2}$  during exercise were used to  
7 derive the notional metabolic rate of the immobile fish (IMR), as described by McKenzie *et*  
8 *al.* (2003b). The maximum metabolic rate of activity (AMR) was identified during swimming  
9 (this occurred at speeds approaching  $U_{crit}$ ) and used to calculate net aerobic scope relative to  
10 IMR (McKenzie *et al.*, 2003b). Critical swimming speed ( $U_{crit}$ ) was calculated in  $BL.s^{-1}$  as  
11 described by Brett (1964).

12 At each swimming speed, cardiac output ( $Q$ ) was measured in  $ml.min^{-1}.kg^{-1}$  with the  
13 signal from the flowprobe displayed on the Transonic amplifier and acquired by a PC with the  
14 custom-designed labview software described in Axelsson *et al.* (2002). The signal was used to  
15 calculate  $f_H$  in  $beats.min^{-1}$  and, together with the data for  $Q$ , used to calculate  $V_{SH}$ , in  $ml.beat^{-1}.kg^{-1}$ .  
16 Cardiac scope during exercise was calculated as maximum  $Q$  minus “routine”  $Q$ .  
17 Maximum  $Q$  always occurred at swimming speeds approaching  $U_{crit}$ , routine  $Q$  was taken as  
18 the lowest  $Q$  measured when the fish was swimming very gently at a speed of  $5\ cm\ s^{-1}$ , prior  
19 to the exercise protocol. Routine  $f_H$  and  $V_{SH}$  were derived from the measures of routine  $Q$ .  
20 Increase in  $f_H$  and  $V_{SH}$  during exercise was calculated respectively as maximum  $f_H$  minus  
21 routine  $f_H$  and maximum  $V_{SH}$  minus routine  $V_{SH}$ .

22 After experiments, animals were rapidly removed from the respirometer and killed  
23 with a blow to the head. The ventricle and a piece of white muscle were taken and stored at  
24  $-80^\circ C$  until fatty acids analysis.

1 ***Tissues fatty acid analysis***

2 *Total lipid extraction and measurement:*

3 Lipids were extracted from tissues following a procedure derived from that of Folch *et al.*  
4 (1957). A double step extraction was carried out on rehydrated samples by grinding them in  
5 chloroform: methanol mixtures (1:2 then 2:1, v/v) with an all-glass Potter homogeniser. For  
6 each sample, the two homogenates were filtered on GF/F pre-combusted filters and pooled in  
7 a conical glass centrifuge tube. Following the addition of a 1% NaCl solution, the crude  
8 extract separated into two phases. After decantation, the lower phase containing lipids was  
9 recovered by suction and stored in PTFE capped glass tubes at -20°C until analysed.

10 Total lipids were measured with a Chromarod SIII - Iatroscan TH-10 system (TLC-FID)  
11 connected to a Shimadzu CR3A integrator. For each sample, four successive volumes (1 µl)  
12 of a concentrated extract aliquot were spotted on a Chromarod with a 2 µl microsyringe. After  
13 drying in a dessicator, the rod was read directly by the Iatroscan without any development. A  
14 calibration curve based on a mixture of pure standards (Sigma) was used to calculate the total  
15 lipid concentration of the lipid extracts (Parrish & Ackman, 1985).

16 *Separation of polar and neutral lipids*

17 Total lipids were separated into polar and neutral fractions by HPLC (Kontron Analytical)  
18 coupled with an ELSD-500 detector (Alltech). The separation was carried out on a preparative  
19 50 mm x 10 mm ID stainless steel column filled with an SPE Si-diol phase (IST). The polarity  
20 gradient was obtained with increasing proportions of methanol in chloroform. The column  
21 effluent was by-passed in such a way that 90% of the separated lipid fractions were recovered  
22 for FAME analyses, while the detector measured 10%.



1 *FAME preparation, purification and measurement:*

2 Fatty acid methyl esters (FAME) from the separated lipid fractions were obtained after a base-  
3 catalysed transesterification with sodium methylate (0.5 M, 1 h, 80°C; Christie, 1984).

4 FAME were purified by HPLC, using a preparative 100 mm x 10 mm ID stainless steel  
5 column filled with an SPE Si-NH<sub>2</sub> phase (IST). The polarity gradient was obtained by  
6 increasing the proportions of chloroform and methanol in heptane. As above, the column  
7 effluent was by-passed so that 90% of the purified FAME was recovered for gas  
8 chromatography, while the detector measured 10%.

9 Purified FAME were then analysed by gas chromatography (Packard 439) on a SGE BPX-70  
10 highly polar capillary column (30 m x 0.25 mm ID x 0.25 µm film), with hydrogen as carrier  
11 gas at 1.1 ml.min<sup>-1</sup>. The temperature gradient ran from 90 to 210°C at a rate of 1°C.min<sup>-1</sup>.

12 Identification of FAME was completed by comparison with pure individual standards  
13 (Sigma), standard mixtures (Supelco) and hydrogenated samples.

14 ***Statistical analysis***

15 Differences amongst the dietary groups for any given variable were assessed by one-way  
16 analysis of variance (ANOVA) with Bonferroni post-hoc tests to identify where significant  
17 differences lay. In those cases where the groups did not exhibit homogeneity of variance, a  
18 Kruskal-Wallis non-parametric ANOVA and Mann-Whitney post-hoc tests were used. Links  
19 between heart polar lipids and physiological traits were explored by Principal Component  
20 Analysis (PCA) followed by Pearson correlation tests, using StatBox6<sup>®</sup> software. Only FA  
21 that represented at least 1% of tissue FA in at least one lipid fraction (polar or neutral) were  
22 used for the PCA and Pearson correlation tests. A probability of less than 5% (p<0.05) was  
23 taken as the fiducial level for statistical significance.

24 **Results**

1 The FO group exhibited a significantly higher daily percentage increase in mass than the other  
2 two dietary groups, mean ( $\pm$  SEM) specific growth rate was  $0.51 \pm 0.10$ ;  $0.31 \pm 0.03$ , and  $0.36$   
3  $\pm 0.03$   $\% \cdot \text{day}^{-1}$  in the FO, CO and PO groups, respectively. The FO group also exhibited a  
4 significantly higher mean condition factor, being  $1.46 \pm 0.04$ ;  $1.36 \pm 0.02$ , and  $1.33 \pm 0.03$  in  
5 the FO, CO and PO groups, respectively.

#### 6 *Exercise performance, cardiac performance and respiratory metabolism*

7 Seabass fed the CO and PO diets achieved a mean ( $\pm$  SEM)  $U_{\text{crit}}$  of  $3.2 \pm 0.04$  and  $3.24 \pm 0.05$   
8  $\text{BL} \cdot \text{s}^{-1}$ , respectively, which were not significantly different (Fig. 1). In contrast, fish fed FO  
9 only achieved a  $U_{\text{crit}}$  of  $2.93 \pm 0.12$   $\text{BL} \cdot \text{s}^{-1}$ , which was significantly lower than the other two  
10 groups (Fig. 1).

