



Tips on prawn diet preparation

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TIPS ON PRAWN DIET PREPARATION

1. Before you prepare prawn diets, it is wise to seek the advice of an expert or someone who has already prepared diets successfully. Researchers at the SEAFDEC Aquaculture Department, especially those directly involved in feed development and pond culture, are ready to assist you.
2. Most of the ingredients for prawn diets are available from any poultry store. Be sure, however, that they are fresh, dry, and of good quality when you buy them.
3. Do not use moist or rancid ingredients, especially rice bran, cod liver oil and flour. Molds easily develop and produce aflatoxin, a substance causing cancer, which can cause mass mortality of prawns in your pond.
4. For vitamin and mineral mixes, you can use the commercial poultry mixes from any poultry store but add around 0.5% to 1% Vitamin C if it is not included in the vitamin mix.
5. Feed millers can also be requested to help you. You can ask them to prepare your vitamin and mineral mixes. This is more practical than mixing these yourself. However, feed millers may not accept orders of less than 10 kg of vitamin-mineral mix. You may pool together some prawn producers in your area and make a joint order so all of you will have these important ingredients anytime you need them. The vitamin mix can be stored for up to one month if kept in a cool, dry place. Mineral mixes can be kept for several months. Store vitamin and mineral mixes in tightly covered containers.
6. Shrimp meal and other crustacean meals contain astaxanthin that gives the bright reddish orange color to cooked prawns.
7. If you use full fat soybean meal, do not give it raw. It should be heat-treated at 170°C for 10 minutes before mixing it with other ingredients.
8. Store extra ingredients in a cool, clean, and dry place. Seal and label each container properly.
9. It is practical to produce not less than 10 kilograms of pellets to save on time and effort in preparation.
10. Attend aquaculture seminars or workshops conducted by SEAFDEC AQD to keep abreast of the latest findings in prawn production and feed development.

Source: Lecture Notes of Dr. Felicitas P. Pascual, Head, Farming Systems Section, SEAFDEC AQD, 1987.