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1 **Physiological response of Rainbow trout (*Oncorhynchus mykiss*) to graded levels of**
2 ***Hermetia illucens* or poultry by-product meals as single or combined substitute**
3 **ingredients to dietary plant proteins.**

4
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Abstract

In the last decades, processed animal proteins, such as poultry by-product meal (PBM) and insect meals have received great attention as sustainable and nutritious aquafeed ingredients. The aim of the present study was to evaluate growth performances, liver and gut histology, macromolecular composition and inflammatory response in rainbow trout (*Oncorhynchus mykiss*) fed diets deprived of fish meal, where graded levels of vegetable protein-rich ingredients, were replaced by defatted *Hermetia illucens* pupae meal (HM) or PBM, singly or in combination. To this end eight grossly iso-proteic (45% DM), iso-lipidic (26% DM) and iso-energetic (23.5 MJ/kg DM) were offered each to triplicated groups of juveniles' fish in 91 days feeding trial. A diet rich in vegetable protein derivatives high in soybean meal (CV) was prepared to have a 10:90 and 20:80 fish to vegetable protein and lipid ratios respectively. By contrast, a fish-based diet (CF) was formulated with opposite fish to vegetable protein and lipid ratios. Six more diets, were obtained by replacing graded levels of protein (10, 30 and 60%) of diet CV, by protein from a defatted *Hermetia illucens* pupae meal and/or poultry by-product meal, singly or combined, while maintaining the same vegetable to fish lipid ratio as in the CV diet. Relative to diets CV and CF, a medium to high substitution (30 and 60%) of dietary vegetable protein-rich ingredients, with HM and/or PBM resulted in improved growth performance as well as in a minor incidence of distal intestine morphological alterations. The diet including both the test animal proteins led to nearly the best overall response in terms of growth and gut/liver health. Both HM and PBM when included at moderate or high levels in the diet, resulted in a downregulation of the expression of inflammatory-related genes relative to diet CV. This effect was greater with HM than that observed with PBM and goes beyond the parallel reduction of vegetable protein and SBM levels in the same diets, suggesting a beneficial role of insect meal that warrant further investigation. The results obtained so far, provide support to a reliable use of alternative/underexploited protein and lipid sources [(HM) or (PBM)] in developing a new generation of sustainable and healthy trout diets that meet the circular economy principles.

Key words: rainbow trout, new diets, insect meal, poultry by-product meal, vegetable proteins, fish physiology, gut health

72 **1. Introduction**

73 It is generally agreed that any further growth of the aquaculture industry, could greatly benefit
74 from a new generation of diets inclusive of nutritious, healthy, cost-effective and environmentally
75 sustainable feed ingredients. In this direction, in recent years, the readily available and/or cost-
76 effective plant protein-rich feeds and derivatives, such as oilseed meals, cereal glutens, protein
77 concentrates and pulses, became major protein sources in aquafeeds mostly substituting fish meal
78 (FM) (Gatlin et al, 2007). On the other hand, many studies have shown that fish responses to diets
79 including high levels of plant protein-rich ingredients such as soybean meal (SBM) is often species-
80 specific, depending on the life stage, the nutritional/anti-nutritional properties and the dietary
81 inclusion levels. Adverse effects were described in salmonids in terms of reduced feed intake,
82 nutrient-energy digestibility and retention which in turn impaired the growth performance (Collins
83 et al., 2013). In salmonids, several studies have shown that high dietary inclusion levels of SBM
84 often caused non-infectious enteritis onset in the distal intestine (Baeverfjord and Krogdahl, 1996;
85 Penn et al., 2011; Krogdahl et al., 2015) characterized by lymphocytes and granulocytes
86 infiltration, shortening and reduction of mucosal folds, decrease of enterocytes supranuclear
87 vacuoles and thickening of the lamina propria (Uran et al., 2009; Kortner et al., 2012; Marjara et
88 al., 2012; Sahlmann et al., 2013). Most of the adverse side effects of certain vegetable based diets
89 on growth and health in fish, have been mostly, but not exclusively, ascribed to the action of
90 specific anti-nutritional factors (ANFs) supplied by certain plant-protein rich derivatives. Such
91 adverse effects were not always prevented or reversed with diets including highly purified
92 vegetable protein derivatives or by supplementation with additives known to be beneficial in
93 terms of gut health and immunity (Torrecillas et al., 2012; Gu et al., 2017; Mirghaed et al., 2019).
94 Hence seeking for new or underexploited feed protein sources to replace or complement
95 conventional ones in farmed fish diet is considered a suitable way to reduce and/or mitigate
96 possible adverse effects of certain high vegetable diets on growth and health of some fish species
97 (Aragao et al., 2020).

98 In this direction, the use of Processed Animal Proteins (PAPs) in the diet of carnivorous fish species
99 has recently received renewed attention (Gasco et al., 2018; Galkanda-Arachchige et al., 2019;
100 Nogales-Mérida et al., 2018).

101 Among PAPs, poultry by-product meal (PBM) is of great interest for aquafeed formulation as a
102 cost-effective and widely available ingredient, very rich in protein with a nearly optimal essential
103 amino acid profile (Cruz-Suárez *et al.*, 2007; Gunben et al., 2014). PBM is also a proper source of

104 minerals and does not contain anti-nutritional factors. PBM has been successfully used to replace
105 variable proportions of fish meals in the diet of a number of fish species (see review of Galkanda-
106 Arachchige et al., 2019). In salmonids, diets high in PBM were shown to ensure optimal growth
107 performance or perform similarly to those containing either fish meal and/or vegetable protein-
108 rich derivatives as major dietary protein sources (Burr et al., 2013; Hatlen et al., 2015; Barreto-
109 Curiel et al., 2016; Doughty et al., 2019).

110 Recently, in the light of a circular economy concept applied to aquaculture, much research has
111 been addressed to the use of insect meals as novel protein sources in aquafeeds (Nogales-Mérida,
112 et al., 2018). Besides low ecological footprint (Van Zanten et al., 2014; Smetana et al., 2019;
113 Zarantoniello et al., 2020; Maiolo et al., 2020), medium/high protein levels and minor deficiency
114 in essential amino acids, certain insect meals have been shown to contain biologically active
115 compounds, like chitin, antimicrobial peptides and short-medium fatty acids (FAs) (Nogales-
116 Merida et al., 2018), which have been associated to improved fish innate immune response
117 (promoting immunomodulatory effects) and modulation of gut microbiome composition (Bruni et
118 al., 2018; Rimoldi et al., 2019; Terova et al., 2019; Osimani et al., 2019; Zarantoniello et al., 2020).
119 Chitin and its oligomers in particular, have been shown to possess antimicrobial and bacteriostatic
120 properties against several harmful Gram-negative bacteria (Benhabiles et al., 2012; Nawaz et al.
121 2018; Zhou et al., 2013; Qin et al., 2014), while some short-medium-chain FAs, such as lauric acid
122 (C12), are known to exert anti-inflammatory properties at intestinal level and antimicrobial activity
123 on Gram-positive bacteria (Skrivanova et al. 2005, 2006; Spranghers et al., 2018; Vargas et al.,
124 2018).

125 It should be noted that most available information on fish responses to diets including PBM and
126 insect meal arises from studies where they were tested as single major substitutes for fish meal
127 (Zarantoniello et al., 2018; Galkanda-Arachchige et al., 2019; Cardinaletti et al., 2019; Bruni et al.,
128 2020). On the contrary, their possible roles as combined protein sources and functional feeds in
129 plant and/or SBM protein-rich diets have been poorly investigated to date. Even though the partial
130 replacement of dietary fish meal with a mixture of PBM and insect meal has already been tested
131 with success in barramundi (Chaklader et al., 2019), the use of a combination of the two PAPs in
132 diets, still needs to be investigated in other carnivorous fish species.

133 On these basis, the aim of the present study, which is part of a larger one, was to evaluate growth
134 performances, liver and gut histology and macromolecular composition by spectroscopic tools and
135 gut inflammatory response of rainbow trout (*Oncorhynchus mykiss*) fed diets deprived of fish

136 meal, where graded levels of a vegetable protein-rich ingredients (Vp) including SBM were
137 replaced by defatted *Hermetia illucens* pupae meal (HM) or PBM, singly or in combination.

138

139 **2. Material and methods**

140 **2.1. Ethics**

141 The feeding trial experiment and all procedures involving animals were carried out in strict
142 accordance with EU legal frameworks relating to the protection of animals used for scientific
143 purposes (Directive 2010/63/EU). It was approved by the Ethics Committee of the Edmund Mach
144 Foundation (n°99F6E.0) and the protocol was authorized by the Italian Ministry of Health
145 (530/2018-PR).

146

147 **2.2. Test diets**

148 Eight diets were formulated to be grossly iso-proteic (45 % on DM), iso-lipidic (26% on DM) and
149 iso-energetic (23.5 MJ/kg DM). The ingredient composition and proximate analysis of the test diets
150 are shown in Table 1. A diet rich in vegetable protein derivatives (Vp) high in soybean meal (CV)
151 was prepared in order to have a 10:90 fish to vegetable protein and 20:80 fish to vegetable lipid
152 ratios, calculated by considering the crude protein and lipid contribution to the diet of all fish and
153 vegetable-based dietary ingredients. In addition, a fish meal-based reference diet (CF) was
154 formulated in order to have an opposite ratio between fish and vegetable protein and lipid
155 sources (90:10 and 80:20; respectively). Five diets, coined *H10*, *H30*, *H60*, *P30*, and *P60*, were
156 prepared by replacing graded levels (10, 30 and 60%) of crude protein from the vegetable protein-
157 rich ingredients of the CV diet, by crude protein from a defatted *Hermetia illucens* pupae meal
158 (HM; ProteinX™, from Protix, Dongen, The Netherlands) or poultry by-product meal (P; ECB
159 Company S.r.l., Treviglio (BG), Italy) while maintaining a same 80:20 vegetable to fish lipid ratio as
160 in the CV diet.

161 The set of the test diets comprised also another one named *H10P50*, where 60% of crude protein
162 from the vegetable protein-rich ingredients (Vp) of the CV diet, was replaced by 10 and 50%
163 protein from insect and poultry by-product meal respectively keeping constant to 20:80 the ratios
164 fish/vegetable lipid sources as in the other test diets. Where necessary, diets were supplemented
165 with essential amino acid to meet the nutrient requirement of rainbow trout (NRC, 2011). All diets
166 were manufactured at SPAROS Lda. (Portugal) by extrusion in two pellet size (3 and 5 mm) and
167 stored at room temperature, in a cool and aerated room. The test diets were analysed for dry

168 matter, crude protein and ash contents according to AOAC (1998). Total lipid content was
 169 determined according to Folch et al. (1957). Gross energy content was measured by an adiabatic
 170 bomb calorimeter (IKA C7000, Werke GmbH and Co., Staufen, Germany). The amino acids analyses
 171 of the test diets were performed as described by Tibaldi et al. (2015). Acid hydrolysis with HCl 6
 172 M at 115–120°C for 22–24 h was used for all amino acids except cysteine (Cys) and methionine
 173 (Met), for which performic acid oxidation preceded acid hydrolysis and tryptophan that was
 174 determined after lithium hydroxide (4M) hydrolysis.