11 There was no significant difference in routine  $Q$  between diets (Fig 2), nor in routine  
12  $V_{\text{SH}}$  and  $f_{\text{H}}$  (Table 2). There were, however, differences in the cardiac response to exercise. As  
13 shown in Fig 2, maximum  $Q$  was significantly higher in CO and PO fish than in those from  
14 the FO group. As a consequence, the increase in  $Q$  during exercise was also significantly  
15 higher for CO and PO fish (Fig 2). In all fishes, the increased  $Q$  during exercise was primarily  
16 a consequence of increased  $f_{\text{H}}$ , with a smaller contribution from increases in  $V_{\text{SH}}$  (Table 2),  
17 but there were no differences in the maxima for these latter two variables amongst the three  
18 diets (Table 2).

19 IMR was not significantly different between diets (Fig 3) but there were significant  
20 differences in respiratory metabolism during exercise. Exercise elicited an exponential  
21 increase in  $\text{MO}_2$  in all fish (data not shown) until a plateau was reached just prior to fatigue  
22 ( $U_{\text{crit}}$ ). As shown in Fig. 3, AMR was significantly higher in the CO and PO groups relative to  
23 the FO group. As a direct consequence, net aerobic scope was also significantly higher in the  
24 CO and PO groups, relative to the FO group (Fig 3).

#### 25 *Tissue FA composition*

1 As anticipated, there was a clear influence of dietary FA supply upon the FA composition of  
2 neutral and polar lipids in the heart (Table 3) and muscle (Table 4). In polar lipids of the  
3 heart (Table 3), the PO fish had higher levels of stearic acid than found in the other two  
4 groups. Both the CO and PO fish had higher levels of OA and LA in their polar lipids than  
5 the FO fish did (Table 3). On the other hand, the FO fish had higher levels of n-3HUFA such  
6 as EPA and its elongation product 22:5n-3. DHA comprised about 28% of the heart polar  
7 lipids in all groups, with no differences between them. The groups did not differ in their  
8 overall levels of SFA, MUFA and PUFA but the FO group had a much higher ratio of n-3 to  
9 n-6 PUFA in its polar lipids by comparison with the other two groups. In the neutral lipids,  
10 stearic acid, OA, LA and n-3HUFA exhibited the same overall pattern of distribution as seen  
11 for the polar lipids (Table 3). However, the dominant FA in the neutral lipids of all groups  
12 was not DHA but, rather, OA. Furthermore, for their neutral lipids, the PO group had a  
13 higher total content of SFA than the other two groups, and it also had a higher total content of  
14 MUFA than the FO group (heart neutral MUFA levels varied greatly in the CO fishes, Table  
15 3). Conversely, the PO group had a significantly lower level of total PUFA than the CO and  
16 FO groups. Finally, the FO group, as expected, had a much higher ratio of total n-3 to n-6  
17 PUFA than in the other groups, although the differences were less pronounced than in the  
18 polar lipids (Table 3).

19 As can be seen in Table 4, skeletal white muscle also exhibited this general pattern of  
20 diversity in FA distribution between the three dietary groups. Indeed, the differences  
21 observed in the white muscle were, if anything, more pronounced than in the ventricular  
22 muscle (Table 3 cf Table 4). This demonstrates that the diets had generated systemic  
23 differences in tissue FA profile amongst the three groups.

24 *Principal component analysis*

1 The PCA revealed some clear associations between the measured physiological traits and  
2 levels of particular FA in the polar and neutral lipids of the heart (fig 4). The analysis also  
3 separated the groups along the primary axis, with the CO and PO fish localised close together  
4 and apart from the FO fish (fig 4). In particular, on axis 1, fishes from the CO and PO groups  
5 with elevated levels of OA, LA and total MUFA in their lipids had high  $U_{crit}$ , maximum Q,  
6 scope to increase Q during exercise, AMR, and aerobic scope (fig 4). On the other hand,  
7 fishes from the FO group with high levels of n-3PUFA and a high ratio of n-3 to n-6 PUFA  
8 had low values for these traits of exercise and cardiac performance but high values for growth  
9 and condition factor (fig 4).

10 The axes 2 and 3 showed some further associations between tissue FA and physiological  
11 traits. These associations were not strictly linked to dietary group but were a function of the  
12 intrinsic individual diversity amongst all of the animals studied (fig 4). Axis 3 shows an  
13 effect of polar lipids, whereby fishes with high levels of stearic acid and total SFA tended to  
14 have high IMR, whereas IMR was low in fishes with high levels of DHA and total PUFA in  
15 their polar lipids (fig 4). Axis 2 shows an effect predominantly of neutral lipids, whereby  
16 fishes with high levels of stearic acid, OA, total SFA and total MUFA in neutral lipids tended  
17 to have low routine  $V_{SH}$ , whereas routine  $V_{SH}$  was high in fish with high levels of AA and  
18 DHA in neutral lipids, or of AA in polar lipids (fig 4).

19 These associations between FA and physiological traits were borne out by the Pearson  
20 correlations derived from the PCA. Table 5 shows the correlations for polar lipids. Specific  
21 growth rate showed a weak negative correlation with LA levels and a positive correlation with  
22 n-3 to n-6 PUFA ratio. Immobile metabolic rate showed a strong positive correlation with  
23 stearic acid and total SFA in polar lipids, and a negative correlation with DHA and total  
24 PUFA, this latter probably because total PUFA were dominated by DHA (Table 5). The  
25 performance traits ( $U_{crit}$ , maximum Q, scope to increase Q during exercise, AMR, and aerobic

1 scope) were all correlated positively with LA and OA in polar lipids, but negatively with  
2 EPA, 22:5n-3 and ratio of n-3 to n-6 PUFA (Table 5). Table 6 shows the correlations for  
3 neutral lipids. Once again, growth was correlated negatively with stearic acid and total SFA  
4 levels in neutral lipids, while both growth and condition factor were related positively with  
5 EPA levels. Routine  $V_{SH}$  was correlated positively with AA, DHA and total PUFA in neutral  
6 lipids (Table 6). Performance traits were related positively to LA levels in neutral lipids (but  
7 not neutral OA levels, which did not emerge from the PCA), and related negatively to EPA  
8 levels and ratio of n-3 to n-6 PUFA (Table 6).

## 9 **Discussion**

10 The results demonstrate that diet-related changes in the FA composition of the tissues can  
11 have significant effects upon major physiological traits of performance and metabolism in  
12 seabass. This overall result is consistent with previous studies showing an impact of tissue  
13 FA composition on the cardiorespiratory physiology of fish (Randall *et al.*, 1992; McKenzie  
14 *et al.*, 1995; 1997; 1998; 2000; Agnisola *et al.*, 1996; Wagner *et al.*, 2004). As expected, the  
15 best physiological performance was observed in the animals fed the CO and PO diets, rich in  
16 OA and LA. The PCA revealed a number of associations between the percentage content of  
17 specific FAs in the polar and/or neutral pools of ventricular muscle and particular traits of  
18 growth, metabolism and performance.

