Fatty acid measurements for animals used in laboratory-based experiments collected from the Gulf of Mexico Estuary near Port Aransas, Texas from 2020 to 2022

Website: https://www.bco-dmo.org/dataset/878635
Data Type: Other Field Results
Version: 1
Version Date: 2023-09-19

Project
» Counter-gradient Flow of Fatty Acids in Marine Food Webs Through Egg Boons (Egg Boon Food Webs)

Contributors	Affiliation	Role
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Abstract
Fatty acid measurements for animals used in laboratory-based experiments collected from the Gulf of Mexico Estuary near Port Aransas, Texas from 2020 to 2022. Laboratory experiments took place at the Fisheries and Mariculture Laboratory of the University of Texas Marine Science Institute from July 2021 to November 2022.

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Coverage

Spatial Extent: **N**:27.8611 **E**:-97.0726 **S**:27.8035 **W**:-97.0898
Temporal Extent: 2020-07 - 2022-11

Dataset Description

These data were published in Nair et al. (2023).

Methods & Sampling

Sampling and analytical procedures:

Mnemiopsis leidyi and juvenile Callinectes similis were collected in March – April 2022, and Beroe ovata was collected in November 2022, using a plankton net (50 cm diameter, 500 µm mesh) from Aransas Pass inlet at Port Aransas (27.8396° N, 97.0726° W). Palaemonetes pugio was collected using a plankton net from Corpus Christi Bay (27.8035° N, 97.0898° W) in Port Aransas in July 2021. Opisthonema oglinum and Lagodon

rhomboides were collected using a seine (6.4 m wide by 1.2 m high with 5 mm square mesh) from Aransas Pass inlet at Port Aransas (27.8396° N, 97.0726° W) in August 2021 and Redfish Bay at Aransas Pass (27.8611° N, 97.07632° W) in May 2022, respectively.

The live animals of each species were divided into two treatments (control and experimental). Both treatments were fed a common diet of either live Artemia sp. nauplii (enriched with Alga-Mac 3050; Aquafauna Bio-Marine, Inc.) or commercial fish food, Otohime (EP1, Reed Mariculture, Inc.) during the acclimation period of 10 – 45 days. After acclimation (Day 0), both treatments received a common diet of Artemia or Otohime, and the diet of experimental treatments was supplemented with red drum eggs for a period of 10 – 94 days. Controls did not receive eggs. Three to eight tanks of study species were sampled at the end of acclimation (day 0). Three to eight replicate tanks (N) were sampled from each treatment 24 h and 2 – 5 days after the experimental treatment received eggs.

Mnemiopsis leidyi, B. ovata, and C. similis were held in rectangular tanks (26.7 cm long x 16.5 cm high x 16.5 cm wide), and P. pugio and fishes were held in circular tanks (106.7 cm in diameter, 43.2 cm deep) with recirculating filtered water. Within each rectangular tank, individuals of C. similis were held eparately in round plastic containers (12 cm in diameter, 6.4 cm deep) with perforated lids to prevent aggressive contact. For the same reason, individuals of L. rhomboides were kept in separate perforated cylindrical enclosures (30 cm in diameter, 45 cm high) within each circular tank. Excess food and solid waste were siphoned daily from all tanks, and complete water changes were performed in rectangular tanks every 2 – 4 days. Environmental conditions were measured daily and were constant throughout the experiment (temperature: 21 – 24°C, salinity: 28 – 35 ppt, and photoperiod: 12-h light and 12-h dark).

Invertebrates removed from both treatments on sampling days were kept in clean sea water overnight to evacuate their guts and were sacrificed the following morning. For taxa with low dry weight, i.e., ctenophores, 3 – 4 individuals from each tank were pooled together to make a replicate. A single individual per tank of C. similis, and three individuals of P. pugio (subsamples, n=3) per tank were removed at each sampling day. Invertebrates were analyzed whole, except for C. similis, for which the exoskeleton was excluded. On each sampling day, one fish per tank was removed and immediately euthanized with tricaine methanesulfonate (MS-222). Euthanized fish were placed on ice where the liver and a fillet of dorsal white muscle tissue were collected. Subsamples (n = 5 – 21) of diets provided to both treatments (i.e., red drum eggs, Artemia, and Otohime) were collected throughout the experiments for each taxon. All samples were rinsed twice in distilled water and frozen at -80°C until analysis.

