



RESEARCH PAPER

Optimal amounts of coconut oil in diets improve the growth, antioxidant capacity and lipid metabolism of large yellow croaker (*Larimichthys crocea*)

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Abstract

The purpose of this study was to investigate the effect of different dietary coconut oil (CO) levels on growth, antioxidant capacity and lipid metabolism of juvenile large yellow croaker (*Larimichthys crocea*). Five iso-nitrogen (45% crude protein) and iso-lipid (13% crude lipid) experimental diets were prepared by replacing 0% (the control), 25%, 50%, 75% and 100% fish oil with coconut oil. The results showed that dietary CO had no significant effect on survival rate (SR, $P > 0.05$). However, the specific growth rate was increased significantly when compared with the control group when fish were fed the diet with 50% CO ($P < 0.05$). The saturated fatty acids were increased significantly with increasing dietary CO in the liver and muscle, whereas the content of n-3 PUFA was decreased significantly ($P < 0.05$). The highest activities of glutathione peroxidase and superoxide dismutase in the liver were recorded in fish-fed diet with 50% CO; conversely, the content of malondialdehyde was significantly decreased ($P < 0.05$). The mRNA expression of peroxisome proliferator-activated receptor α , carnitine palmitoyl transferase 1 and acyl-CoA oxidase reached the highest levels in fish-fed diet with 50% CO. To some extent, this indicated that the rapid oxidation reaction of fatty acids to provide energy may be the reason for the rapid growth of large yellow croaker. In conclusion, fish-fed diet with 50% CO increased the growth rate and antioxidant capacity. Therefore, the optimal replacement level of CO to FO in the diet should be 50%.

Keywords Coconut oil · Growth performance · Antioxidant capacity · Lipid metabolism · *Larimichthys crocea*

Introduction

With the continuous expansion of aquaculture and the decline of fish oil (FO) production, the search for suitable FO substitutes has become the focus of attention (FAO 2012; Tacon and Metian 2008). Coconut oil (CO) is regarded as cheaper, more sustainable, and is readily available than

the FO. Unlike most oils, CO enriches with middle chain fatty acids (MCFAs), with lauric acid (C12:0) representing 40–50% of the total fatty acids (Figueiredo et al. 2011; Fontagne et al. 2000). For this reason, CO is the most stable oil and its resistance to oxidative rancidity means that it will not be damaged by warmer temperatures (Alice et al. 2006). CO is still an emerging oil with more beneficial effects, and it has a tremendous potential with its cost, sustainability and availability. This makes it a good choice for FO replacement as compared to other vegetable oils (VO) (Apraku et al. 2017; Nordrum et al. 2003; Tseng and Lin 2020).

Many experiments have been conducted to study the effect of CO in diets. In mammals, it has been proven that coconut oil (CO) may be better absorbed and utilized in infant pigs and sheep as compared to other lipids (James et al. 2002; Li et al. 1990; Machmüller et al. 2003). Also, studies in fish have shown that dietary FO partially replaced by CO may significantly increase the growth performance of orange-spotted grouper (Tseng and Lin 2020) and African

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49 catfish (Aderolu and Akinremi 2009). Furthermore, some
 50 studies with carp (Fontagne et al. 2000), rainbow trout (Ball-
 51 estrazzi et al. 2006) and Atlantic salmon (Røsjø et al. 2000)
 52 found that dietary CO is well absorbed without significant
 53 adverse effects on the growth performance. However, Craig
 54 and Gatlin (1997) reported that red drum fed diets with a
 55 high proportion of CO showed significantly reduced growth
 56 rate and increased liver lipid deposition. Similar conclu-
 57 sions were reached with Russian sturgeon; the growth was
 58 decreased when fed high CO diets (Li et al. 2017). This
 59 may be due to the different species of fish and the propor-
 60 tion of dietary CO in diets. There have been some studies
 61 concerning the application of coconut oil in diets for aquatic
 62 animals. However, the role of CO in whole or in part replac-
 63 ing FO in promoting growth, antioxidant capacity and lipid
 64 metabolism capacity needs further study. Therefore, it is
 65 important to explore the appropriate level of CO to replace
 66 FO in diets (Tables 1 and 2).