19 The significantly higher  $U_{crit}$  measured in the CO and PO groups, as compared to the  
20 FO group, was linked to the high levels of OA and LA in their tissues. These results are  
21 consistent with a previous study on Atlantic salmon (McKenzie *et al.*, 1998) which found that  
22 incremental substitutions of fish oil by canola oil in the dietary lipids led to incremental  
23 increases in swimming performance, with a direct positive relation between tissue OA and LA  
24 (derived from the dietary canola oil) and  $U_{crit}$ . The current data extend these observations to  
25 demonstrate that improved exercise performance was linked to improved maximum cardiac

1 performance, higher active metabolic rates and greater aerobic scope in fish with tissues rich  
2 in OA and LA.

3 It is possible that the greater aerobic scope and higher swimming performance of the  
4 CO and PO fish was a consequence of the improved cardiac performance. It has been argued  
5 that aerobic myocardial performance may be a primary factor limiting AMR and  $U_{crit}$  in active  
6 teleosts (Farrell, 2002; Claireaux *et al.*, 2005; Clark *et al.*, 2005). A recent study has  
7 demonstrated that intrinsic individual diversities in maximum  $Q$  are directly linked to parallel  
8 diversities in AMR, aerobic scope and  $U_{crit}$  in rainbow trout (Claireaux *et al.*, 2005). This  
9 linkage has yet to be demonstrated for seabass, but there is some evidence for a role of cardiac  
10 performance in defining aerobic scope and  $U_{crit}$ . In many active teleosts, including rainbow  
11 trout and seabass, both  $Q$  and  $M_{O_2}$  plateau as fish approach  $U_{crit}$  in swim tests (Kiceniuk and  
12 Jones, 1977; Kolok and Farrell 1994; Thoraresen *et al.*, 1996; Gallagher *et al.*, 2001;  
13 Chatelier *et al.*, 2005) and this has been taken as circumstantial evidence that it is limitations  
14 to cardiac work that are constraining aerobic scope (Farrell, 2002). In the seabass, the  
15 simultaneous plateau of both  $Q$  and  $M_{O_2}$  during exercise corresponds with the initiation of an  
16 intermittent “burst and coast” swimming pattern (Chatelier *et al.*, 2005) that indicates  
17 recruitment of anaerobic white muscle (Day and Butler, 1996) and which precedes fatigue.  
18 Visual observation of the ventral aortic probe trace at this time of the experiment also  
19 revealed significant cardiac arrhythmias, further circumstantial evidence that impaired cardiac  
20 performance was linked to the onset of fatigue. This arrhythmia always occurred at higher  
21 swimming speeds in the CO and PO fish, when compared to the FO animals.

22 At present, it is only possible to speculate about the mechanism by which the tissue  
23 OA and LA might exert their effects upon cardiorespiratory performance. They may be  
24 related to the fact that aerobic metabolism, and aerobic work, is fuelled primarily by  $\beta$ -  
25 oxidation of neutral FA in fish (Hochachka and Somero, 1984; Richards *et al.*, 2002). There is

1 *in-vitro* evidence to suggest that OA and LA are preferred over other FA, especially HUFA,  
2 as substrates for  $\beta$ -oxidation (Sidell and Driedzic, 1985; Henderson and Sargent, 1985;  
3 Egginton, 1996). It is conceivable, therefore, that higher levels of these preferred substrates in  
4 the tissues might allow the animals to achieve higher rates of aerobic work (McKenzie, 2001).  
5 It was unexpected, therefore, that only levels of neutral LA in tissue lipids emerged as being  
6 related to high performance in the PCA, and that levels of neutral OA and total neutral MUFA  
7 showed no association. This might argue against such a “substrate” mechanism.

8         The linkage between levels of OA and LA in polar lipids and increased cardiac (and  
9 exercise) performance may also be a result of membrane processes. Studies on isolated  
10 mammalian cardiomyocytes revealed that extracellular application of EPA and other PUFA  
11 produced a prompt and reversible concentration-dependent inhibition of the L-type calcium  
12 current, thereby limiting calcium entry into the cells (Xiao *et al.*, 1997; Leaf *et al.*, 1999). It  
13 was proposed that such effects should protect against calcium overload and arrhythmia (Xiao  
14 *et al.*, 1997; Leaf *et al.*, 1999). Any such beneficial effect of EPA on cardiac arrhythmia was  
15 not revealed in our study. There is, however, preliminary evidence to indicate that OA has an  
16 inhibitory effect on L-type calcium channels and could, therefore, protect hearts against  
17 arrhythmia at high workloads (Chatelier, A., Imbert, N., Zambonino Infante, J.L., McKenzie,  
18 D.J. and Bois, P. manuscript submitted). Such an effect might have contributed to the  
19 improved cardiac performance in the CO and PO fish.

20         The relatively poorer exercise performance of the seabass with tissues rich in EPA and  
21 with a high n-3 to n-6 PUFA ratio is also consistent with previous results of McKenzie *et al.*  
22 (1998) on Atlantic salmon. These results are, however, in direct contrast to those reported by  
23 Wagner *et al.* (2004), who found improved exercise performance in salmon fed a diet rich in  
24 n-3HUFA. The explanation for these opposing results presumably lies in the enormous  
25 complexity of factors within such diet studies. In particular, the oils used in dietary studies all

1 provide a complex mixture of FA. Many of these FA have specific biological roles that  
2 interact with each other (Sargent *et al.*, 1999), such that each study is effectively unique  
3 unless great care is taken to match the ingredients. There may also be minimum threshold of  
4 action for some FA. In the current study, the relatively poor cardiorespiratory performance of  
5 fish with tissues rich in EPA should not be taken as an indicator of overall “reduced fitness”,  
6 since tissue levels of this FA were correlated positively with high fish growth rates. It is  
7 interesting that the PCA revealed that these effects were correlated with EPA (and its  
8 elongation product 22:5 n-3) rather than DHA, the other essential n-3HUFA provided in the  
9 FO diet.

10         The high IMR observed in fish with high tissue total SFA, revealed in the PCA and  
11 Pearson correlations, are consistent with previous studies (McKenzie *et al.*, 1997; 2000)  
12 where sturgeon and eels fed SFA had significantly higher rates of metabolism than those fed  
13 n-3HUFA. The results of the PCA indicate that this effect of SFA on IMR in seabass may  
14 have been a result of a membrane-related mechanism, as the associations were only observed  
15 for polar lipids. It is also interesting that it was high tissue levels of DHA in polar lipids that  
16 were correlated with low IMR in the PCA, with no other HUFA implicated.

