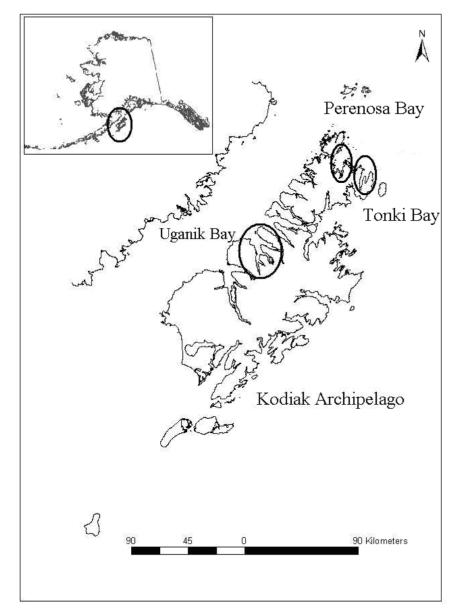
Combining Stomach Content and Fatty Acid Analyses to Assess Forage Fish Diets

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Gulf Apex Predator-prey Program

- multidisciplinary ecosystem study
- Kodiak Archipelago *Embayments:*
- forage fish feeding habitats

complex features leading to variable ecosystems

fine-scale studies needed to increase key-process resolution

Forage Fish:

- spp. composition & biomass
- lipid & energy contents

\rm diets

2004	2005	2006	2007
May, Aug	May, Aug	Nov	Apr

forage fish diets

Pacific herring (*Clupea pallasii*), walleye pollock (*Theragra chalcogramma*), capelin (*Mallotus villosus*), and eulachon (*Thaleichthys pacificus*)

stomach content analysis

- established and extensively used
 - Iogistically easy
 - data interpretation straightforward
- mid-water trawls during surveys
 - 4 11 m cod end with 0.1 m mesh and 0.025 m mesh liner
 - 4 total length 5 to 50 cm
- 👍 results overview
 - 4 38 identified taxonomy groups in 907 samples
 - euphausiids and copepods as dominant prey
 - low diversity

forage fish stomach content analysis

problem I: underestimate of copepods

- high evacuation rates of forage fish stomach contents
- copepods digested faster than euphausiids
 - daytime sampling

Il: underestimate of diet diversity, resulting in low power of detecting diet differences

- compromises in taxa and sizes
 - Iess information than needed to detect differences
- strongly pulsed prey supply
 - uniform prey

solution: fatty acid (FA) analysis

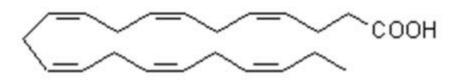
4 for problem I: natural biomarkers of calanoid copepods

unique FA, assimilated by predators with little modification

for problem II: diversified prey FA

- zooplankton's highly variable and dynamic FA profiles
- integrated view of diets from the last (up to) several weeks

FA: building blocks of lipids



4,7,10,13,16,19-docosahexaenoic acid ('DHA')

