

To whom it may concern:

I am farm manager for Silverstreak Bass Company, currently the largest hybrid striped bass farm in the U.S.. I have been involved in aquaculture for over 25 years in production and research. I have raised marine and freshwater species in ponds and also have experience offshore in the Gulf of Mexico raising fish in net pens.

Most research on substitution of fish meal in feed for plant protein sources indicates that if you can get the fish to eat the feed, they will convert the protein (plant or animal) equivalently to fish flesh. The problem with taking out fish meal always seems to be that the feed is not as palatable to the fish, resulting in less feed consumption and slower growth relative to the high percentage fish meal diets. It seems obvious therefore, that research needs to stress development of concentrated cost effective attractants to add to the higher plant protein diets, creating greater palatability, causing as much consumption of those diets as the high fish meal diets under the same conditions.

I am not a nutritionist or chemist, but I have enough background in both fields to know that development of cost effective attractants that would enable removal of much, if not all, of the fish meal from the diets should not be that hard to accomplish. We have developed countless additives and flavorings, both chemically synthesized and naturally derived, for use in foodstuffs intended for human consumption. Why can't we do the same thing for fish?

Sincerely,

David Maus

Manager Silverstreak Bass Company