175
 176

	Test diets							
	<i>CV</i>	<i>CF</i>	<i>H10</i>	<i>H30</i>	<i>H60</i>	<i>P30</i>	<i>P60</i>	<i>H10P50</i>
Ingredients								
Fishmeal ¹	-	47.5	-	-	-	-	-	-
CPSP 90 ²	5.0	5.0	5.0	5.0	5.0	5.0	5.0	5.0
SBM	23.0	-	20.4	16.0	9.0	16.0	9.0	9.0
Protein-rich veg. mix ³	31.4	-	27.2	19.4	7.8	18.7	6.0	6.3
Rapeseed meal	3.5	3.8	3.2	2.5	2.4	2.5	2.0	2.0
Hermetia meal ⁴	-	-	7.8	22.7	45.0	-	-	7.8
PBM ⁵	-	-	-	-	-	17.8	36.0	29.7
Whole wheat	-	15.6	-	2.8	6.2	9.9	18.6	14.5
Pea meal	7.1	7.0	9.2	6.8	3.0	6.9	3.0	3.5
Fish oil	4.4	15.1	4.4	4.4	4.4	4.4	4.4	4.4
Vegetable oil mix ⁶	17.7	4.3	16.7	14.8	12.0	15.5	13.4	13.2
Vit & Min Premix ⁷	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2
Dicalcium Phosphate	3.0	-	3.0	2.8	2.7	0.6	-	1.8
Betaine HCl	1.5	-	-	-	-	-	-	-
L-Lysine	1.2	-	0.9	0.7	0.5	0.6	0.6	0.8
DL-Methionine	0.45		0.45	0.40	0.35	0.35	0.25	0.25
L-Tryptophan	0.05		0.02			0.04	0.05	0.03
Celite	1.5	1.5	1.5	1.5	1.5	1.5	1.5	1.5
Proximate composition								
Dry Matter	91.2	92.4	90.5	91.2	91.1	90.7	94.0	92.9
Crude protein	42.1	42.0	41.9	41.5	42.0	41.8	42.2	41.9
Crude lipid	23.9	23.9	24.2	23.8	24.1	23.9	24.0	24.2
Starch	5.0	12.7	5.4	5.7	5.6	10.1	13.1	10.9
Ash	8.0	9.5	8.2	8.3	8.6	6.7	6.8	8.4
Gross Energy (MJ/kg)	21.9	22.4	22.5	21.9	22.5	22.5	22.9	22.9
Essential amino acid composition								
Arg	2.6	2.4	2.6	2.5	2.3	2.7	2.8	2.7
His	1.0	0.9	1.0	1.0	1.1	0.9	0.9	0.9
Ile	1.7	1.6	1.7	1.7	1.7	1.7	1.6	1.6
Leu	2.9	2.6	2.9	2.9	2.8	2.9	2.9	2.8
Lys	2.9	2.9	2.8	2.8	2.8	2.7	3.0	3.1

Met + Cys	1.6	1.4	1.6	1.5	1.5	1.6	1.6	1.5
Phe	1.9	1.8	1.9	1.8	1.8	1.8	1.7	1.7
Phe + Tyr.	3.3	3.1	3.4	3.7	4.1	3.1	3.0	3.2
Thr	1.4	1.6	1.5	1.5	1.6	1.5	1.6	1.6
Trp	0.4	0.5	0.4	0.5	0.5	0.4	0.4	0.4
Val	1.8	1.9	1.9	1.9	2.1	1.9	2.0	2.0

177

178 **Table 1. Diets.** Ingredient composition (g 100g⁻¹) proximate composition (% as fed), gross energy
179 (MJ/kg feed) and essential amino acid composition (% as fed) of the test diets.

180

181 ¹Super Prime. Pesquera Diamante. San Isidro. Lima. Peru

182 ²Fish protein concentrate. Sopropeche. Boulogne sur mer. France

183 ³Soy protein concentrate (Soycomil) and wheat gluten 1:1 w/w

184 ⁴ProteinX™. Protix. Dongen. The Netherlands

185 ⁵Poultry by product meal low ash. ECB Company S.r.l.. Treviglio (BG). Italy.

186 ⁶Composition %: rapeseed oil. 50; linseed oil. 40%, palm oil, 10%

187 ⁷Supplying per kg of supplement: Vit. A, 4,000,000 IU; Vit D3, 850,000 IU; Vit. K3, 5,000 mg; Vit.B1, 4,000 mg; Vit. B2,

188 10,000 mg; Vit B3, 15,000 mg; Vit. B5, 35,000 mg; Vit B6, 5,000 mg, Vit. B9, 3,000 mg; Vit. B12, 50 mg; Vit. C. 40,000 mg;

189 Biotin, 350 mg; Choline, 600 mg; Inositol, 150,000 mg; Ca, 77,000 mg; Mg. 20,000 mg; Cu, 2,500 mg; Fe, 30,000 mg; I,

190 750 mg; Mn, 10,000 mg; Se, 80 mg; Zn, 10,000 mg.

191

192 2.3. Fish rearing system and growth trial

193 The study used 1,200 female rainbow trout (*Oncorhynchus mykiss*) selected from a batch of 3,000
194 fish hatched at the fish farming facilities of the Edmund Mach Institute (San Michele all'Adige, TN,
195 Italy). Fish with an average initial weight of 54.2±1.45 g, were randomly allotted into 24 groups of
196 50 trout each assigned to 1600 L fiberglass tanks supplied with well water (Temperature, 13.3
197 ±0.03°C; DO, 7.4±0.5mg/l) by a flow-through system ensuring a total water volume
198 replacement/tank/h. After stocking, fish group were fed a commercial diet and adapted over two
199 weeks to the experimental conditions. After this period fish group were assigned in triplicate to
200 the test diets according to a completely random design. Fish were fed the test diet by hand twice a
201 day, 6 days a week, at apparent visual satiety over 91 days. Uneaten feed pellets were recovered
202 at the end of each meal and weighed after being dried in a oven. At the end of the growth trial,
203 after a 24 h fasting period, the final biomass was recorded, and feed intake (FI, g/fish/day), specific
204 growth rate (SGR, 100 × [(ln FBW-ln IBW)/days]) and feed conversion ratio (FCR, feed
205 intake/biomass gain) were calculated for each tank. Three fish per tank (9 per dietary treatment)
206 were euthanized (300mg L⁻¹ MS-222; Finquel®, Argent Laboratories, Redmont-VI, USA) and
207 samples of liver and distal intestine were carefully dissected and properly stored for histological,
208 spectroscopic (FTIRI) and molecular analysis as described below.

209

210 2.4. Histology, morphometric analysis and histological indexes

211 Samples were prepared according to Cardinaletti et al., 2019. Briefly, after dissection, samples
212 (n=9 for each dietary group) from distal intestine and liver were fixed by immersion in Bouin's
213 solution and stored at 4°C for 24 h. Subsequently, samples were washed three times with 70%
214 ethanol for 10 min and finally preserved in 70% ethanol solution. After dehydration by graded
215 ethanol solutions, samples were washed with xylene (Bio-Optica, Milan, Italy) and embedded in
216 solid paraffin (Bio-Optica, Milan, Italy). Paraffin blocks were cut with a microtome (Leica
217 RM2125RTS, GmbH, Wetzlar, Germany) and 5- μ m sections were stained with Mayer
218 haematoxylin and eosin Y (H&E, Sigma-Aldrich, Milan, Italy). Stained sections were examined
219 under a Zeiss Axio Imager.A2 (Zeiss, Oberkochen, Germany) microscope and the images were
220 acquired by mean of a combined colour digital camera AxioCam 503 (Zeiss, Oberkochen,
221 Germany).

222 The semi-quantitative evaluation of distal intestine morphology and histopathological indexes
223 score assignment were performed based on mucosal folds height, mucosal folds fusion, lamina
224 propria width, sub mucosa width and goblet cells abundance as previously described in Uran et al.,
225 2009.

226 Specifically, for the morphometric evaluation of folds height ten transversal sections of distal
227 intestine, at 200 μ m intervals, for each sample, were analysed as described in Cardinaletti et al.,
228 2019. All the undamaged and non-oblique folds (at least 150 measurements per fish) were
229 measured using ZEN 2.3 software (Carl Zeiss Microscopy GmbH), and the measurements were
230 reported as means of the folds height (μ m) \pm SD. Regarding the semi-quantitative analysis of
231 histopathological indexes of enteritis, 3 whole intestine circular transversal sections for each fish,
232 at 200 μ m intervals, were analysed. For the histopathological indexes score, an arbitrary unit was
233 assigned for each parameter as described in Panettieri et al. (2020).

234 The sections were analysed by experienced personnel in two independent blinded evaluations and
235 the score assignment criteria are described in Tab.3.

236 In order to evaluate the percentage of fat fraction (PFF) in the liver, three sections of liver for each
237 fish for each experimental group (n=9), at 100 μ m intervals, were acquired and analysed by mean
238 of the ImageJ software, setting an homogeneous threshold value according to Zarantoniello et al.,
239 2019. Not evaluable areas on the sections, such as blood vessels and bile ducts, were not
240 considered. Results were reported as the mean \pm SD of the area occupied by fat on the total
241 hepatic parenchyma analysed on the section.

242

	Score	Description
MF f	+	0-5 observation per section
	++	5-15 observation per section
	+++	>15 observation per section
LP w	+	2-5 μm
	++	5-15 μm
	+++	>15 μm
SM w	+	10-15 μm
	++	15-30 μm
	+++	>30 μm
GC	+	Scattered cells
	++	Diffused and widely spread
	+++	Highly abundant and tightly-packed cells

243

244 **Table 2.** Histological scoring system for the different parameters used as histopathological indexes
245 of enteritis in the distal intestine. MF f: mucosal folds fusion; LP w: lamina propria width; SM w:
246 submucosa width; GC: goblet cells relative abundance.

247

248 **2.5. Fourier Transform Infrared Imaging Spectroscopy (FTIRI) measurements and** 249 **data analysis**

250 Samples preparation and FTIRI measurements were performed according to literature (Giorgini et
251 al., 2015, 2018; Notarstefano et al., 2019, 2020). Briefly, samples (n=9 for each dietary group) from
252 distal intestine and liver were collected and stored at -80°C . Samples were cut by using a
253 cryotome; for each sample, three sections (10 μm thick) were cut at 200 μm away from each
254 other. Sections were immediately deposited without any fixation process onto CaF_2 optical
255 windows (1 mm thick, 13 mm diameter), and then let air-dry for 30 min.

256 FTIRI measurements were carried out by means of a Bruker Invenio interferometer, coupled with a
257 Hyperion 3000 Vis-IR microscope and equipped with a Focal Plane Array (FPA) detector operating
258 at liquid nitrogen temperature (Bruker Optics, Ettlingen, Germany). On each section, by means of
259 a 15X condenser/objective, specific areas were detected, on which the IR maps were acquired in
260 transmission mode in the MIR range ($4000\text{-}800\text{ cm}^{-1}$; spectral resolution 4 cm^{-1} ; 128 scans). Before
261 each acquisition, the background spectrum was acquired on a clean portion of the CaF_2 optical
262 window. Raw IR maps were preprocessed by using the Atmospheric Compensation (to correct for
263 the atmospheric contributions of carbon dioxide and water vapor), and Vector Normalization
264 (applied on the full frequency range, to avoid any artifacts due to section thickness variations)
265 routines (OPUS 7.5 software package).

266 *Distal intestine.* IR maps were acquired on intestinal folds; each map was $164 \times 328\ \mu\text{m}$ in size and
267 was composed by 8192 pixel/spectra with a spatial resolution $2.56 \times 2.56\ \mu\text{m}$.

268 False color images, showing the topographical distribution of the most relevant biological
269 compounds inside the mapped areas, were created by integrating preprocessed IR maps under the
270 following spectral regions: 3050-2800 cm^{-1} (representative of lipids, Lipids); 1700-1480 cm^{-1}
271 (representative of proteins, Proteins), and 1112-980 cm^{-1} (representative of mucin, Mucin).

272 To evaluate the biochemical composition of absorbent mucosa (the more external layer on
273 intestinal folds), on this compartment, 200 spectra were extracted from each IR map. For all the
274 experimental groups, the following band area ratios were calculated in relation to the total
275 biological mass (TBM) analyzed: LIP/TBM (ratio between the area of the 3050-2800 cm^{-1} region,
276 representative of total lipids, and TBM, calculated by the sum of the integrated areas 3050-2800
277 cm^{-1} and 1780-900 cm^{-1}); PRT/TBM (ratio between the area of the 1700-1480 cm^{-1} region,
278 representative of total proteins, and TBM, calculated as above described), and MUC/TBM (ratio
279 between the area of the 1112-980 cm^{-1} region, representative of mucin, and TBM, calculated as
280 above described) (Integration routine, Mode B, OPUS 7.1 software package).

281 *Liver*. Due to the homogeneity of this tissue, 164x164 μm size IR maps were acquired on different
282 areas of each section (4096 pixel/spectra with a spatial resolution 2.56x2.56 μm).