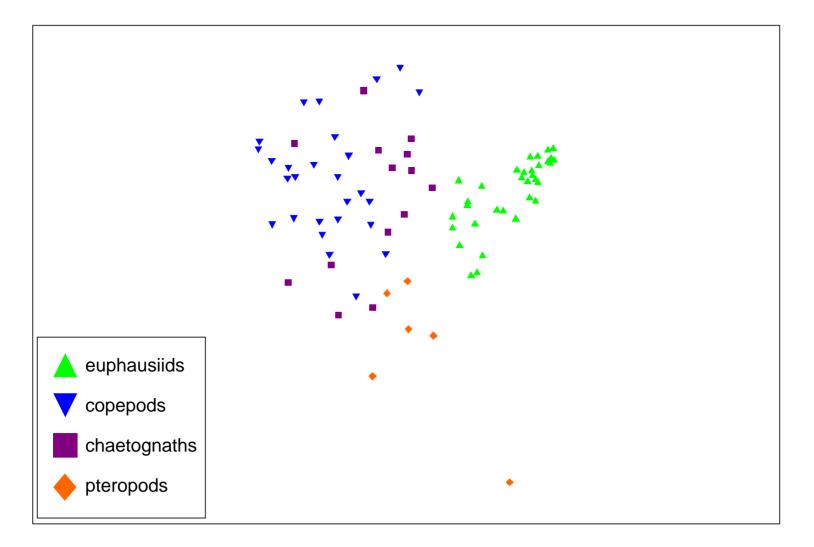
http://www.lipidlibrary.co.uk/

C22:6n3

FA analysis

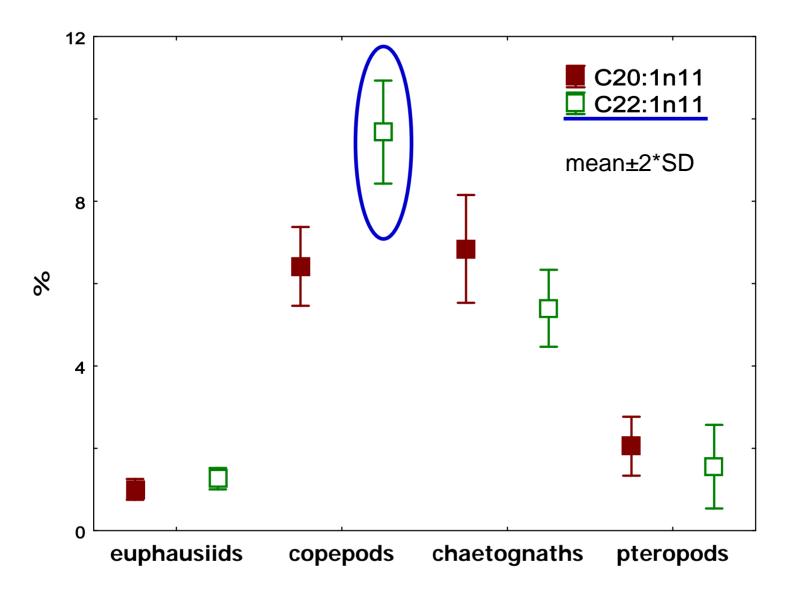
- lipid extraction: whole-body homogenates
- identification of FA methyl esters: GC-MS
- 4 257 fish, 80 zooplankton
- 4 37 FA quantified, compositional data