17         Once again, it is only possible to speculate about the mechanism(s) for the effects on  
18 metabolic rate of SFA versus DHA (McKenzie, 2001). Hulbert and Else (1999) and Hulbert *et*  
19 *al.* (2005) suggest that effects of n-3HUFA versus SFA on metabolic rate are due to  
20 membrane-related processes, and particularly to differences in energy consumption by  
21 membrane-bound ATPases, consequent to changes in membrane FA composition and  
22 physico-chemical properties. These authors, however, report that n-3HUFA raise metabolic  
23 rate, while SFA lower it, in a number of terrestrial endotherms (birds and mammals) (Hulbert  
24 and Else, 1999; Hulbert *et al.*, 2005). This is in exact opposition to the effects on metabolic  
25 rate reported here and previously by McKenzie *et al.* (1997; 2000). On the other hand, Pepe



1 and MacLennan (2002) reported that hearts isolated from rats fed with n-3HUFA (from fish  
2 oil) had significantly lower rates of myocardial oxygen consumption than hearts from rats fed  
3 SFA (from coconut oil). They attributed this to differences in mitochondrial membrane  
4 composition that influenced proton leak (Pepe and MacLennan, 2002). The basis for such  
5 contrasting results is not clear and, while there can be no doubt that dietary and tissue FA  
6 exert profound effects upon the metabolic and cardiorespiratory physiology of vertebrates,  
7 further work is needed to explore the mechanisms for these effects and thereby, hopefully, to  
8 explain contrasting results.

9         The positive correlation between routine  $V_{SH}$  and tissue total PUFA levels, and in  
10 particular HUFA such as AA and DHA, cannot be explained at present. Agnisola et al.  
11 (1996) found that, when working spontaneously *in vitro*, hearts isolated from sturgeon fed a  
12 diet rich in n-3HUFA had a greater routine  $V_{SH}$ , than hearts isolated from sturgeon fed a diet  
13 rich in SFA.

14         In the present study at 20°C, seabass exhibited a much greater AMR, aerobic scope,  
15 maximum  $Q$  and  $U_{crit}$  than the seabass at 15°C studied by Chatelier *et al.* (2005). This  
16 demonstrates that temperature exerts a profound effect upon the cardiorespiratory  
17 performance of seabass. In both this study and the study of Chatelier *et al.* (2005), the  
18 increase in  $Q$  during exercise was attributable to an increase in  $f_H$  rather than  $V_{SH}$ . Chatelier *et*  
19 *al.* (2005) found that rapid changes in water salinity had no effect on cardiac or swimming  
20 performance. This indicates that diet may be at least as important an environmental variable  
21 as salinity for defining the performance of seabass in their natural environment. Migrations of  
22 seabass may expose the animals to entirely different FA availabilities, particularly between  
23 marine foodwebs that are rich in n-3HUFA and estuarine foodwebs where FA such as LA and  
24 OA may be more common (Galois et al. 1996). Exploring the associations between tissue FA

1 composition and traits of growth, performance and respiratory metabolism in wild seabass is,  
2 therefore, an interesting avenue for future research.

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### 7 **List of symbols and abbreviations**

- 8 AMR: active metabolic rate
- 9 AS: aerobic scope
- 10 BL: body length
- 11 CO: canola oil
- 12 FA: fatty acids
- 13  $f_H$ : heart rate
- 14 FO: Fish oil
- 15 IMR: metabolic rate of the immobile fish
- 16 LA: linoleic acid
- 17  $MO_2$ : rate of oxygen uptake
- 18 n-3HUFA: highly unsaturated fatty acids of the n-3 series
- 19 OA: oleic acid
- 20 PCA: principal component analysis
- 21 PO: Palm oil
- 22  $Q$ : cardiac output
- 23 SFA: saturated fatty acid
- 24 SGR specific growth rate
- 25  $U_{crit}$ : critical swimming speed

1  $V_{SH}$ : cardiac stroke volume

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- 16



1 **Table 1.** Fatty acid (FA) composition of lipids in the diets as a percentage of total fatty acids.  
 2 FO, fish oil diet; CO, canola oil diet; PO, palm oil diet; SFA, saturated fatty acids; MUFA,  
 3 monounsaturated fatty acids; PUFA, polyunsaturated fatty acids. For the individual FA, only  
 4 those that occurred at more than 0.5% of lipids are reported, with the exception of 20:4n-6.

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Fatty acid	CO	PO	FO
14:0	0.7	0.9	3.3
16:0	8.5	20.4	13.3
18:0	1.7	2.5	2.4
20:0	0.5	0.7	0.5
16:1n-7	0.9	0.8	4.1
18:1n-7	2.9	1.6	2.6
18:1n-9	43.9	43.5	27.3
20:1n-9	3.5	2.6	5.3
20:1n-11	0.1	0.2	0.5
22:1n-11	0.9	1.1	3.7
18:2n-6	19.2	14.9	10.2
20:4n-6	0.11	0.09	0.38
18:3n-3	8.5	4.0	4.5
18:4n-3	0.4	0.4	1.6
20:4n-3	0.1	0.1	0.6
20:5n-3	2.3	1.1	7.0
22:5n-3	0.2	0.1	1.2
22:6n-3	2.2	1.9	6.3
SFA	12.7	26.1	20.6

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MUFA	53.8	51.0	45.5
PUFA	33.5	23.0	33.9
n3/n6	0.72	0.50	2.00

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1 **Table 2.** Mean ( $\pm$  SEM) values for routine and maximum heart rate ( $f_H$ , beats  $\text{min}^{-1}$ ) and  
 2 ventricular stroke volume ( $V_{SH}$ , ml), and the resulting increase in each variable during  
 3 exercise, in seabass fed one of three diets where lipids were provided as canola oil (CO), palm  
 4 oil (PO) or fish oil (FO).

	CO	PO	FO
routine $f_H$	44.0 $\pm$ 7.0	45.2 $\pm$ 2.4	48.6 $\pm$ 5.2
max $f_H$	95.1 $\pm$ 3.8	96.7 $\pm$ 1.3	90.1 $\pm$ 2.3
increase in $f_H$	51.1 $\pm$ 5.9	51.5 $\pm$ 3.4	41.6 $\pm$ 5.5
routine $V_{SH}$	0.96 $\pm$ 0.20	0.78 $\pm$ 0.07	0.73 $\pm$ 0.18
max $V_{SH}$	1.28 $\pm$ 0.20	1.06 $\pm$ 0.08	0.98 $\pm$ 0.18
increase in $V_{SH}$	0.32 $\pm$ 0.05	0.28 $\pm$ 0.04	0.25 $\pm$ 0.05

5 Values are means, n = 6 in all cases. There were no significant differences between the  
 6 groups.

7

1 **Table 3.** Fatty acid (FA) composition of polar and neutral lipids in ventricular muscle of  
 2 seabass fed one of three diets where lipids were provided as canola oil (CO), palm oil (PO) or  
 3 fish oil (FO).