283 False color images were created by integrating preprocessed IR maps under the following spectral
284 regions: 3050-2800 cm^{-1} (representative of lipids, Lipids); 1780-1700 cm^{-1} (representative of fatty
285 acids, Fatty Acids); 1700-1480 cm^{-1} (representative of proteins, Proteins), and 1080-1000 cm^{-1}
286 (representative of glycogen, Glycogen).

287 For all the experimental groups, the following band area ratios were calculated and statistically
288 analyzed: LIP/TBM (ratio between the area of the 3050-2800 cm^{-1} region, representative of total
289 lipids, and TBM, calculated as above described); FA/TBM (ratio between the area of the 1780-1700
290 cm^{-1} region, representative of fatty acids, and TBM, calculated as above described); PRT/TBM
291 (ratio between the area of the 1700-1480 cm^{-1} region, representative of total proteins, and TBM,
292 calculated as above described), and GLY/TBM (ratio between the area of the 1080-1000 cm^{-1}
293 region, representative of glycogen, and TBM, calculated as above described).

294

295 **2.6. RNA extraction and cDNA synthesis**

296 Samples were prepared according to Piccinetti et al., 2014. Briefly, total RNA was extracted from
297 distal intestine samples (n=9 for each experimental group, approximately 90 mg per sample) using
298 RNAzol[®] RT reagent (Sigma-Aldrich[®], R4533, Milan, Italy) and following the manufacturer's
299 instructions. RNA concentration and integrity were analysed using NanoPhotometer[®] P-Class

300 (Implen, Munich, Germany) and Gel Red™ staining of 28S and 18S ribosomal RNA bands on 1%
 301 agarose gel, respectively. After extraction, complementary DNA (cDNA) was synthesised from 3µg
 302 of total RNA with the High Capacity cDNA Reverse Transcription Kit (Bio-Rad, Milan, Italy),
 303 following the manufacturer's instructions, diluted 1:10 in RNase-DNase free water and stored at -
 304 20°C until quantitative real-time PCR (qPCR). An aliquot of cDNA was used to check primer pair
 305 specificity.

306

307 2.7. Real-Time qPCR

308 The mRNA levels of selected genes, namely, interleukin-1β (*il1b*), interleukin-10 (*il10*), tumor
 309 necrosis factor alpha (*tnfa*), nuclear factor kappa-light-chain-enhancer of activated B cells (*nfkb*),
 310 myeloid differentiation primary response 88 (*myd88*) and toll-like receptor 1 (*tlr1*) were assessed.
 311 The primers sequences were retrieved from NCBI (<http://www.ncbi.nlm.nih.gov/>) and are
 312 summarised in Tab.4. Amplification products were sequenced, and homology was verified.
 313 Negative controls revealed no amplification products and no primer-dimer formation in control
 314 templates.

315 PCRs were performed according to Olivotto et al., 2011 in an iQ5 iCycler thermal cycler (Bio-Rad,
 316 CA, USA) and each sample was analysed via RT-qPCR in triplicate. Reactions were set on a 96-well
 317 plate by mixing, for each sample, 1µL cDNA diluted 1:20, 5µL of 2×concentrated iQ™ Sybr Green
 318 (Bio-Rad, CA, USA) as the fluorescent intercalating agent, 0.3µM forward primer, and 0.3µM
 319 reverse primer. The thermal profile for all reactions was 3 min at 95°C, followed by 45 cycles of 20
 320 s at 95°C, 20 s at 60°C, and 20 s at 72°C. Fluorescent signal were detected at the end of each cycle
 321 and the melting curve analysis was performed to confirm that only one PCR product was present
 322 in these reactions.

323 For the relative quantification of the expression of genes involved in inflammation, *β-actin* and *60S*
 324 ribosomal RNA were used as housekeeping genes to standardize the results. Data were analysed
 325 using the iQ5 optical system software version 2.0, including Genex Macro iQ5 Conversion and
 326 Genex Macro iQ5 files (all from Bio-Rad). Modification of gene expression was reported with
 327 respect to all the groups. Primers were used at a final concentration of 10 pmol µL⁻¹.

Gene Name	Primer sequence		A.T. (C°)	NCBI ID
	Forward	Reverse		
<i>il1b</i>	ACATTGCCAACCTCATCATCG	TTGAGCAGGTCCTTGTCCCTTG	60	NM_001124347.2
<i>il10</i>	CGACTTTAAATCTCCCATCGA	GCATTGGACGATCTCTTTCTT	59	NM_001245099.1

328	<i>tnfa</i>	GGGGACAAACTGTGGACTGA	GAAGTTCTTGCCTGCTCTG	60	AJ278085.1
	<i>nfkb</i>	AGCAACCAAACATCCCACCA	CTTGTCGTGCCTGCTTTCAC	59	XM_021614113.1
	<i>myd88</i>	GTTCTGACGGTGTGTGACT	GTCGTTGGTTAGTCGTGTCC	56	NM_001124421.1
	<i>tlr1</i>	TGTTTGTCTCTCTCGCCAC	CCCCTGTGTGGATAGACC	59	NM_001166101.1
	<i>β-actin (hk)</i>	AGACCACCTTCAACTCCATCAT	AGAGGTGATCTCCTTCTGCATC	59	AJ438158.1
	<i>60 S (hk)</i>	TTCCTGTACGACATACAAAGG	GTAAGCAGAAATTGCACCATCA	60	XM_021601278.1

329 **Table 3. Oligonucleotide primers used in RT-qPCR.** Genes, primer sequences, annealing
 330 Temperature (A.T.) and Gene Bank ID of each gene investigated in this study. *hk*: housekeeping
 331 genes.
 332

333 **2.8. Statistical analysis**

334 Growth performance data are expressed as means \pm standard error of the means (esm). Data were
 335 checked for normal distribution and homogeneity of variances before analysis, and growth
 336 parameters were subjected to one-way analysis of variance (ANOVA). When significant differences
 337 were detected, the Tukey's multiple-comparison test was used to assess differences among
 338 groups. Differences were considered significant when $p < 0.05$. Analyses were carried out using the
 339 SPSS-PC release 17.0 (SPSS Inc., Chicago, IL, USA). Data obtained from morphometric histological
 340 analysis, FTIR and RT-qPCR were analysed by one-way ANOVA, with diet as the explanatory
 341 variable. All ANOVA tests were followed by Tukey's post-hoc tests. The statistical software package
 342 Prism5 (GraphPad Software) was used. Significance was set at $p < 0.05$ and all results are presented
 343 as mean \pm SD.

344 **3. RESULTS**

345 **3.1. Growth performance**

346 Fish promptly accepted all the diets and no mortality occurred throughout the trial. Fish growth
 347 performance after 91 days feeding is shown in table 4.

348 Fish fed diet *H10P50* resulted in significantly higher final body weight, SGR and lower FCR ($p < 0.05$)
 349 when compared to those given *CV* and *CF* diets which did not differ from each other ($p > 0.05$).
 350 Diets including medium or high levels of HM and PBM resulted in similar intermediate values
 351 between those observed for diets *CV* or *CF* and *H10P50* but did not differ from the latter in terms
 352 of FCR. The observed differences in SGR or FCR were barely but significantly affected by parallel
 353 changes in feed consumption. In fact, feed intake, was similarly increased ($p < 0.05$) with all diets
 354 including the test ingredients as compared to diets *CV* and *CF* with this latter resulting in the
 355 lowest value ($p < 0.05$).

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Dietary treatment	Initial weight (g/fish)	Final weight (g/fish)	SGR	FI (g/fish/d)	FCR
<i>CV</i>	54.4	227.9 ^b	1.57 ^d	1.55 ^b	0.80 ^a
<i>CF</i>	53.6	231.2 ^b	1.61 ^{cd}	1.53 ^c	0.78 ^{abc}
<i>H10</i>	54.6	235.0 ^{ab}	1.63 ^{bc}	1.59 ^a	0.79 ^{ab}
<i>H30</i>	54.2	239.1 ^{ab}	1.63 ^{bc}	1.57 ^a	0.76 ^{bcd}
<i>H60</i>	54.7	241.0 ^{ab}	1.63 ^{bc}	1.57 ^a	0.76 ^{bcd}
<i>P30</i>	54.0	240.0 ^{ab}	1.64 ^{abc}	1.58 ^a	0.76 ^{bcd}
<i>P60</i>	53.8	244.0 ^{ab}	1.66 ^{ab}	1.59 ^a	0.75 ^{cd}
<i>H10P50</i>	54.7	254.8 ^a	1.69 ^a	1.63 ^a	0.73 ^d
<i>pooled standard error</i>	0.27	1.92	0.007	0.044	0.004

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Table 4. Growth performance, specific growth rate (SGR), feed intake (FI) and feed conversion ratio (FCR) of rainbow trout fed the test diets over 91 days. Within each column, means with different superscript letters are significantly different ($p < 0.05$).

368

3.2. Intestine histology

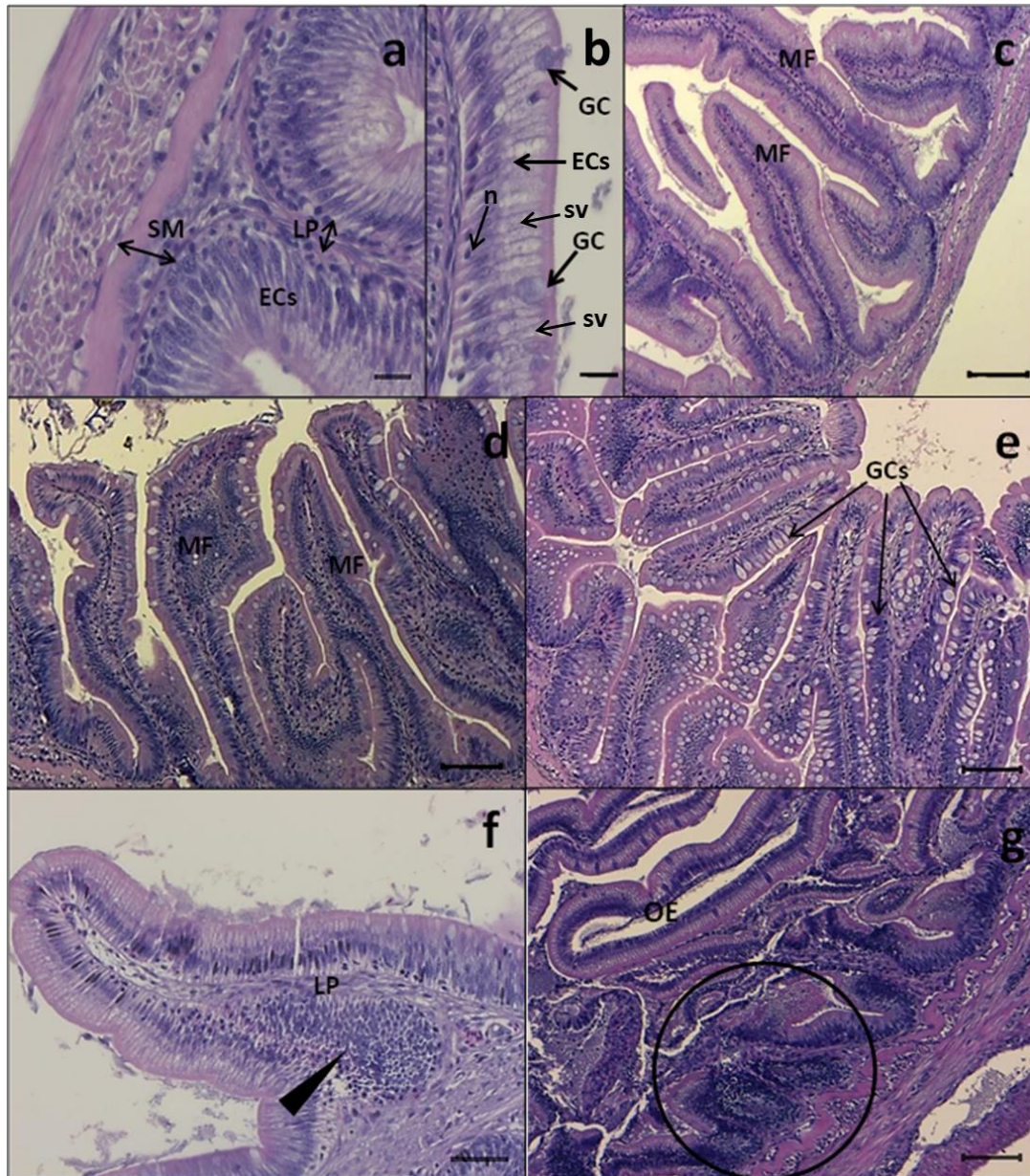
369 Histological analysis was performed in order to evaluate possible inflammation in distal intestine
370 of trout fed the experimental diets.