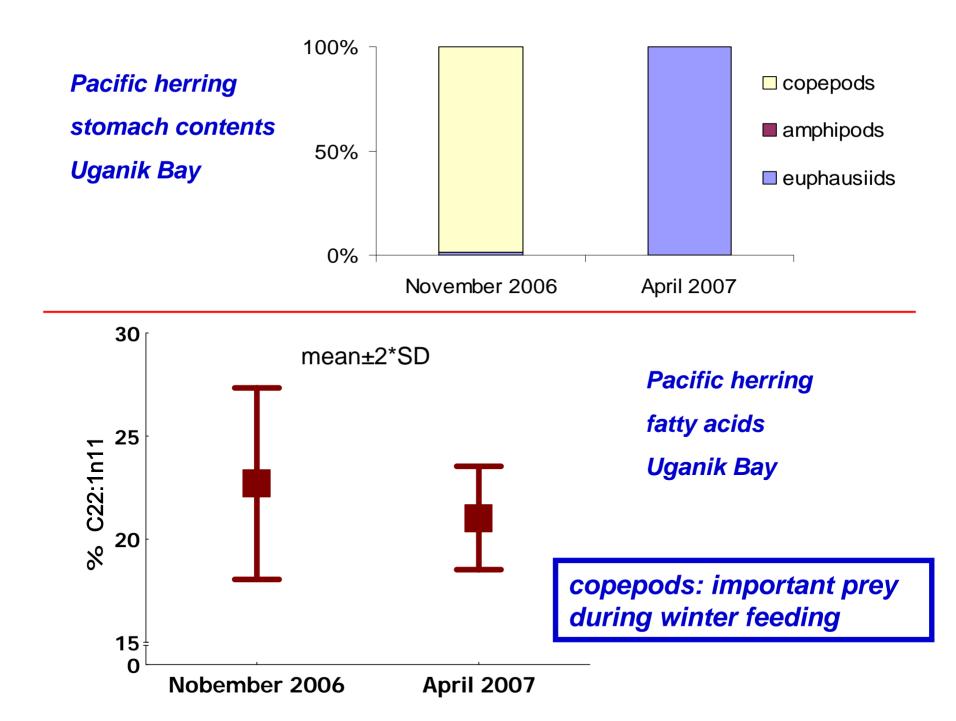
zooplankton fatty acids



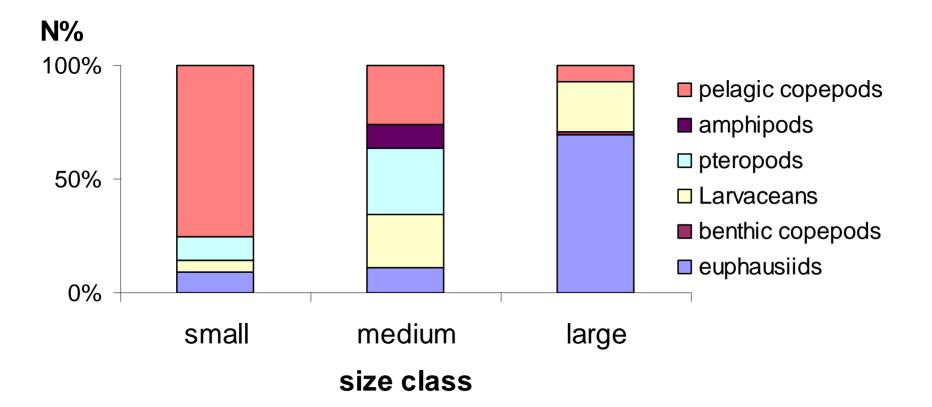
Multi-Dimensional Scaling (MDS) based on Bray Curtis similarity