	Polar FA			Neutral FA		
	CO	PO	FO	CO	PO	FO
14:0	< 0.5	< 0.5	< 0.5	1.0 ± 0.2 <sup>a</sup>	1.2 ± 0.2 <sup>a</sup>	1.6 ± 0.4 <sup>a</sup>
16:0	16.5 ± 1.1 <sup>a</sup>	19.0 ± 1.5 <sup>a</sup>	17.5 ± 0.3 <sup>a</sup>	11.3 ± 0.6 <sup>a</sup>	16.1 ± 0.5 <sup>b</sup>	11.2 ± 0.6 <sup>a</sup>
18:0	5.5 ± 0.9 <sup>a</sup>	5.1 ± 1.3 <sup>a</sup>	7.6 ± 0.4 <sup>a</sup>	3.8 ± 0.4 <sup>a</sup>	3.4 ± 0.2 <sup>a</sup>	3.8 ± 0.5 <sup>a</sup>
16:1n-7	0.3 ± 0.0	0.3 ± 0.0	0.7 ± 0.0	2.4 ± 0.4 <sup>a</sup>	2.6 ± 0.3 <sup>a</sup>	3.9 ± 0.4 <sup>b</sup>
18:1n-7	2.7 ± 0.1 <sup>a</sup>	2.0 ± 0.1 <sup>b</sup>	2.8 ± 0.1 <sup>a</sup>	2.7 ± 0.5 <sup>a</sup>	2.5 ± 0.1 <sup>a</sup>	3.2 ± 0.1 <sup>a</sup>
18:1n-9	17.2 ± 0.4 <sup>a</sup>	15.5 ± 0.8 <sup>b</sup>	13.2 ± 0.3 <sup>c</sup>	27.6 ± 1.4 <sup>a,b</sup>	31.7 ± 1.1 <sup>a</sup>	24.1 ± 0.9 <sup>b</sup>
20:1n-9	1.6 ± 0.1 <sup>a</sup>	1.6 ± 0.1 <sup>a</sup>	1.9 ± 0.1 <sup>b</sup>	0.8 ± 0.6 <sup>a</sup>	1.2 ± 0.6 <sup>a</sup>	0.6 ± 0.0 <sup>a</sup>
22:1n-11	< 0.5	< 0.5	< 0.5	1.0 ± 0.2 <sup>a</sup>	0.8 ± 0.3 <sup>a</sup>	1.5 ± 0.4 <sup>a</sup>
18:2n-6	9.4 ± 0.4 <sup>a</sup>	9.1 ± 0.4 <sup>a</sup>	4.2 ± 0.1 <sup>b</sup>	13.9 ± 0.7 <sup>a</sup>	12.7 ± 1.0 <sup>a</sup>	9.1 ± 0.6 <sup>b</sup>
20:2n-6	0.8 ± 0.1 <sup>a</sup>	0.7 ± 0.0 <sup>a</sup>	0.6 ± 0.0 <sup>a</sup>	0.9 ± 0.2 <sup>a</sup>	0.7 ± 0.1 <sup>a</sup>	0.9 ± 0.2 <sup>a</sup>
20:4n-6	3.5 ± 0.1 <sup>a</sup>	3.5 ± 0.2 <sup>a</sup>	3.9 ± 0.2 <sup>a</sup>	1.3 ± 0.2 <sup>a</sup>	0.9 ± 0.1 <sup>a</sup>	1.1 ± 0.2 <sup>a</sup>
18:3n-3	1.9 ± 0.1 <sup>a</sup>	1.1 ± 0.1 <sup>b</sup>	1.0 ± 0.0 <sup>b</sup>	3.9 ± 0.2 <sup>a</sup>	2.5 ± 0.1 <sup>b</sup>	2.7 ± 0.1 <sup>b</sup>
18:4n-3	< 0.5	< 0.5	< 0.5	0.7 ± 0.1 <sup>a</sup>	0.5 ± 0.1 <sup>b</sup>	1.0 ± 0.1 <sup>a</sup>
20:4n-3	< 0.5	< 0.5	< 0.5	0.3 ± 0.1 <sup>a</sup>	0.2 ± 0.1 <sup>a</sup>	0.6 ± 0.0 <sup>b</sup>
20:5n-3	6.7 ± 0.3 <sup>a</sup>	8.0 ± 0.6 <sup>b</sup>	9.8 ± 0.3 <sup>c</sup>	4.8 ± 0.4 <sup>a</sup>	3.8 ± 0.3 <sup>b</sup>	6.3 ± 0.2 <sup>c</sup>
22:5n-3	1.6 ± 0.1 <sup>a</sup>	1.7 ± 0.2 <sup>a</sup>	2.2 ± 0.1 <sup>b</sup>	1.1 ± 0.0 <sup>a,b</sup>	0.7 ± 0.1 <sup>a</sup>	1.4 ± 0.3 <sup>b</sup>
22:6n-3	28.7 ± 1.9 <sup>a</sup>	28.5 ± 2.3 <sup>a</sup>	28.3 ± 1.1 <sup>a</sup>	12.9 ± 1.6 <sup>a,b</sup>	9.7 ± 0.4 <sup>a</sup>	13.3 ± 1.0 <sup>b</sup>
SFA	23.0 ± 1.7 <sup>a</sup>	25.1 ± 2.6 <sup>a</sup>	26.6 ± 0.5 <sup>a</sup>	16.3 ± 0.7 <sup>a</sup>	20.9 ± 0.7 <sup>b</sup>	17.0 ± 1.9 <sup>a,b</sup>
MUFA	22.7 ± 0.4 <sup>a</sup>	20.6 ± 1.0 <sup>a</sup>	20.7 ± 0.6 <sup>a</sup>	34.8 ± 2.4 <sup>a,b</sup>	39.0 ± 1.3 <sup>a</sup>	33.8 ± 1.0 <sup>b</sup>
PUFA	54.2 ± 1.9 <sup>a</sup>	54.3 ± 3.4 <sup>a</sup>	52.7 ± 1.0 <sup>a</sup>	40.1 ± 2.3 <sup>a</sup>	31.9 ± 1.4 <sup>b</sup>	37.0 ± 1.8 <sup>a,b</sup>

n-3/n-6     $3.0 \pm 0.3^a$      $3.0 \pm 0.3^a$      $4.8 \pm 0.2^b$      $1.5 \pm 0.1^a$      $1.3 \pm 0.1^a$      $2.3 \pm 0.1^b$

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- 1 Values = mean  $\pm$  SEM, n = 7 in all cases. SFA, saturated fatty acids; MUFA,  
2 monounsaturated fatty acids; PUFA, polyunsaturated fatty acids, n-3/n-6, ratio of total n-3 to  
3 total n-6 PUFA. Dissimilar letters indicate significant differences (P<0.05) between dietary  
4 treatments for that fatty acid fraction (polar or neutral).

1 **Table 4.** Fatty acid (FA) composition of polar and neutral lipids in white skeletal muscle of  
 2 seabass fed one of three diets where lipids were provided as canola oil (CO), palm oil (PO) or  
 3 fish oil (FO).