Samples were lyophilized, homogenized, and weighed. Fatty acid profiles for all samples were obtained following established procedures by Faulk and Holt, (2005). Lipids were cold-extracted from each sample by homogenizing in a chloroform-methanol solution (2:1 volume:volume). Fatty acid methyl esters (FAMEs) were prepared by saponification in 0.5 M potassium hydroxide, followed by 14% boron trifluoride in methanol. Fatty acid methyl esters were analyzed using a Shimadzu GC-2014 gas chromatograph (GC) with a flame ionization detector (GC-FID; Shimadzu Scientific Instruments, Columbia, MD, USA). Individual fatty acids were identified by comparison to commercial FAME standards (marine PUFA no. 3, Bacterial and Supelco 37 component FAMEs mix; Sigma-Aldrich, St. Louis, MO, USA). Thirty four FAs were measured on every sample. Measurements were expressed in terms of concentration (mg per g dry weight) and composition (% of total fatty acids).

Laboratory experiments took place at the Fisheries and Mariculture Laboratory of the University of Texas Marine Science Institute from July 2021 to November 2022.

Data Processing Description

Identified peaks from the gas chromatograms were quantified using commercial FAME standards, such as Supelco 37 Component FAME mix, polyunsaturated fatty acid mix no. 3 (PUFA-3), and bacterial acid methyl ester mix (BAME).

Quality control procedure:

Principal components analysis for each taxon was performed on the mg g-1 dw and percent total fatty acids data, separately. Individual samples for which the score on the first or second principal component axis were greater than 4 standard deviations from the taxon mean were removed from the data set.

A primary check value was assigned in the data column "Primary_check" as follows:
1 = Perfectly fine

The quantification limit for individual fatty acids is 0.00044 mg g-1 dry weight
Measured values of any fatty acid less than 0.00044 mg g-1 dw were changed to 0.000 mg g-1 dw and its corresponding value for the percentage of total fatty acids was changed to 0.0%

BCO-DMO Processing Description

BCO-DMO Data Manager Processing Notes:
* Sheet 1 of file "FA profile of experimentals.xlsx" (submitted in our online submission system 2023-06-23) was imported into the BCO-DMO data system with values "NA" as missing data values.
** Missing data values are displayed differently based on the file format you download. They are blank in csv files, "NaN" in MatLab files, etc.
* Column names adjusted to conform to BCO-DMO naming conventions designed to support broad re-use by a variety of research tools and scripting languages. [Only numbers, letters, and underscores. Can not start with a number]
* Taxon name and associated LSID for names in fatty acid measurement dataset 878635 version 1 as of 2023-06-23 (source: World Register of Marine Species). Added this list to Methods and Sampling section.

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Data Files

File
878635_v1_fa-experimentals.csv (Comma Separated Values (.csv), 166.57 KB) MD5:bde238fd2ffe4284901cd6be38a21f75 Primary data table for dataset 878635 version 1

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Supplemental Files

File
Sampling information filename: sampling_info.csv (Comma Separated Values (.csv), 814 bytes) MD5:bffa03b3eb5663faa995ed831f850446 Sampling information table with columns: Collected_organisms,collection_date,sampling_method,location,lat,lon
Taxon identifiers filename: taxon_identifiers.csv (Comma Separated Values (.csv), 379 bytes) MD5:531b8df1e794dcfc718d4dbc11b862dc Taxon name and associated LSID for names in datasets 878635, 908155, and 908200 version 1 as of 2023-06-23 (source: World Register of Marine Species).

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Related Publications

Faulk, C. K., & Holt, G. J. (2005). Advances in rearing cobia Rachycentron canadum larvae in recirculating aquaculture systems: Live prey enrichment and greenwater culture. Aquaculture, 249(1–4), 231–243. https://doi.org/10.1016/j.aquaculture.2005.03.033
Methods

Folch, J., Lees, M., & Stanley, G. H. S. (1957). A SIMPLE METHOD FOR THE ISOLATION AND PURIFICATION OF TOTAL LIPIDES FROM ANIMAL TISSUES. Journal of Biological Chemistry, 226(1), 497–509. https://doi.org/10.1016/s0021-9258(18)64849-5
Methods