zooplankton fatty acids



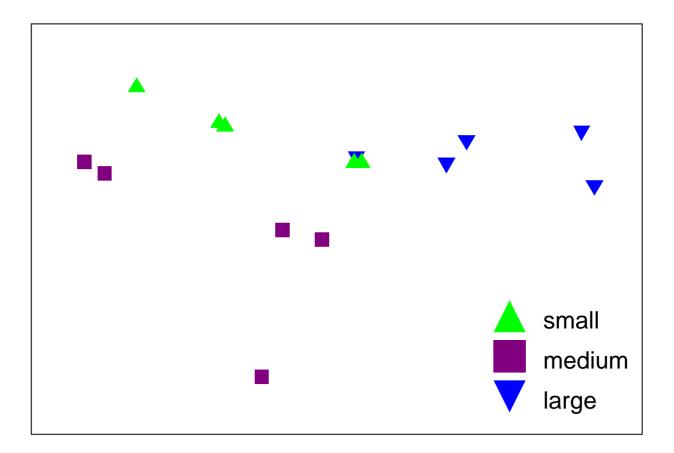


walleye pollock stomach contents, Uganik Bay, May 2004

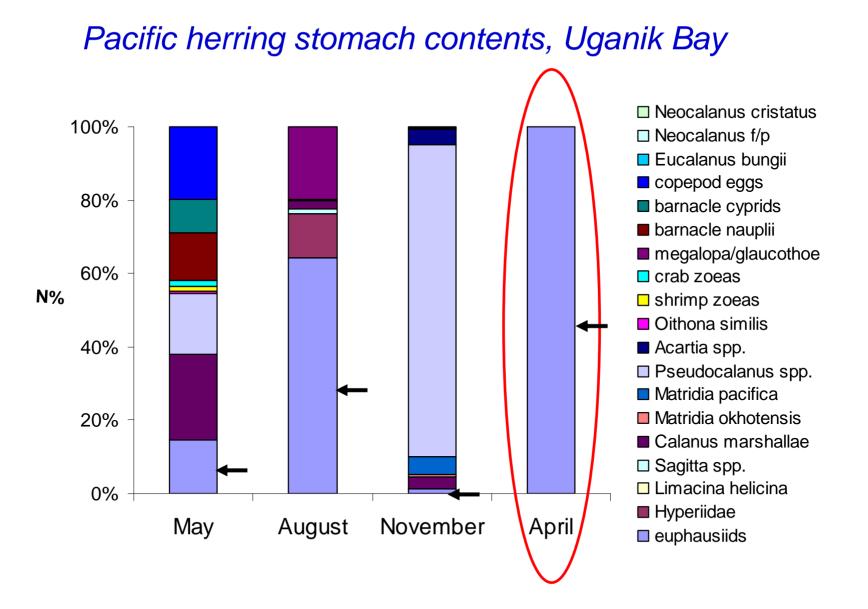


size class	small	medium	large
total length (cm)	13.6-15.5	23.6-28.9	32.5-43.5

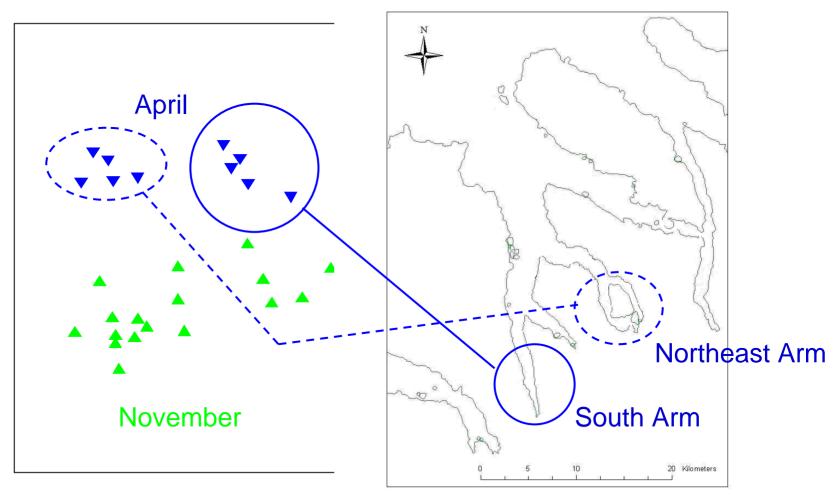
walleye pollock fatty acids, Uganik Bay, May 2004