	Polar FA			Neutral FA		
	CO	PO	FO	CO	PO	FO
14:0	< 0.5	< 0.5	< 0.5	2.0 ± 0.1 <sup>a</sup>	1.2 ± 0.5 <sup>a</sup>	3.3 ± 0.3 <sup>b</sup>
16:0	16.7 ± 0.5 <sup>a</sup>	24.3 ± 1.2 <sup>b</sup>	19.0 ± 1.2 <sup>a</sup>	14.2 ± 1.4 <sup>a</sup>	19.1 ± 2.5 <sup>b</sup>	16.3 ± 0.8 <sup>a</sup>
18:0	6.1 ± 0.6 <sup>a</sup>	5.4 ± 0.9 <sup>a</sup>	6.3 ± 0.6 <sup>a</sup>	2.7 ± 0.5 <sup>a</sup>	3.2 ± 0.6 <sup>b</sup>	3.1 ± 0.1 <sup>b</sup>
16:1n-7	0.4 ± 0.1 <sup>a</sup>	0.5 ± 0.1 <sup>a</sup>	0.7 ± 0.1 <sup>a</sup>	3.3 ± 0.2 <sup>a</sup>	3.0 ± 0.6 <sup>a</sup>	5.4 ± 0.3 <sup>b</sup>
18:1n-7	1.5 ± 0.1 <sup>a</sup>	1.1 ± 0.1 <sup>b</sup>	1.6 ± 0.1 <sup>a</sup>	3.0 ± 0.1 <sup>a</sup>	2.3 ± 0.4 <sup>b</sup>	3.2 ± 0.1 <sup>a</sup>
18:1n-9	20.3 ± 0.4 <sup>a</sup>	16.9 ± 1.8 <sup>a</sup>	14.0 ± 0.4 <sup>b</sup>	29.3 ± 3.6 <sup>a</sup>	27.1 ± 5.3 <sup>a</sup>	19.9 ± 4.0 <sup>b</sup>
20:1n-9	1.0 ± 0.0 <sup>a,b</sup>	0.9 ± 0.1 <sup>b</sup>	1.1 ± 0.1 <sup>a</sup>	0.9 ± 0.5 <sup>a</sup>	1.1 ± 0.7 <sup>a</sup>	0.3 ± 0.1 <sup>a</sup>
20:1n-11	< 0.5	< 0.5	< 0.5	0.9 ± 0.4 <sup>a</sup>	0.7 ± 0.4 <sup>a</sup>	1.1 ± 0.7 <sup>a</sup>
18:2n-6	10.9 ± 0.3 <sup>a</sup>	11.5 ± 0.5 <sup>a</sup>	4.1 ± 0.1 <sup>b</sup>	12.9 ± 0.6 <sup>a</sup>	12.0 ± 0.6 <sup>a</sup>	8.4 ± 0.4 <sup>b</sup>
20:2n-6	< 0.5	< 0.5	< 0.5	0.6 ± 0.0 <sup>a</sup>	0.5 ± 0.1 <sup>a</sup>	0.6 ± 0.0 <sup>a</sup>
20:4n-6	1.7 ± 0.0 <sup>a</sup>	1.6 ± 0.1 <sup>a</sup>	2.2 ± 0.0 <sup>b</sup>	0.3 ± 0.0 <sup>a</sup>	0.3 ± 0.0 <sup>a</sup>	0.4 ± 0.0 <sup>a</sup>
22:4n-6	0.5 ± 0.0 <sup>a</sup>	0.5 ± 0.0 <sup>a</sup>	0.6 ± 0.0 <sup>a</sup>	< 0.5	< 0.5	< 0.5
18:3n-3	2.6 ± 0.1 <sup>a</sup>	1.6 ± 0.2 <sup>b</sup>	1.0 ± 0.0 <sup>c</sup>	4.7 ± 0.1 <sup>a</sup>	3.0 ± 0.2 <sup>b</sup>	3.2 ± 0.2 <sup>b</sup>
18:4n-3	< 0.5	< 0.5	< 0.5	0.7 ± 0.1 <sup>a</sup>	0.8 ± 0.1 <sup>a</sup>	1.4 ± 0.1 <sup>b</sup>
20:4n-3	< 0.5	< 0.5	< 0.5	0.3 ± 0.0 <sup>a</sup>	0.3 ± 0.1 <sup>a</sup>	0.7 ± 0.0 <sup>b</sup>
20:5n-3	6.4 ± 0.2 <sup>a</sup>	6.3 ± 0.5 <sup>a</sup>	10.4 ± 0.2 <sup>b</sup>	3.8 ± 0.3 <sup>a</sup>	3.8 ± 0.4 <sup>a</sup>	6.5 ± 0.5 <sup>b</sup>
22:5n-3	1.1 ± 0.0 <sup>a</sup>	1.0 ± 0.1 <sup>a</sup>	1.9 ± 0.2 <sup>b</sup>	0.9 ± 0.1 <sup>a</sup>	0.9 ± 0.0 <sup>a</sup>	1.4 ± 0.3 <sup>a</sup>
22:6n-3	26.7 ± 1.3 <sup>a</sup>	23.3 ± 2.6 <sup>a</sup>	32.5 ± 1.2 <sup>b</sup>	7.3 ± 0.6 <sup>a</sup>	8.0 ± 0.4 <sup>a</sup>	9.8 ± 0.9 <sup>a</sup>
SFA	23.8 ± 0.8 <sup>a</sup>	30.7 ± 1.6 <sup>b</sup>	26.5 ± 1.3 <sup>a</sup>	19.9 ± 1.8 <sup>a</sup>	24.2 ± 3.5 <sup>a,b</sup>	23.6 ± 1.1 <sup>b</sup>
MUFA	24.4 ± 0.5 <sup>a</sup>	21.9 ± 1.6 <sup>a</sup>	18.9 ± 0.4 <sup>b</sup>	37.3 ± 3.8 <sup>a</sup>	33.7 ± 4.4 <sup>a</sup>	30.8 ± 3.3 <sup>b</sup>

PUFA	51.8 ± 1.1 <sup>a,b</sup>	47.4 ± 2.8 <sup>b</sup>	54.6 ± 1.6 <sup>a</sup>	32.3 ± 1.5 <sup>a</sup>	31.6 ± 1.9 <sup>a</sup>	33.7 ± 1.9 <sup>a</sup>
n-3/n-6	2.8 ± 0.1 <sup>a</sup>	2.4 ± 0.3 <sup>a</sup>	6.4 ± 0.2 <sup>b</sup>	1.3 ± 0.1 <sup>a</sup>	1.4 ± 0.1 <sup>a</sup>	2.4 ± 0.1 <sup>b</sup>

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- 1 Values = mean ± SEM, n = 7 in all cases. SFA, saturated fatty acids; MUFA,
- 2 monounsaturated fatty acids; PUFA, polyunsaturated fatty acids, n-3/n-6, ratio of total n-3 to
- 3 total n-6 PUFA. Dissimilar letters indicate significant differences (P<0.05) between dietary
- 4 treatments for that fatty acid fraction (polar or neutral).

1 **Table 5.** Significant Pearson correlations (i.e. coefficient greater than 0.5 derived from the  
 2 principal components analysis) between traits of growth, performance or metabolism and the  
 3 percentage content of polar fatty acids in ventricular muscle.