Morrison, W. R., & Smith, L. M. (1964). Preparation of fatty acid methyl esters and dimethylacetals from lipids with boron fluoride–methanol. Journal of Lipid Research, 5(4), 600–608. https://doi.org/10.1016/s0022-2275(20)40190-7 https://doi.org/10.1016/S0022-2275(20)40190-7
Methods

Nair, P., Miller, C. M., & Fuiman, L. A. (2023). Tracing exploitation of egg boons: an experimental study using fatty acids and stable isotopes. Journal of Experimental Biology, 226(22). https://doi.org/10.1242/jeb.246247
Results

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Parameters

Parameter	Description	Units
Taxon	Taxonomic grouping of sample	unitless
Tissue_sampled	Animal tissue sampled	unitless
Length	Total length of fish; carapace length of crabs	cm
Tank_number	Tank that animal was assigned to	unitless
Acclimation_days	Acclimation period began soon after animals were collected from the wild. During acclimation animals were fed Artemia or Otohime	days
Days_after_acclimation	Days in control or experimental treatment after acclimation. End of Acclimation marked by Day 0	days
Treatment	Control or Experimental	unitless
Diet_fed	Diets provided to control and experimental treatment. Controls were fed Artemia/Otohime only. Experimentals were fed Artemia/Otohime supplemented with red drum eggs	unitless
Notes	Notes about sample	unitless
Primary_check	Primary QC check (1=perfectly fine)	unitless
C14_0_mg	measured value of fatty acid 14:0	milligrams per gram of dry weight (mg g-1 dw)
C15_0_mg	measured value of fatty acid 15:0	milligrams per gram of dry weight (mg g-1 dw)

C16_0_mg	measured value of fatty acid 16:0	milligrams per gram of dry weight (mg g-1 dw)
C16_1n7_mg	measured value of fatty acid 16:1n-7	milligrams per gram of dry weight (mg g-1 dw)
C16_2n4_mg	measured value of fatty acid 16:2n-4	milligrams per gram of dry weight (mg g-1 dw)
C17_0_mg	measured value of fatty acid 17:0	milligrams per gram of dry weight (mg g-1 dw)
C16_3n4_mg	measured value of fatty acid 16:3n-4	milligrams per gram of dry weight (mg g-1 dw)
C17_1_mg	measured value of fatty acid 17:1	milligrams per gram of dry weight (mg g-1 dw)
C18_0_mg	measured value of fatty acid 18:0	milligrams per gram of dry weight (mg g-1 dw)
C18_1n9_mg	measured value of fatty acid 18:1n-9	milligrams per gram of dry weight (mg g-1 dw)
C18_1n7_mg	measured value of fatty acid 18:1n-7	milligrams per gram of dry weight (mg g-1 dw)
C18_2n6_mg	measured value of fatty acid 18:2n-6	milligrams per gram of dry weight (mg g-1 dw)
C18_3n6_mg	measured value of fatty acid 18:3n-6	milligrams per gram of dry weight (mg g-1 dw)
C18_3n4_mg	measured value of fatty acid 18:3n-4	milligrams per gram of dry weight (mg g-1 dw)
C18_3n3_mg	measured value of fatty acid 18:3n-3	milligrams per gram of dry weight (mg g-1 dw)

C18_4n3_mg	measured value of fatty acid 18:4n-3	milligrams per gram of dry weight (mg g-1 dw)
C20_1n9_mg	measured value of fatty acid 20:1n-9	milligrams per gram of dry weight (mg g-1 dw)
C20_2n6_mg	measured value of fatty acid 20:2n-6	milligrams per gram of dry weight (mg g-1 dw)
C20_3n6_mg	measured value of fatty acid 20:3n-6	milligrams per gram of dry weight (mg g-1 dw)
C20_4n6_mg	measured value of fatty acid 20:4n-6	milligrams per gram of dry weight (mg g-1 dw)
C20_3n3_mg	measured value of fatty acid 20:3n-3	milligrams per gram of dry weight (mg g-1 dw)
C20_4n3_mg	measured value of fatty acid 20:4n-3	milligrams per gram of dry weight (mg g-1 dw)
C20_5n3_mg	measured value of fatty acid 20:5n-3	milligrams per gram of dry weight (mg g-1 dw)
C22_1n11_mg	measured value of fatty acid 22:1n-11	milligrams per gram of dry weight (mg g-1 dw)
C22_4n6_mg	measured value of fatty acid 22:4n-6	milligrams per gram of dry weight (mg g-1 dw)
C22_5n6_mg	measured value of fatty acid 22:5n-6	milligrams per gram of dry weight (mg g-1 dw)
C22_5n3_mg	measured value of fatty acid 22:5n-3	milligrams per gram of dry weight (mg g-1 dw)
C22_6n3_mg	measured value of fatty acid 22:6n-3	milligrams per gram of dry weight (mg g-1 dw)