MDS based on Bray Curtis similarity

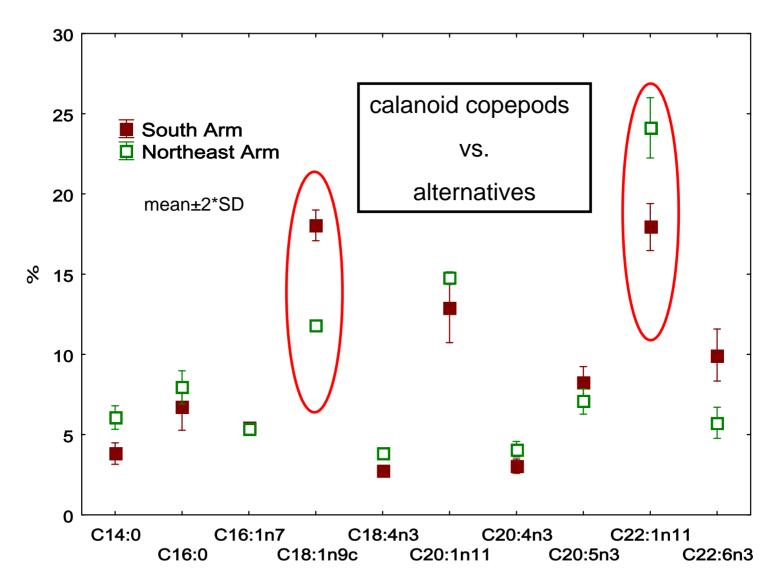


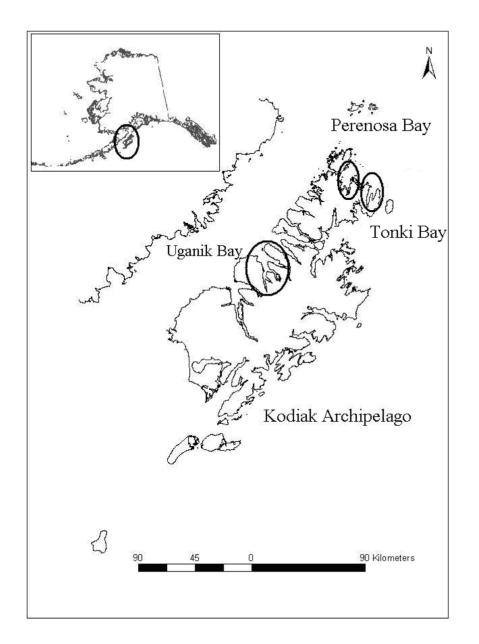
Pacific herring fa



MDS based or

Pacific herring fatty acids, Uganik Bay, April 2007



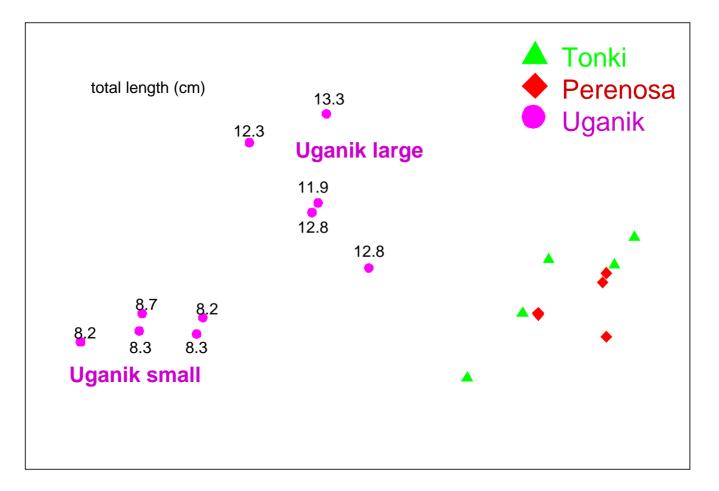


capelin, May 2005

No significant spatial difference detected in stomach contents

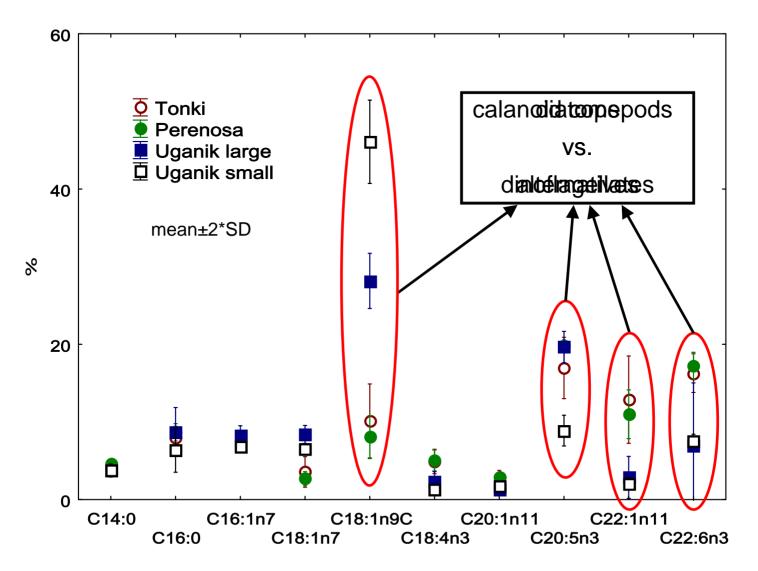


Capelin fatty acids, May 2005



MDS based on Bray Curtis similarity

capelin, May 2005



Summary

- fatty acid analysis complementary to stomach content analysis
- ontogenetic and seasonal variations
- copepods as important prey in winter
 - high degree of spatial overlap between forage fish and copepods
 - forage fish low turnover rates making fatty acid analysis a useful tool for winter sampling
- spatial variations
 - within bays and among bays
 - differences in prey availability and food web origins

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- 👃 My mom