	SGR	CF	$U_{crit}$	max- $Q$	inc- $Q$	IMR	AMR	AS
16:0	-	-	-	-	-	0.73	-	-
18:1n-9	-	-	0.71	0.53	0.61	-	0.67	0.62
18:2n-6	-0.56	-	0.66	0.60	0.67	-	0.67	0.70
20:5n-3	-	0.51	-0.69	-0.52	-	-	-0.70	-0.64
22:5n-3	-	-	-0.59	-	-0.55	-	-0.59	-0.52
22:6n-3	-	-	-	-	-	-0.57	-	-
SFA	-	-	-	-	-	0.78	-	-
MUFA	-	-	0.60	-	-	-	0.55	-
PUFA	-	-	-	-	-	-0.73	-	-
n-3/n-6	0.63	-	-0.69	-0.59	-0.66	-	-0.68	-0.66

4 SGR, specific growth rate; CF, condition factor;  $U_{crit}$ , critical swimming speed; max- $Q$ ,  
 5 maximum cardiac output; inc- $Q$ , increase in  $Q$  during exercise; IMR, immobile metabolic  
 6 rate; AMR, active metabolic rate; AS, aerobic scope; SFA, saturated FA; MUFA,  
 7 monounsaturated FA; PUFA, polyunsaturated FA; n-3/n-6, ratio of total n-3 to n-6 PUFA.



1 **Table 6.** Significant Pearson correlations (i.e. coefficient greater than 0.5 derived from the  
 2 principal components analysis) between traits of growth, performance or metabolism and the  
 3 percentage content of neutral fatty acids in ventricular muscle.

	SGR	CF	$U_{crit}$	$r-V_{SH}$	max- $Q$	inc- $Q$	AMR	AS
16:0	-0.66	-	-	-	-	-	-	-
18:2n-6	-	-	0.52	-	-	0.58	0.71	0.76
20:4n-6	-	-	-	0.55	-	-	-	-
20:4n-3	0.53	0.52	-0.61	-	-0.58	-0.60	-0.62	-0.63
22:6n-3	-	-	-	0.58	-	-	-	-
SFA	-0.56	-	-	-	-	-	-	-
PUFA	-	-	-	0.54	-	-	-	-
n-3/n-6	-	-	-0.62	-	-	-0.61	-0.66	-0.70

4 SGR, specific growth rate; CF, condition factor;  $U_{crit}$ , critical swimming speed;  $r-V_{SH}$ , routine  
 5 ventricular stroke volume; max- $Q$ , maximum cardiac output; inc- $Q$ , increase in  $Q$  during  
 6 exercise; AMR, active metabolic rate; AS, aerobic scope; SFA, saturated FA; PUFA,  
 7 polyunsaturated FA; n-3/n-6, ratio of total n-3 to n-6 PUFA.

1 **Figure legends**

2 **Figure 1.** . Effects of diet on mean ( $\pm$  SEM) critical swimming speed ( $U_{crit}$ ) in the three  
3 groups of seabass fed diets where lipids were provided as either canola oil (CO, green  
4 column), palm oil (PO, red column) or fish oil (FO, blue column). N = 6 in all cases, a  
5 dissimilar letter indicates a significant difference ( $P < 0.05$ ) between the dietary treatments.

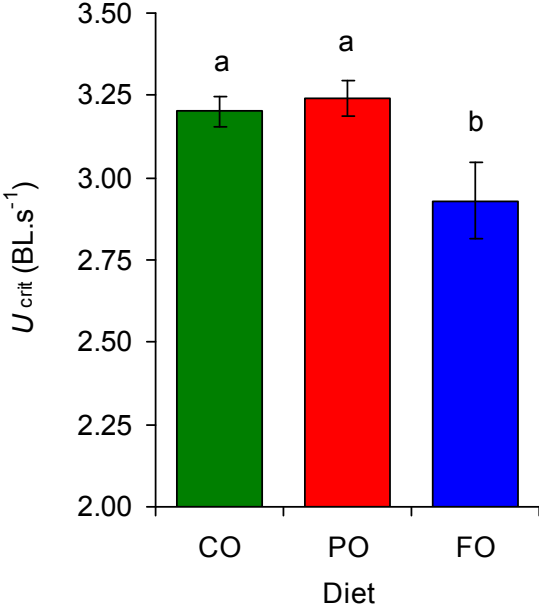
6 **Figure 2.** Effects of diet on mean ( $\pm$  SEM) routine cardiac output, maximum cardiac output,  
7 and the resultant increase in cardiac output during exercise, in the three groups of seabass fed  
8 diets where lipids were provided as either canola oil (CO, green column), palm oil (PO, red  
9 column) or fish oil (FO, blue column). N = 6 in all cases, a dissimilar letter indicates a  
10 significant difference ( $P < 0.05$ ) between the dietary treatments.  $Q$ , cardiac output.

11 **Figure 3.** Effects of diet on mean ( $\pm$  SEM) immobile metabolic rate, active metabolic rate,  
12 and aerobic scope, in the three groups of seabass fed diets where lipids were provided as  
13 either canola oil (CO, green column), palm oil (PO, red column) or fish oil (FO, blue  
14 column). N = 6 in all cases, a dissimilar letter indicates a significant difference ( $P < 0.05$ )  
15 between the dietary treatments. MR, metabolic rate.

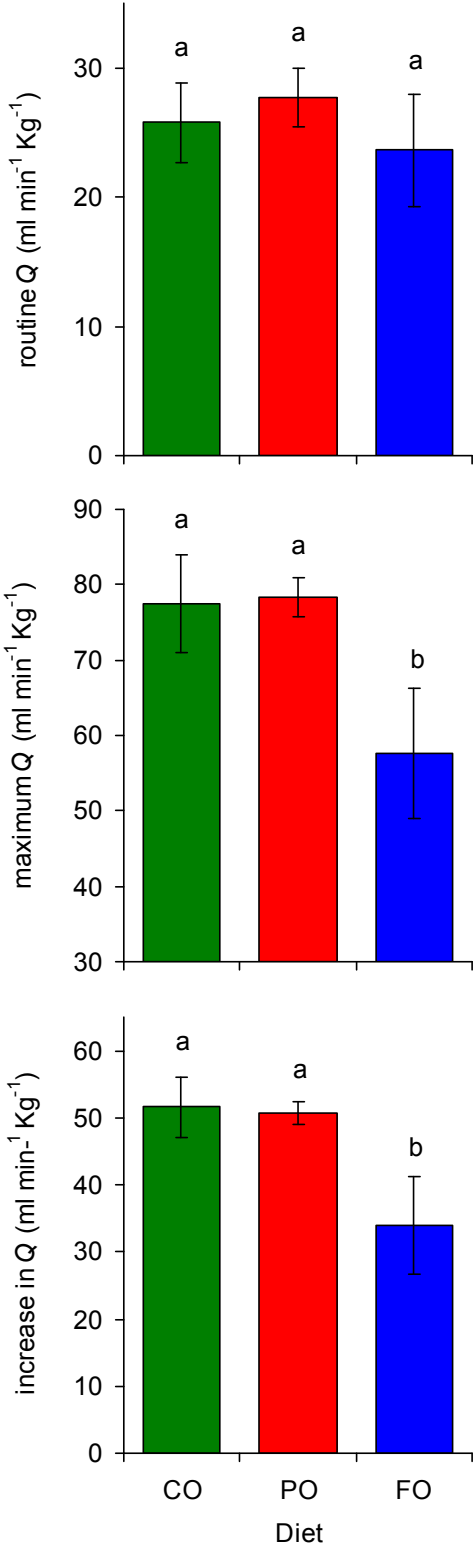
16 **Figure 4.** Projections of individuals onto the plane of three main functions of a principal  
17 components analysis of individual data for ventricular muscle neutral fatty acids (FA), polar  
18 FA, and the measured traits of growth, metabolism and performance, in the three groups of  
19 seabass fed diets where lipids were provided as either canola oil (green symbols, N = 5), palm  
20 oil (red symbols, N = 5) or fish oil (blue symbols, N = 6). The upper panel shows projections  
21 for the first and second axes, which describe 36% and 20% of the variation, respectively. The  
22 lower panel shows the same first axis plotted against the third, which describes 15% of the  
23 variation.