371 A normal morphology of intestine histological structure was observed in fish fed diets *CF*, *P30*, *P60*
372 and *H10P50* with finger-like mucosal folds (Fig.1 c,d) with aligned enterocytes forming the
373 absorbent portion of the intestinal mucosa and scattered goblet cells, (Fig.1 a,b). Enterocytes were
374 characterized by a nucleus at the base of the cell and an eosinophilic cytoplasm rich in supra-
375 nuclear vacuoles (Fig. 1b); lamina propria was generally characterized by a low degree of
376 cellularity, diffused lymphocytes and a mean thickness ranging from 2 to 5 μm (Fig. 1a).
377 Submucosa was about 10-15 μm in thickness and was characterized by a connective layer with a
378 low degree of cellularity (Fig 1a).

379 In fish fed diets *H30* and *H60*, a general increase in goblet cells abundance was observed. This was
380 particularly evident in specimens of diet *H60*, which did not show obvious signs of inflammation,
381 and displayed a remarkable increase in the goblet cells number, tightly-packed along the mucosal
382 folds (Fig 1e).

383 Conversely, the distal intestine histology of fish fed diets *CV* and *H10* showed a high incidence of
384 inflammatory signs, similar to those typically observed in soybean meal induced enteritis (SBMIE)
385 in salmonids (Krogdahl et al., 2015). The most common inflammation signs were represented by a
386 general atrophy of mucosal folds, a high presence of inflammatory cells influx and thickening of

387 the lamina propria and of the sub mucosa (Fig 1f). In these groups (*CV* and *H10*), oedema of the
388 lamina propria and a high degree of mucosal folds fusion was also observed (Fig. 1g).
389



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392 **Figure 1. Histology of the distal intestine of trout fed the different experimental diets.** Example
393 of distal intestine of trout fed diet *CF* showing a normal histological architecture, with regular
394 lamina propria and submucosa thickness (a), scattered goblet cells (b) and aligned enterocytes
395 with basal nucleus and abundant supra-nuclear vacuoles building the external layer of finger-like
396 mucosal folds (c). *H10P50* group distal intestine with no inflammation evidences (d). *H60* group
397 distal intestine showing abundant presence of goblet cells, tightly packed along the mucosal folds
398 (e). *CV* group distal intestine showing an appreciable reduction of folds height with a high level of
399 infiltrate (arrowhead) and thickening of lamina propria (f); distal intestine from *H10* group showing
400 mucosal folds fusion (circle) and oedema (OE) (g). LP: lamina propria; SM: submucosa; ECs:

401 enterocytes GC: goblet cell; n: nucleus; SV: supra-nuclear vacuoles; MF: mucosal fold. Scale:
402 a,b=5µm; c,d,e,g=100 µm; f=10µm.

403
404 Mucosal folds height evaluations and the histopathological indexes score results are summarized
405 in Tab.5. From the morphometric analysis of mucosal folds height, the highest values were
406 observed in fish fed diet *CF* (1023±79 µm) showing significantly higher values (p<0.05) compared
407 to *CV*, *H10*, and *H10P50*, while no significant differences were observed with respect to *H30* and
408 *H60* (907±51 µm and 1022±60 µm respectively). A significant (p<0.05) shortening of mucosal folds
409 was observed in fish given diet *CV* (620.5±17.4µm) and *H10* (671±44µm), with respect to all the
410 other groups. Groups fed diets including PBM (*P30*, *P60*) and the mix of HM and PBM (*H10P50*) did
411 not shown significant differences among them (833±76µm, 851±58µm and 827±88µm,
412 respectively) with slight, even if significant, reduction of mucosal folds height compared fed *CF*,
413 *H30* and *H60* diets (p<0.05).

414 From the analysis of histopathological indexes (Tab.5), a high incidence of mucosal folds fusion
415 and thickening of lamina propria and submucosa was observed in *CV* and *H10* groups compared to
416 all the other groups. Low values of histopathological indexes score were observed in all the other
417 experimental groups.

418

	MF (µm)	MF f	LP w	SM w	GC
<i>CV</i>	620±17 ^c	++/+++	+/++	+++	+
<i>CF</i>	1023±79 ^a	+	+	+	+
<i>H10</i>	671±44 ^c	++	+	++	+
<i>H30</i>	907±51 ^a	+	+	+	++
<i>H60</i>	1022±60 ^a	+	+	+	+++
<i>P30</i>	833±76 ^b	+	+	+	+
<i>P60</i>	851±58 ^b	+	+	+	+
<i>H10P50</i>	827±88 ^b	+	+	+	+

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420

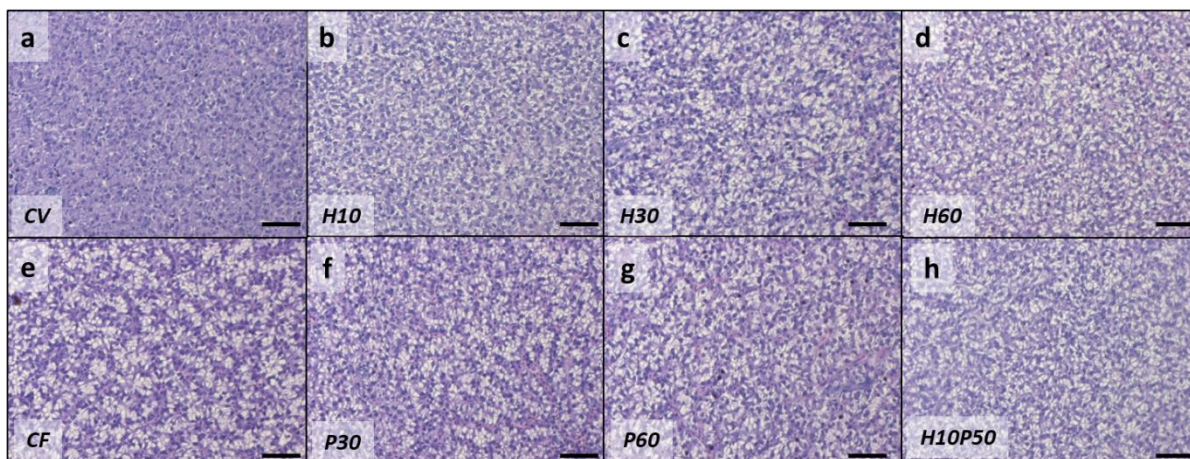
421 **Table 5.** Morphometric evaluation of mucosal folds and histopathological indexes score in distal
422 intestine from fish fed test diets. MF: mucosal folds height; MF f: mucosal folds fusion; LP w:
423 lamina propria width; SM w: submucosa width; GC: goblet cells abundance. MF height is expressed
424 by the mean of the observation performed ±SD. In MF, different letters indicate significant
425 differences (p<0.05).

426

427 3.3. Histological evaluation of percentage of fat fraction (PFF) in liver

428 Liver histology showed a normal structure of liver parenchyma in all the experimental groups with
429 the absence of appreciable inflammation signs (Fig.2). Liver from all experimental groups showed

430 high amount of fat accumulation, less appreciable in *CV* and *H10* groups (Fig 2a, b), which showed
 431 a more compact parenchyma with a lesser extent of lipid accumulation. PFF results are
 432 summarized in Tab.6 and showed significantly lower values in *CV* and *H10* groups liver compared
 433 to all the other experimental groups ($p<0.05$).



434

435

436 **Figure 2. Liver histology.** Representative histological sections of liver from trout fed the different
 437 test diets. Scale bar=100 μ m.

438

	PFF (%)
<i>CV</i>	29.0 \pm 0.7 ^a
<i>CF</i>	45.9 \pm 5.4 ^b
<i>H10</i>	33.3 \pm 4.4 ^a
<i>H30</i>	37.0 \pm 3.3 ^b
<i>H60</i>	40.4 \pm 3.6 ^b
<i>P30</i>	35.0 \pm 2.4 ^b
<i>P60</i>	46.1 \pm 0.2 ^b
<i>H10P50</i>	36.9 \pm 3.3 ^b

439

440 **Table 6.** Percentage of fat fraction (PFF) in liver of trout fed the test diets (ImageJ software
 441 analysis). Data are reported as mean \pm SD. Different letters indicate significant differences among
 442 the test diets ($p<0.05$).

443

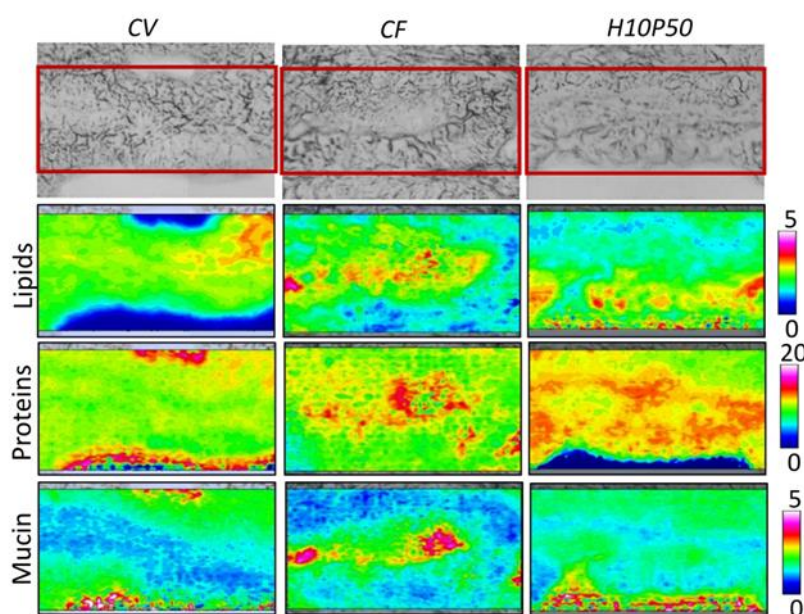
444 3.4. FTIRI analysis

445 *Distal intestine.* Fourier Transform Infrared Imaging spectroscopy (FTIRI) has been adopted as a
 446 new methodology to characterize the macromolecular composition of the intestinal mucosa. It

447 provided interesting information on the composition of the intestinal mucosal of the different
448 experimental groups and showed as the nutrients transport in the intestine varied in relation of
449 the experimental diets.

450 The topographical distribution of lipids, proteins, and mucin at the level of intestinal folds was
451 investigated, by creating representative false colour images. In Fig.3, the hyperspectral imaging
452 analysis of the distal intestine of *CV*, *CF* and *H10P50* samples is reported, as an example. The
453 investigated macromolecules (lipids, proteins and mucin) have been predominantly detected at
454 the level of the most external layer of intestinal folds, in all the analysed groups. This layer
455 represents the absorbent portion of the intestinal mucosa and, as reported in histological images
456 (Fig. 1b), the mainly represented cell types in this portion are enterocytes, which are characterized
457 by the presence of abundant supra-nuclear vacuoles. Enterocytes build a continuous layer whit
458 intercalated which goblet cells, producing and secreting different types of mucopolysaccharides,
459 generally referred as mucin.