C20_0_mg	measured value of fatty acid 20:0	milligrams per gram of dry weight (mg g-1 dw)
Ci_15_0_mg	measured value of fatty acid iso- 15:0	milligrams per gram of dry weight (mg g-1 dw)
C14_1_mg	measured value of fatty acid 14:1	milligrams per gram of dry weight (mg g-1 dw)
Ci_17_0_mg	measured value of fatty acid iso- 17:0	milligrams per gram of dry weight (mg g-1 dw)
Ca_15_0_mg	measured value of fatty acid anteiso- 15:0	milligrams per gram of dry weight (mg g-1 dw)
Ci_16_0_mg	measured value of fatty acid iso- 16:0	milligrams per gram of dry weight (mg g-1 dw)
C14_0_pct	measured value of fatty acid 14:0.	percent total fatty acids (%)
C15_0_pct	measured value of fatty acid 15:0	percent total fatty acids (%)
C16_0_pct	measured value of fatty acid 16:0	percent total fatty acids (%)
C16_1n7_pct	measured value of fatty acid 16:1n-7	percent total fatty acids (%)
C16_2n4_pct	measured value of fatty acid 16:2n-4	percent total fatty acids (%)
C17_0_pct	measured value of fatty acid 17:0	percent total fatty acids (%)
C16_3n4_pct	measured value of fatty acid 16:3n-4	percent total fatty acids (%)
C17_1_pct	measured value of fatty acid 17:1	percent total fatty acids (%)
C18_0_pct	measured value of fatty acid 18:0	percent total fatty acids (%)
C18_1n9_pct	measured value of fatty acid 18:1n-9	percent total fatty acids (%)
C18_1n7_pct	measured value of fatty acid 18:1n-7	percent total fatty acids (%)

C18_2n6_pct	measured value of fatty acid 18:2n-6	percent total fatty acids (%)
C18_3n6_pct	measured value of fatty acid 18:3n-6	percent total fatty acids (%)
C18_3n4_pct	measured value of fatty acid 18:3n-4	percent total fatty acids (%)
C18_3n3_pct	measured value of fatty acid 18:3n-3	percent total fatty acids (%)
C18_4n3_pct	measured value of fatty acid 18:4n-3	percent total fatty acids (%)
C20_1n9_pct	measured value of fatty acid 20:1n-9	percent total fatty acids (%)
C20_2n6_pct	measured value of fatty acid 20:2n-6	percent total fatty acids (%)
C20_3n6_pct	measured value of fatty acid 20:3n-6	percent total fatty acids (%)
C20_4n6_pct	measured value of fatty acid 20:4n-6	percent total fatty acids (%)
C20_3n3_pct	measured value of fatty acid 20:3n-3	percent total fatty acids (%)
C20_4n3_pct	measured value of fatty acid 20:4n-3	percent total fatty acids (%)
C20_5n3_pct	measured value of fatty acid 20:5n-3	percent total fatty acids (%)
C22_1n11_pct	measured value of fatty acid 22:1n-11	percent total fatty acids (%)
C22_4n6_pct	measured value of fatty acid 22:4n-6	percent total fatty acids (%)
C22_5n6_pct	measured value of fatty acid 22:5n-6	percent total fatty acids (%)
C22_5n3_pct	measured value of fatty acid 22:5n-3	percent total fatty acids (%)
C22_6n3_pct	measured value of fatty acid 22:6n-3	percent total fatty acids (%)
C20_0_pct	measured value of fatty acid 20:0	percent total fatty acids (%)
Ci_15_0_pct	measured value of fatty acid iso- 15:0	percent total fatty acids (%)

C14_1_pct	measured value of fatty acid 14:1	percent total fatty acids (%)
Ci_17_0_pct	measured value of fatty acid iso- 17:0	percent total fatty acids (%)
Ca_15_0_pct	measured value of fatty acid anteiso- 15:0	percent total fatty acids (%)
Ci_16_0_pct	measured value of fatty acid iso- 16:0	percent total fatty acids (%)

