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Use of fermented kitchen waste in rearing Penaeus monodon larvae

Hiroshi Motoh

Fermented vegetable and kitchen wastes are available as feeds for not only zoea but also mysis and up to certain points in the postlarval stages of sugpo *Penaeus monodon*.

It is recommended that the hatchery use fermented wastes as larval feed for *P. monodon* when diatoms or brine shrimp nauplii are lacking or in short supply.

Among three stages namely, zoea, mysis and postlarva, the survival rate during postlarva particularly after $P_{\underline{a}}$ was quite low.

The problems encountered are as follows:

(a) how to prevent fermented particles from lumping, (b) how to prevent them from easily sinking to the bottom, and, (c) how to prevent bacteria and fungi, particularly *Lagenidium* sp. blooming.

Fig. 1. Survival records of each larval stage of *Penaeus monodon* fed with diatom, kitchen waste, and, mixed kitchen waste and diatom.

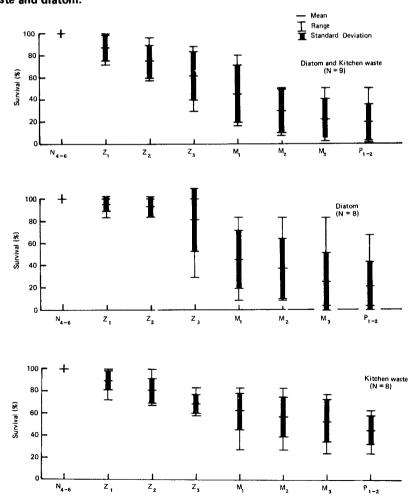
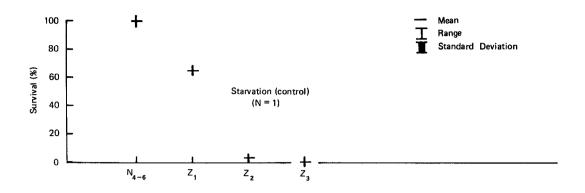
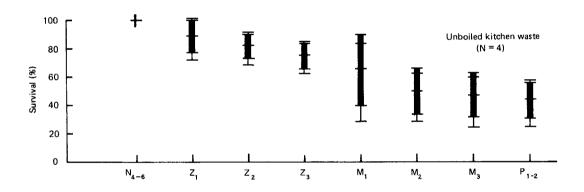


Fig. 2. Survival records of each larval stage of *Penaeus monodon* fed with unboiled and boiled kitchen waste, compared with starvation.





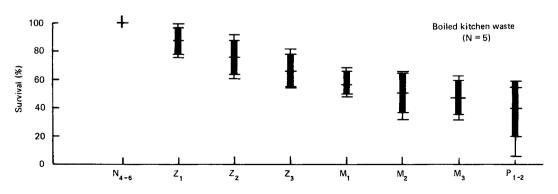


Fig. 3. Survival records of each stage of *Penaeus monodon* fed with 3 kinds of fermented vegetables.