460

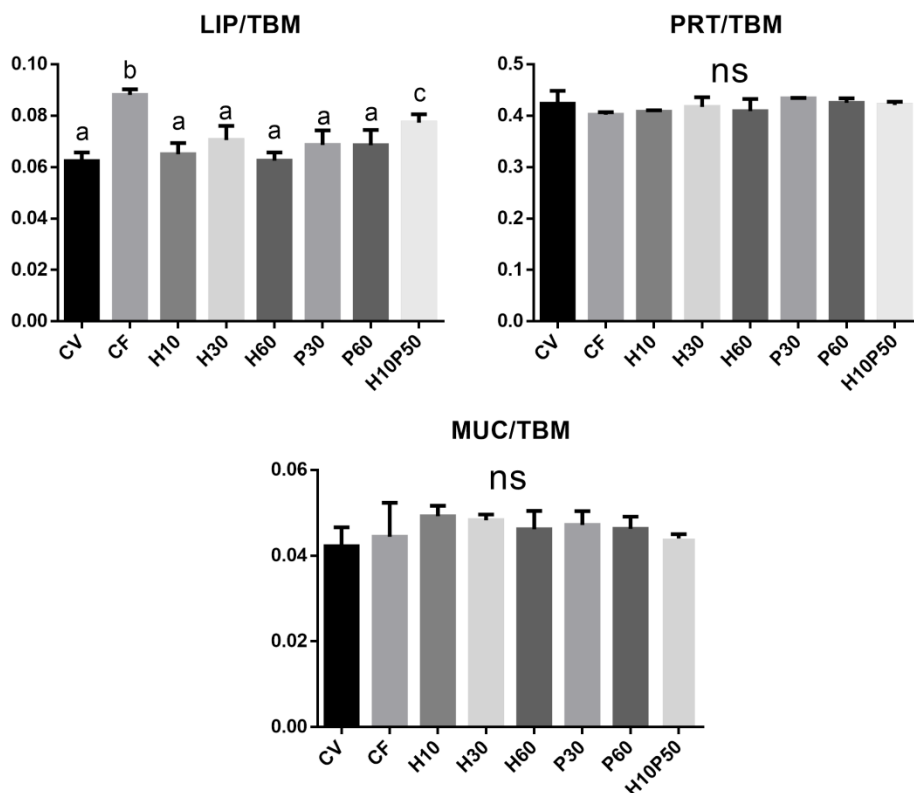


461

462 **Figure 3.** Microphotographs and false colour images of representative sections of *CV*, *CF* and
463 *H10P50* distal intestine samples showing the topographical distribution of lipids (Lipids images,
464 scale 0-5), proteins (Proteins images, scale 0-20), and mucin (Mucin images, scale 0-5) on the
465 mapped areas. IR maps are 164x328 μm in size and are composed by 8192 pixel/spectra with a
466 spatial resolution 2.56x2.56 μm . Different colour scale was adopted: white/light pink indicate high
467 absorbance values of IR radiation, whilst black/dark blue low ones.

468

469 To evaluate changes in the biochemical composition of the absorbent portion of intestinal mucosa
 470 in relation with the different diets, the following band area ratios were analysed: LIP/TBM (relative
 471 amount of lipids), PRT/TBM (relative amount of proteins), and MUC/TBM (relative amount of
 472 mucin) (Fig.4). An increase in the lipid content was observed only in *CF* diet with respect to all the
 473 other diets, including *CV* one (LIP/TBM ratio, $p < 0.05$). No changes were observed in the protein
 474 and mucin content as regards all the tested diets ($p > 0.05$).
 475



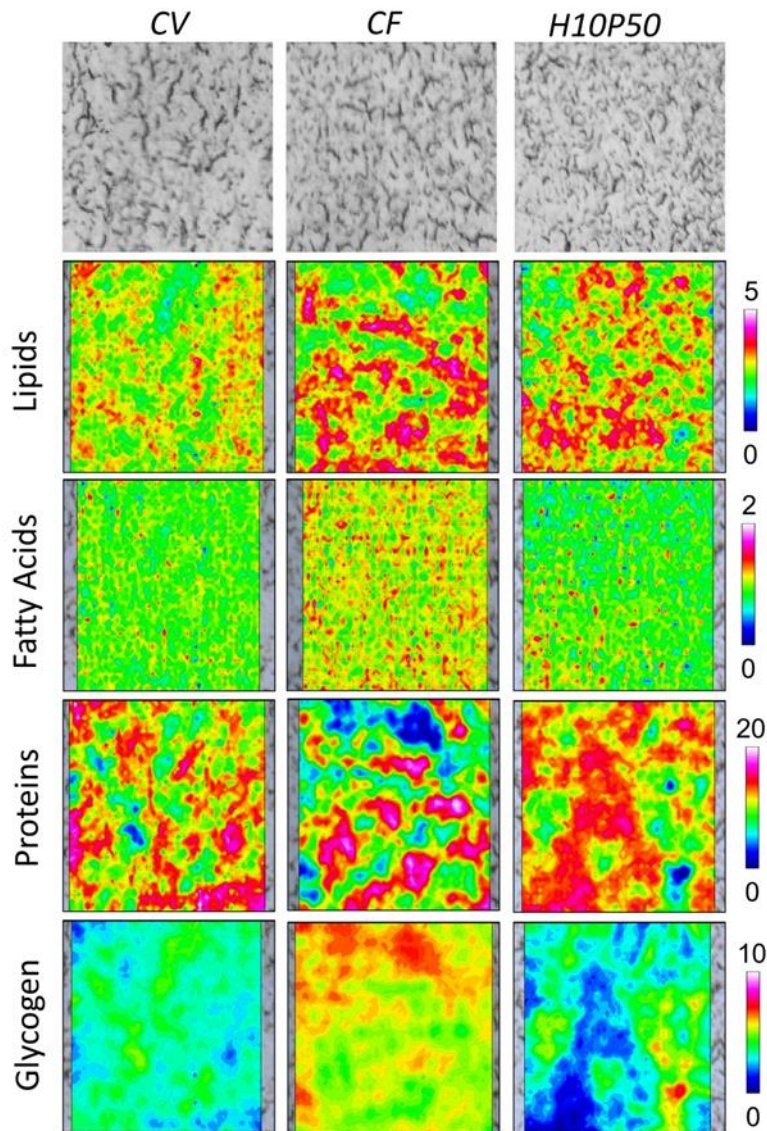
476

477 **Figure 4. Biochemical composition of intestine mucosa in relation with the different diets.**
 478 Relative amount of lipids (LIP), proteins (PRT) and mucin (MUC) in relation to the total biological
 479 mass (TBM) analyzed. Values are presented as mean ± SD. Different letters indicate significant
 480 differences among the experimental groups ($p < 0.05$); n.s. indicates that differences among the
 481 means value are not significant ($p > 0.05$).

482

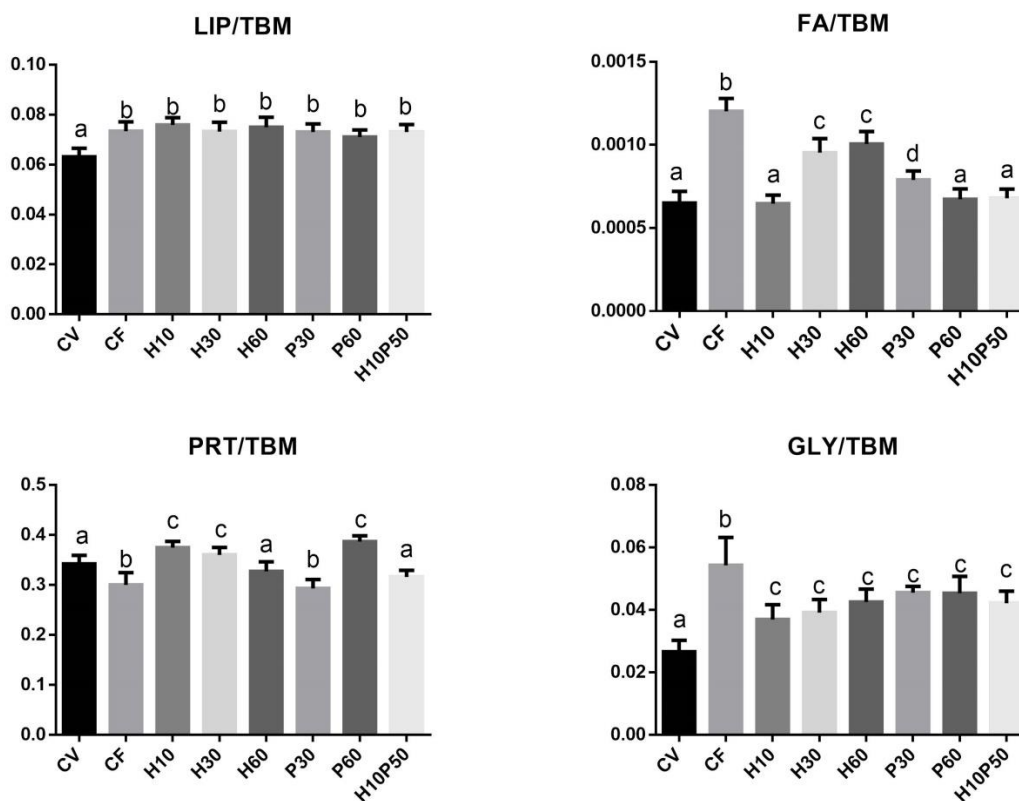
483 *Liver.* In Fig. 5, false colour images representing the topographical distribution of lipids, fatty acids,
 484 proteins, and glycogen in *CV*, *CF* and *H10P50* in liver samples are showed. A general higher

485 presence and distribution of lipids, fatty acids and glycogen has been detected in all the analysed
486 sections of *CF* and *H10P50* groups.
487



488
489 **Figure 5.** Microphotographs and false colour images of representative sections of *CV*, *CF* and
490 *H10P50* liver samples showing the topographical distribution of lipids (Lipids images, scale 0-5),
491 fatty acids (Fatty Acids images, scale 0-2), proteins (Proteins images, scale 0-20), and glycogen
492 (Glycogen images, scale 0-10) on the mapped areas. IR maps are 164x164 μm in size and are
493 composed by 4096 pixel/spectra with a spatial resolution 2.56x2.56 μm . Different colour scale was
494 adopted: white/light pink indicate high absorbance values of IR radiation, whilst black/dark blue
495 low ones.
496
497

498 In order to obtain semi-quantitative information on the biochemical composition of liver in
 499 relation with the different diets, the following band area ratios were analyzed: LIP/TBM (relative
 500 amount of lipids), FA/TBM (relative amount of fatty acids), PRT/TBM (relative amount of proteins)
 501 and GLY/TBM (relative amount of glycogen) (Fig. 6). An increase in the lipid content was observed
 502 in all the experimental groups with respect to CV one (LIP/TBM, $p < 0.05$). Statistically significant
 503 higher values of fatty acids were found in CF, H30, H60 samples (FA/TBM, $p < 0.05$). Tiny but
 504 statistically significant differences were detected in the protein content, with higher amounts in
 505 H10, H30 and P60 samples and lower ones in CF and P30 (PRT/TBM, $p < 0.05$). As regards glycogen,
 506 a significantly lower relative amount was observed in CV compared to the other groups ($p < 0.05$).
 507 Values of GLY/TBM were significantly higher in all the other experimental groups, compared to CV,
 508 even if lower if compared to CF group.



509

510 **Figure 6. Biochemical composition liver in relation with the different diets.** Relative amount of
 511 lipids (LIP), fatty acids (FA), proteins (PRT) and glycogen (GLY) in relation to the total biological
 512 mass (TBM) analyzed. Values are presented as mean \pm SD. Different letters indicate significant
 513 differences among the experimental groups ($p < 0.05$); n.s. indicates that differences among the
 514 means value are not significant ($p > 0.05$).

515

516 3.1. Gene expression

517

518 Relative mRNA abundance related to gene involved in inflammation was analysed in distal
519 intestine of fish fed the experimental diets. Regarding *il1b* (Fig. 7a), a significantly higher gene
520 expression was observed in CV compared to all other groups. H10 group showed significantly
521 lower *il1b* gene expression compared to CV, but was a significantly upregulated respect to the
522 other groups. H30 and H60 groups showed a significant *il1b* downregulation compared to all other
523 dietary treatments, while no significant differences between the two groups (H30 and H60) were
524 detected. *il10* gene expression of (Fig. 7b) resulted significantly higher in CV, H10 and P60
525 compared to other groups. On the contrary, H30 and H60 showed a significant downregulation of
526 *il-10* gene expression with respect to the other dietary groups.

527 Results on *tnfa* (Fig. 7c) gene expression showed a significant higher expression in CV group
528 compared to the other groups. No significant differences in *tnfa* gene expression were detected
529 between CF and P60. Conversely, *tnfa* gene expression resulted significantly downregulated in
530 H10, P30 and H10P50 with respect to CV and P60. H30 and H60 expression showed significantly
531 lower values compared to the other dietary groups, except for H10P50.