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Instruments

Dataset-specific Instrument Name	Shimadzu GC-2014 gas chromatograph with a flame ionization detector
Generic Instrument Name	Gas Chromatograph
Generic Instrument Description	Instrument separating gases, volatile substances, or substances dissolved in a volatile solvent by transporting an inert gas through a column packed with a sorbent to a detector for assay. (from SeaDataNet, BODC)

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Project Information

Counter-gradient Flow of Fatty Acids in Marine Food Webs Through Egg Boons (Egg Boon Food Webs)

Coverage: Gulf of Mexico estuary at Port Aransas, Texas

NSF Award Abstract:
Marine animals release extremely large numbers of eggs when they spawn. Most of these eggs are eaten by animals ranging from microscopic plankton to fish. Many egg consumers are smaller than the animals that released the eggs, representing a reversal of the usual food web. The consumption of eggs provides animals with highly nutritious molecules called essential fatty acids which are very concentrated in eggs. These essential fatty acids are important for the health of animals and the health of the whole ecosystem. When marine fishes form spawning aggregations to coordinate the timing and location of spawning, they release trillions of eggs. This results in an "egg boon" an immense but temporary concentration of highly nutritious fatty acids. This project combines field-based sampling with laboratory experiments to assess how fatty acids in the egg boons affect food webs. The project is determining whether consumption of eggs is beneficial to the condition of the egg consumers. New findings from this project are advancing the understanding of aquatic food webs and contributing to improved management of marine resources. For example, commercial harvest of fish can remove tons of fatty acids from an ecosystem by reducing egg boons and leading to cascading and unforeseen effects on those biological communities. The project is fostering the participation of women in science by substantially advancing the professional training of a female postdoctoral fellow. The project is supporting K-12 STEM education through inquiry-based and place-based programs for teachers and youth. Findings are being communicated to the public locally and nationally through participation in public lectures and contributions to the Science and the SeaTM radio program, podcast, and website.

Super-abundances of eggs released in temporally and spatially discrete patches create pulsed nutritional

resources for egg consumers, called "egg boons", which are potentially important components of marine food webs. While various marine animals have been shown to consume eggs, the role of egg boons in energy transfer through food webs has received little attention. Three hypotheses are being tested: 1) egg boons provide a pathway through which essential fatty acids (EFAs) are redistributed counter to the main direction of trophic flow; 2) stores of EFAs in egg consumers increase during egg boons and remain elevated after the spawning season; and 3) egg boons are beneficial to the condition of egg consumers. The proposed research takes advantage of an annual egg boon produced by a spawning aggregation of the marine fish, red drum (Sciaenops ocellatus) near Port Aransas, Texas. In a combination of field sampling and laboratory experiments, fatty acid profiles, lipid content, and bulk stable isotope ratios are measures used to define trophic links between the egg boon and a selection of lower-trophic-level taxa. Egg boons are simulated in laboratory feeding experiments that are designed to enhance interpretation of data collected from field based sampling by comparing taxa that consume fish eggs with those that do not. A nucleic acid biomarker (RNA/DNA ratios) is being used to assess changes in condition that can be attributed to egg consumption in target taxa. In the environment, the importance and persistence of counter-gradient flow of fatty acids in the food web is being gauged through comparisons of samples taken inside and outside the spatial and temporal extent of the egg boon. The effects of egg consumption on consumers is being quantified in controlled experiments to identify dietary biomarkers of egg consumption in consumer tissues that can be applied to field samples. The proposed research examines how egg consumption redistributes EFAs within food webs and provides a context for considering potential controls and trophic bottlenecks that cannot be explained from the traditional element-limitation models. The integration of fatty acid and stable isotope approaches is expected to provide greater resolution for tracking organic matter through food webs and to advance the application of multi-tracer techniques in trophic investigations. Further, if egg boons are indeed an important nutritional subsidy to select groups of consumers, then subsequent studies investigating the energetic contribution of egg boons to secondary production in marine food webs are warranted. An analysis of how reduction or removal of egg resources through the harvest of fishes in spawning aggregations changes nutrient flow in food webs could have implications for ecosystem-based fisheries management.

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Funding

Funding Source	Award
NSF Division of Ocean Sciences (NSF OCE)	OCE-2023618

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