24

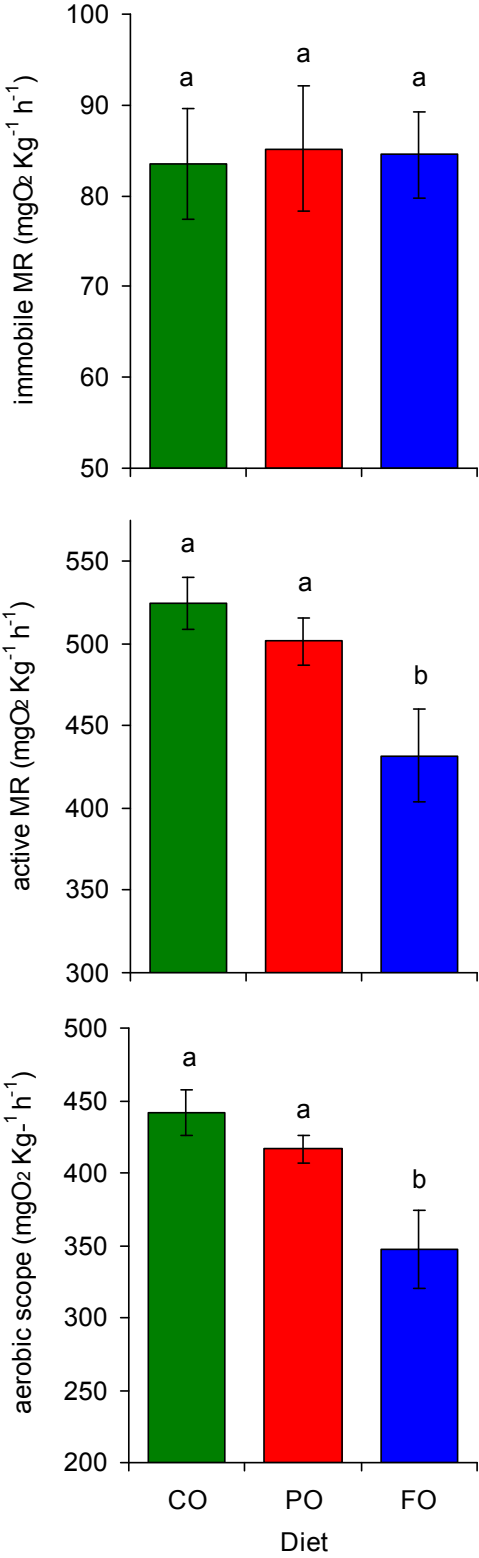
1 **Figure 1.**



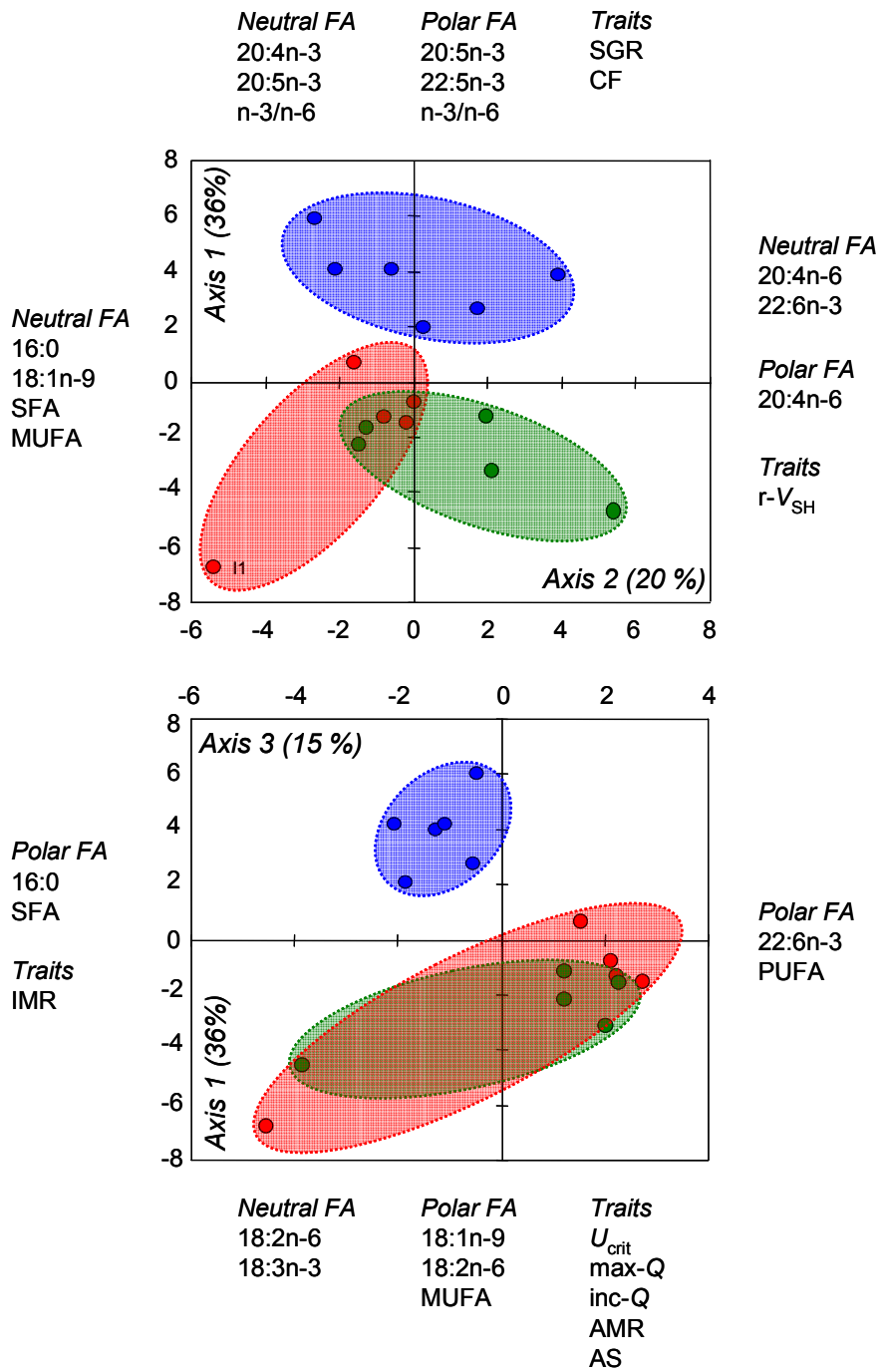
1 **Figure 2.**



1 **Figure 3**



1 **Figure 4.**



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