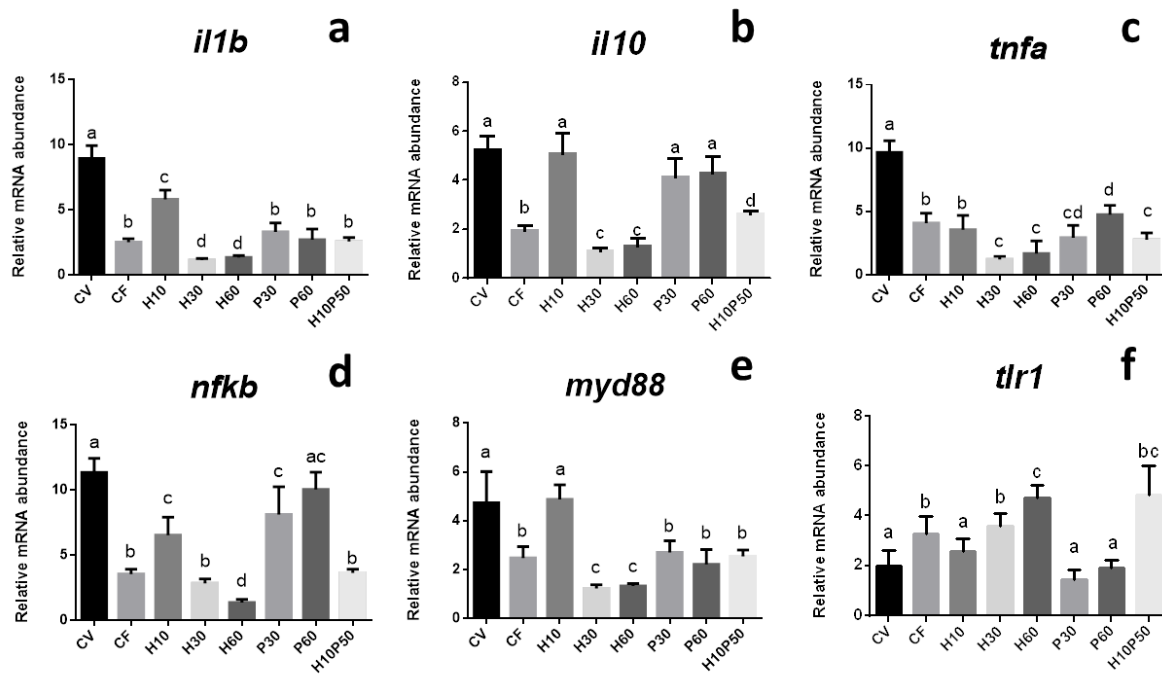
532 Regarding *nfkB* (Fig. 7d), a significantly higher gene expression was observed in CV, P30 and P60
533 compared to the other dietary groups. Differently, a significant *nfkB* downregulation was shown in
534 CF, H30 and H10P50 groups with respect to CV, P30 and P60.

535 Gene expression of *myd88* (Fig. 7e) was significantly higher in CV and H10 compared to the other
536 dietary groups, while resulted significantly downregulated in CF P30, P60, H10P50 groups
537 compared to CV and H10 ($p < 0.05$). Similarly. to what observed for *il1b*, *il10* and *tnfa*, *myd88*
538 expression was significantly downregulated in H30 and H60 groups compared to all the other
539 groups, whit no significant differences between the two groups. Finally, as regards *tlr1* gene
540 expression, significantly higher values were detected in H60 and H10P50 groups ($p > 0.05$), followed
541 by H30 and CF ($p < 0.05$), compared to the other experimental groups (Fig. 7f).

542

543

544



545

546 **Figure 7. RT-qPCR.** Relative mRNA abundance of genes analysed. Values are presented as mean
 547 \pm SD. Different letters indicate significant differences among the experimental groups ($p < 0.05$).

548

549

550 4. Discussion

551 Vegetable protein-rich derivatives and some processed animal proteins such as PBM and more
 552 recently HM, have been the subject of a number of studies aimed to assess their feasibility in
 553 replacing FM in aquafeeds (Daniel, 2018; Galkanda-Arachchige et al., 2019; Nogales-Mérida et al.,
 554 2018). Changing the paradigm, for the first time in the present study, graded levels of PBM and/or
 555 HM were used to replace a blend of Vp (including substantial proportions of SBM) in practical diets
 556 for rainbow trout, totally deprived of FM. Since Vp and especially SBM are known to induce
 557 physio-pathological side-effects in Salmonids (Buttle et al., 2001; Romarheim et al. 2008), the main
 558 hypothesis of the present study was to verify a possible mitigation of these adverse effects
 559 through the substitution of dietary Vp rich in SBM with HM and PBM singly or combined.

560 The results obtained so far showed that, even at the highest dietary inclusion level, both HM and
 561 PBM, led to better growth performance and feed conversion ratios than those attained by fish
 562 given a vegetable protein-based diet (CV), and similar or slightly better, than those observed in fish
 563 fed a fish meal-based diet (CF).

564 As already consistently reported in salmonids, lower growth performance was expected in CV due
565 to its high level of SBM (Collins et al, 2013). Growth response of rainbow trout in the present
566 experiment are not easily comparable to other studies on salmonids, including trout. In fact, in
567 previous studies, HM or PBM were mostly evaluated as FM substitutes in diets containing variable,
568 but low levels, of vegetable proteins (Burr et al. 2012; Hatlen et al 2015; Renna et al., 2017) and
569 different types and composition of HM were used (St-Hilaire et al., 2007; Cardinaletti et al., 2019).
570 In the current study, also combining PBM and HM (*H10P50*) to replace 60% of dietary crude
571 protein supplied by vegetable ingredients in a diet without fish meal, resulted in pretty high
572 growth performance and feed conversion efficiency. Since all diets were actually designed to meet
573 the rainbow trout nutrient requirements, improved growth performance and feed conversion
574 efficiency observed here with diet H10P50 and with diets including moderate to high levels of HM
575 and PBM could possibly result from a better overall digestible amino acid balance and/or
576 improved gut health and nutrient digestibility when graded levels of plant proteins and SBM were
577 replaced by the test ingredients. Contrary to our results, Dumas et al. (2018), in trout, reported
578 significantly reduced growth and feed conversion efficiency in response to a total replacement of
579 dietary fish meal protein for nearly equal proportions of crude protein supplied by defatted HM,
580 PBM and a blend of vegetable ingredients. These opposite outcomes could partly depend on
581 differences in the proportions of main alternate protein sources and the composition of the
582 vegetable protein blend between experiments. However, this also suggests that different ratios
583 among major alternative protein sources, and particularly the ratio between PBM and HM in the
584 diet, could be a crucial aspect and needs to be optimized in further trials to allow optimal
585 performance to be attained through diets deprived of fish meal. However, it should be noted that
586 in the study of Dumas et al. (2018) fish growth was in general much higher than that attained in
587 the present investigation, possibly due to a different and faster-growing trout strain, more
588 intensive feeding schedule, higher stocking density and water temperature. This suggests that also
589 other factors, interactively with the diet composition could be responsible of the divergent
590 response between experiments.

591 In order to evaluate whether changes in fish growth response related to the major dietary protein
592 sources were associated to changes in certain gut-health related functions, several physiological
593 response parameters were analyzed at the end of the trial through a multidisciplinary approach,
594 with major focus on the distal intestine. As expected, fish fed diets high in vegetable proteins and
595 including SBM over 20% w:w (*CV* and *H10*) showed the typical histological changes observed in

596 the distal intestine of salmonids fed diets with medium to high levels of dietary SBM (Krogdahl et
597 al. 2003; Krogdahl et al., 2010). On the contrary, all diets consisting of lower proportions of Vp
598 (SBM equal or less than 16%), regardless of the level of PBM or HM used, did not display histo-
599 pathological changes compared to the *CF* counterpart. A substantial increase in mucous cells in
600 distal intestine of fish fed medium and high HM dietary inclusion levels (*H30* and *H60*) was
601 observed. This finding is consistent with previous studies reporting that chitin present in HM is
602 usually associated with greater digestive tract lubrication, necessary to preserve the integrity of
603 the intestinal mucosa (Bansil, & Turner, 2006; Elia et al., 2018; Vargas et al., 2018; Cardinaletti et
604 al., 2019).

605 The histological observations were also supported by the molecular approach, which represents a
606 useful tool to provide early information on inflammation processes, even in absence of clear
607 histopathological evidences (Seierstad et al., 2009; Sahlmann et al., 2013; Li et al., 2016). All the
608 main inflammatory markers here analysed were upregulated in fish fed *CV* diet. This agrees with
609 previous studies in which these markers were highly expressed in Atlantic salmon fed diets high in
610 SBM (Uràn et al., 2008; Marijara et al, 2012). Similarly, and accordingly to the histological analysis,
611 the molecular results confirmed that a low level of dietary HM (*H10*) was not able to mitigate the
612 intestinal inflammatory response here observed in distal intestine. Conversely, when higher
613 percentages of dietary Vp (including SBM) were replaced as in diets *H30*, *H60*, *P30*, *P60* and
614 *H10P50*, a general downregulation of most of the analysed inflammatory markers was evident.
615 This effect was stronger in fish fed *H30* and *H60* diets than in those fed PBM, resulting in a dose-
616 dependent effect of HM dietary inclusion for some of the molecular markers analysed (*nfkb* and
617 *tlr1*). The observed downregulation of inflammatory markers due to increased replacement of Vp
618 with HM and/or PBM, seems primarily a consequence of a concurrent reduced SBM content in
619 diets, possibly associated to a down-regulation of intestinal *tnfa* expression (Sealey et al., 2009).
620 However, it is interesting to note that results obtained in the present study suggest a specific anti-
621 inflammatory role of HM. *Hermetia illucens* pre-pupae, contain bioactive compounds including
622 chitin, medium-short FAs (lauric acid in particular) and antimicrobial peptides (Gasco et al., 2018;
623 Vogel et al., 2018), which have been shown to positively influence gut health (Henry et al., 2015;
624 Osimani et al., 2019; Terova et al., 2019). Besides mitigating gut inflammatory events, HM has
625 been suggested to possess immune-boosting properties in fish, specifically against bacterial
626 diseases (Esteban et al., 2001; Cuesta et al., 2003; Ringø et al., 2012). The high *tlr1* gene

627 expression observed in both groups fed on *H30* and *H60* diets seems to confirm this property,
628 being this receptor involved in bacterial infections resistance (Wei et al., 2011; Li et al., 2018).

629 Recently FTIR analyses has been successfully applied to characterize trout intestine (Giorgini et al.,
630 2018) as well as a new technique to study its macromolecular building and absorptive functions in
631 response to dietary changes (Cardinaletti et al.2019; Zarantoniello et al., 2020). In this
632 investigation the FTIR technique was applied to evaluate if varying major dietary protein sources
633 affected the macromolecular composition of the distal intestine. Moreover, given the
634 susceptibility of DI to enteritis in salmonids (Baeverfjord and Krogdahl, 1996; Penn et al., 2011;
635 Krogdahl et al., 2015) we evaluated if and to what extent its macromolecular building could reflect
636 impaired functions due to a different inflammatory status.

637 On this regard, as previous demonstrated by Giorgini et al. (2018), false colour images analysis
638 allowed to appreciate the presence of lipids, proteins and mucin in the outer layer of mucosal
639 folds, corresponding to the absorptive mucosa. Compared to fish fed diet *CF*, the reduced amount
640 of total lipids detected by FTIRI in the distal intestine mucosa of fish fed all diets including variable
641 proportions of Vp, may be related to the presence of SBM in the diet which is known to impair
642 intestine nutrient and lipid absorption besides inducing enteritis (Kortner et al., 2014; De Santis et
643 al., 2015). The relative lipid content of DI mucosa was less reduced in fish fed *H10P50*, and this
644 may be related to a combined effect of a low dietary Vp (SBM) content in association to HM
645 inclusion.

646 When testing new feed ingredients, besides the gastrointestinal tract, the liver represents another
647 important target organ to investigate fish nutritional status and welfare (Balasubramanian et al.,
648 2016; Gregory et al., 2016; Panserat et al., 2020). In this regard, both histology and FTIRI analyses
649 revealed a reduced liver lipid accumulation in fish fed diet *CV* compared to all the other ones,
650 confirming the well-known lipid lowering effect of dietary SBM in fish tissues (Olli et al., 1994;
651 Romarheim et al., 2006, 2008; Yamamoto et al., 2007). Interestingly, FTIRI allowed to detect a
652 higher amount of total liver FAs in fish fed medium and high levels of HM in the diet (*H30* and *H60*)
653 compared to all the other treatments except *CF*. This result is supported by previous studies in
654 which different fish species fed diets including HM showed hepatic FA accumulation (Vargas et al.,
655 2018; Zarantoniello et al., 2020) and it can be mainly ascribable to the HM FAs profile, known to
656 be rich in MUFA and SFA rather than PUFAs (Zarantoniello et al., 2019; Abd El-Hack et al., 2020;
657 Bruni et al., 2020, Ravi et al., 2020).

658 A significantly reduced glycogen deposition was also observed in the liver of fish fed diet CV
659 compared to all the other dietary treatments. This is in agreement with previous studies, showing
660 a reduced glycogen accumulation in trout fed high SBM inclusion (Ostaszewska et al., 2015) and
661 seems primarily related to a low starch intake due to the reduced level of starchy ingredients in
662 the same diets (Table 2). In general, the FTIRI results were consistent in confirming that liver
663 glycogen deposition in fish fed the different diets correlates with the starch content of the
664 corresponding diets ($r=0.88$; $p<0.01$) as previously observed by Enes et al. (2011). This supports
665 the reliability of FTIRI application to investigate the metabolic response of fish to dietary changes.

666

667 In conclusion, the present study showed that moderate to high dietary levels of defatted HM or
668 PBM, to replace or complement vegetable protein-rich ingredients and SBM in diets deprived of
669 fish meal, resulted in improved growth and gut health in rainbow trout. It is intriguing to note that,
670 the combination of the two alternative ingredients resulted in high SGR and FCR. This warrants
671 further investigation on fish body composition, to ascertain to what extent improved growth and
672 feed efficiency resulted from improved protein retention as a possible consequence of a better
673 overall digestible amino acid balance due to improved gut health and nutrient digestibility. In fact,
674 the diet design of this experiment allowed to observe a beneficial anti-inflammatory role in distal
675 intestine of moderate to high HM levels in diets rich in vegetable protein and SBM, which was
676 greater than that observed with PBM alone and went beyond the concurrent declining levels of
677 dietary SBM and Vp. Further studies need to be addressed to better explain this positive role of
678 dietary HM in trout. Finally, the results obtained so far, provide support to a reliable use of novel
679 protein and lipid sources in developing a new generation of sustainable and healthy fish diets that
680 meet the circular economy principles.

681

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685

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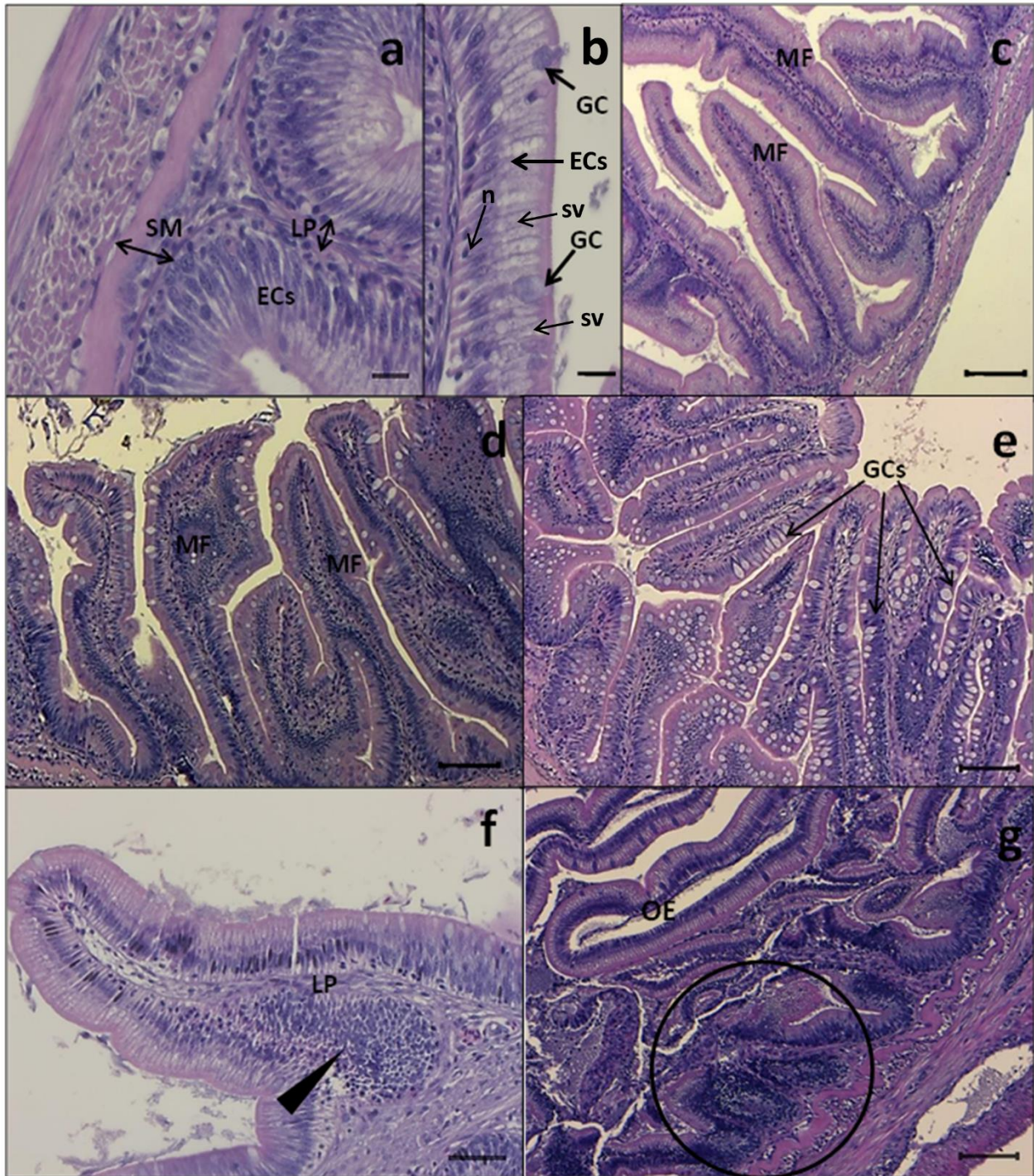
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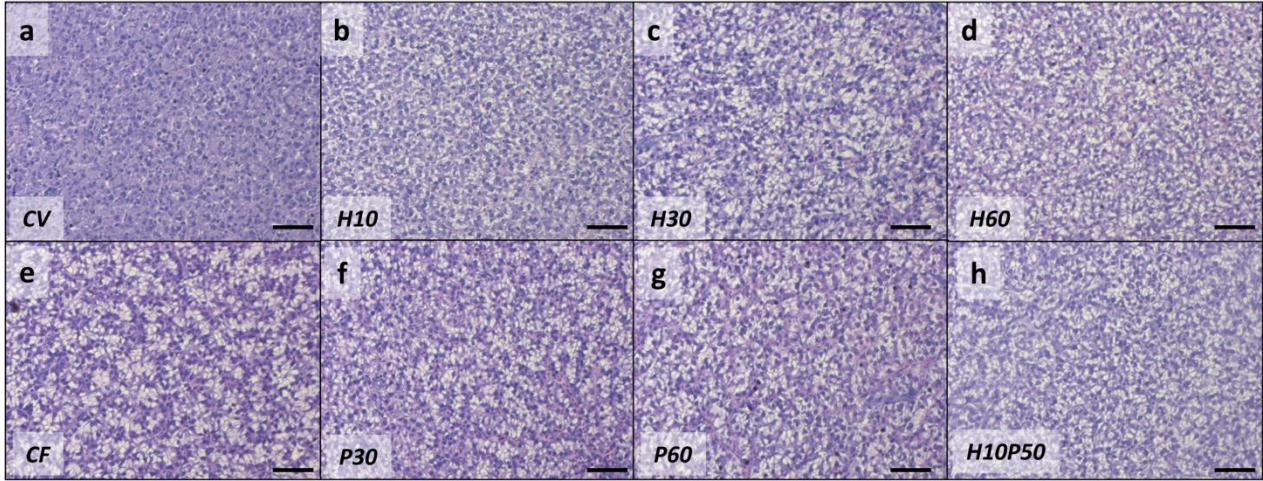
Captions

1106 **Figure 1.** Histology of the distal intestine of trout fed the different experimental diets. Example of
1107 distal intestine of trout fed diet *CF* showing a normal histological architecture, with regular lamina
1108 propria and submucosa thickness (a), scattered goblet cells (b) and aligned enterocytes with basal
1109 nucleus and abundant supra-nuclear vacuoles building the external layer of finger-like mucosal
1110 folds (c). *H10P50* group distal intestine with no inflammation evidences (d). *H60* group distal
1111 intestine showing abundant presence of goblet cells, tightly packed along the mucosal folds (e). *CV*
1112 group distal intestine showing an appreciable reduction of folds height with a high level of
1113 infiltrate (arrowhead) and thickening of lamina propria (f); distal intestine from *H10* group showing
1114 mucosal folds fusion (circle) and oedema (OE) (g). LP: lamina propria; SM: submucosa; ECs:
1115 enterocytes GC: goblet cell; n: nucleus; SV: supra-nuclear vacuoles; MF: mucosal fold. Scale:
1116 a,b=5µm; c,d,e,g=100 µm; f=10µm.



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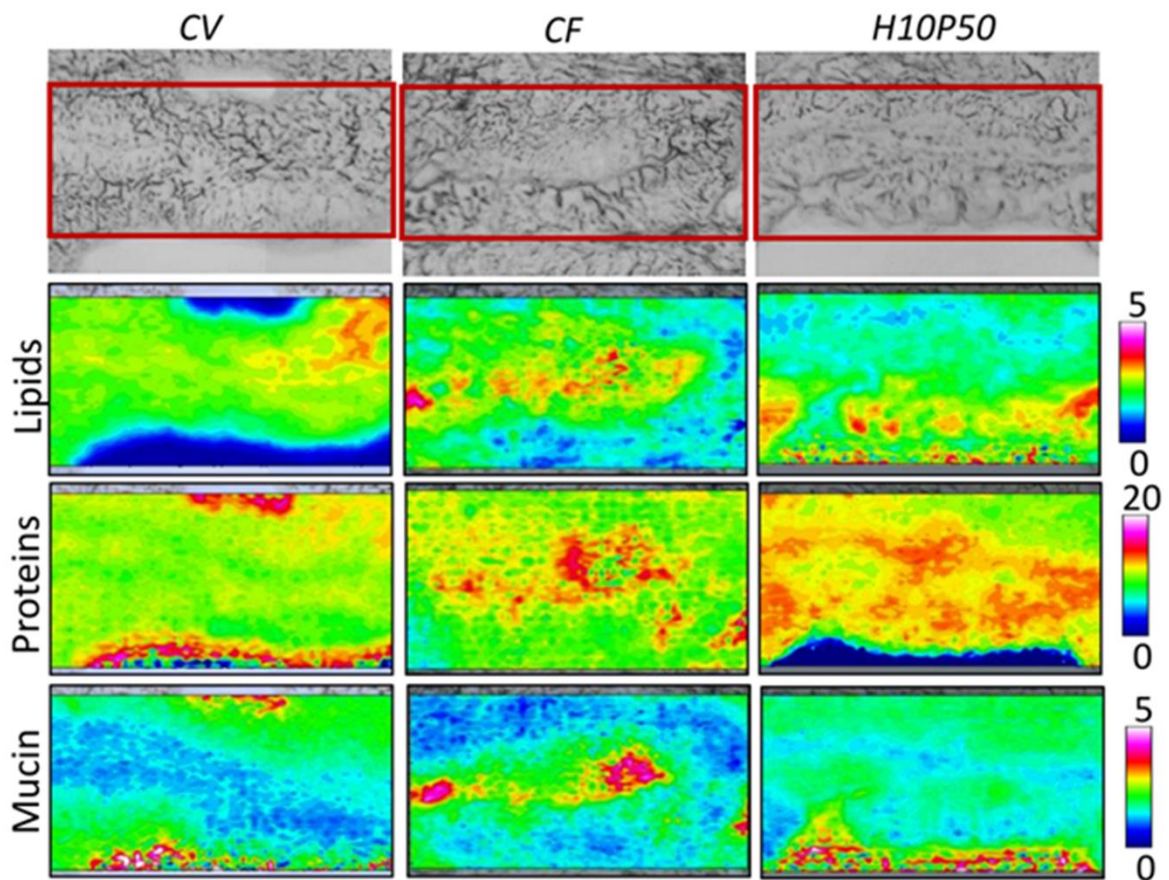
1118 **Figure 2.** Liver histology. Representative histological sections of liver from trout fed the different
 1119 test diets. Scale bar=100µm.



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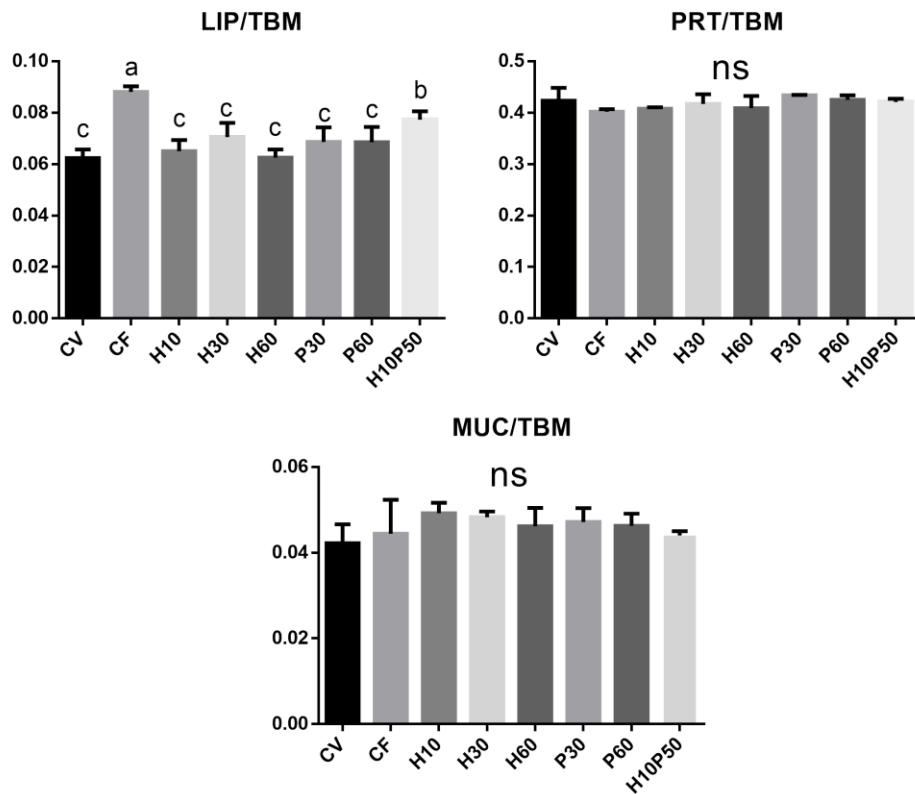
1121 **Figure 3.** Microphotographs and false colour images of representative sections of *CV*, *CF* and
 1122 *H10P50* distal intestine samples showing the topographical distribution of lipids (Lipids images,
 1123 scale 0-5), proteins (Proteins images, scale 0-20), and mucin (Mucin images, scale 0-5) on the
 1124 mapped areas. IR maps are 164x328 μm in size and are composed by 8192 pixel/spectra with a
 1125 spatial resolution 2.56x2.56 μm . Different colour scale was adopted: white/light pink indicate high
 1126 absorbance values of IR radiation, whilst black/dark blue low ones.

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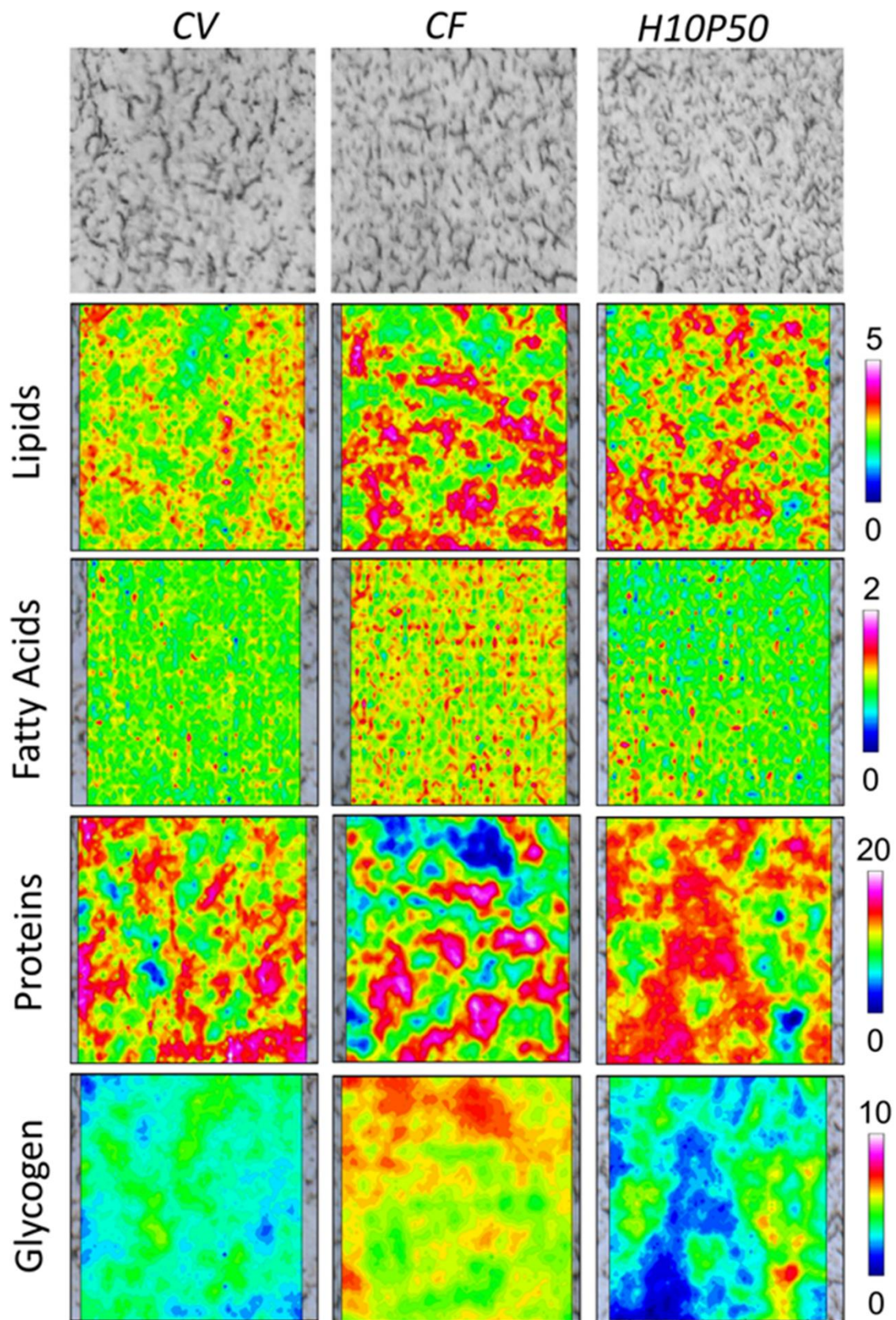
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1129 **Figure 4.** Biochemical composition of intestine mucosa in relation with the different diets. Relative
1130 amount of lipids (LIP), proteins (PRT) and mucin (MUC) in relation to the total biological mass
1131 (TBM) analyzed. Values are presented as mean \pm SD. Different letters indicate significant
1132 differences among the experimental groups ($p < 0.05$); n.s. indicates that differences among the
1133 means value are not significant ($p > 0.05$).



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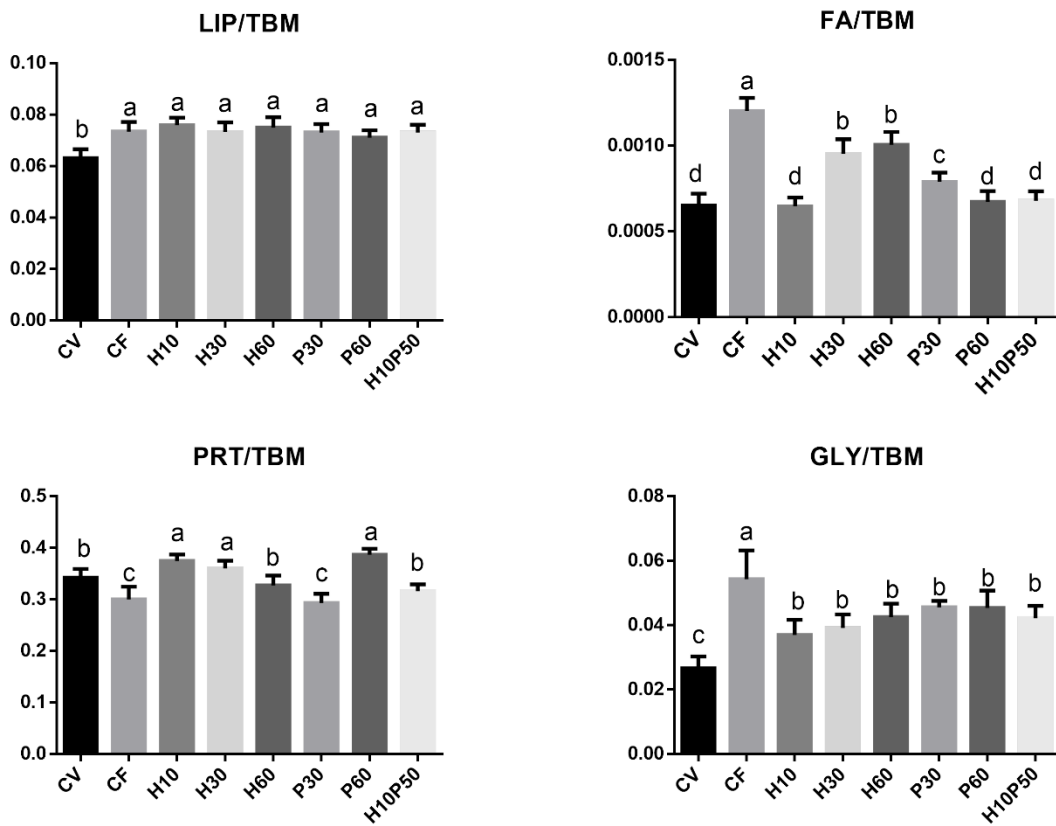
1135 **Figure 5.** Microphotographs and false colour images of representative sections of CV, CF and
 1136 H10P50 liver samples showing the topographical distribution of lipids (Lipids images, scale 0-5),
 1137 fatty acids (Fatty Acids images, scale 0-2), proteins (Proteins images, scale 0-20), and glycogen
 1138 (Glycogen images, scale 0-10) on the mapped areas. IR maps are 164x164 μm in size and are
 1139 composed by 4096 pixel/spectra with a spatial resolution 2.56x2.56 μm . Different colour scale was
 1140 adopted: white/light pink indicate high absorbance values of IR radiation, whilst black/dark blue
 1141 low ones.



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1143 **Figure 6. Biochemical composition liver in relation with the different diets.** Relative amount of
 1144 lipids (LIP), fatty acids (FA), proteins (PRT) and glycogen (GLY) in relation to the total biological
 1145 mass (TBM) analyzed. Values are presented as mean \pm SD. Different letters indicate significant

1146 differences among the experimental groups ($p < 0.05$); n.s. indicates that differences among the
1147 means value are not significant ($p > 0.05$).



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1149 **Figure 7. RT-qPCR.** Relative mRNA abundance of genes analysed. Values are presented as mean
1150 \pm SD. Different letters indicate significant differences among the experimental groups ($p < 0.05$).

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