67 Large yellow croaker (*Larimichthys crocea*) is one of the
 68 most productive mariculture fish in China. Studies on the
 69 substitution of VO for FO in the diet of large yellow croaker
 70 involve mainly consideration of soybean oil, palm oil and
 71 rapeseed oil. The possibility of substituting CO for FO in
 72 diets has not been reported (Du et al. 2017; Li et al. 2019a, b;
 73 Tan et al. 2016). Consequently, the purpose of this study was
 74 to investigate the effect of different dietary coconut oil (CO)
 75 levels on growth, antioxidant capacity and lipid metabolism
 76 of juvenile large yellow croaker. Moreover, the work aimed
 77 to provide the theoretical basis for the application of CO in
 78 feed.

79 Materials and methods

80 Experimental diets

81 Five iso-nitrogen (45% crude protein) and iso-lipid (13%
 82 crude lipid) experimental diets were prepared by replac-
 83 ing 0% (the control), 25%, 50%, 75% and 100% fish oil
 84 with coconut oil. All ingredients were separately crushed
 85 in advance, using 0.18 mm sieves. The less used ingredi-
 86 ents were mixed thoroughly one by one, then added to other
 87 ingredients one at a time and mixed thoroughly in a mixer.
 88 The oil was then added with the optimal amount of distilled
 89 water and mixed thoroughly. This was passed through a
 90 0.25 mm sieve and thoroughly mixed. Distilled water (300 g/
 91 kg) was added to produce a stiff dough. After transferring
 92 to a granulator, distilled water (300 g/kg) was added with
 93 stirring in the opposite direction to make a dough. This was
 94 extruded into 4 mm particles. All diets were dried in a venti-
 95 lated oven at 40 °C until attaining a moisture level below 5%
 96 and stored at -20 °C in opaque bags. Procedures for making

Table 1 Formulation and proximate analysis of the experimental diet for large yellow croaker (% dry matter)

Ingredients	Coconut oil replacement level/%				
	0%	25%	50%	75%	100%
Fish meal	33.00	33.00	33.00	33.00	33.00
Soybean meal	24.00	24.00	24.00	24.00	24.00
Wheat starch	23.75	23.75	23.75	23.75	23.75
Wheat gluten meal	5.00	5.00	5.00	5.00	5.00
Fish oil	8.00	6.00	4.00	2.00	0.00
Coconut oil	0.00	2.00	4.00	6.00	8.00
Lecithin	2.00	2.00	2.00	2.00	2.00
Vitamin premix	2.00	2.00	2.00	2.00	2.00
Mineral premix	1.00	1.00	1.00	1.00	1.00
Mold inhibitor	0.10	0.10	0.10	0.10	0.10
Ethoxyquin	0.05	0.05	0.05	0.05	0.05
Choline chloride	0.1	0.1	0.1	0.1	0.1
Attractant	1.00	1.00	1.00	1.00	1.00
Total	100	100	100	100	100
Ingredient					
Crude protein (%DM)	45.37	45.56	45.37	45.51	45.41
Crude lipid (%DM)	13.40	13.35	13.36	13.41	13.24

¹All those ingredients were supplied by Great Seven Biotechnology Co., Ltd, China

²Vitamin premix (mg/kg or g/kg diet): thiamine, 25 mg; riboflavin, 45 mg; pyridoxine HCl, 20 mg; vit. B12, 0.1 mg; vit. K3, 10 mg; inositol, 800 mg; pantothenic acid, 60 mg; niacin acid, 200 mg; folic acid, 20 mg; biotin, 1.20 mg; retinol acetate, 32 mg; cholecalciferol, 5 mg- α -tocopherol, 120 mg; ascorbic acid, 2000 mg; choline chloride, 2500 mg; ethoxyquin, 150 mg; wheat middling, 14.012 g

³Mineral premix (mg/kg or g/kg diet): NaF, 2 mg; KI, 0.8 mg; CoCl₂·6H₂O (1%), 50 mg; CuSO₄·5H₂O, 10 mg; FeSO₄·H₂O, 80 mg; ZnSO₄·H₂O, 50 mg; MnSO₄·H₂O, 60 mg; MgSO₄·7H₂O, 1200 mg; Ca (H₂PO₄)₂·H₂O, 3000 mg; NaCl, 100 mg; Zeolite, 15.447 g

⁴Mold inhibitor: sodium propionate

⁵Attractant: the mixture of 50% glycine acid and 50% betaine by weight

diets and their storage was in accordance with specific pro- 97
 cedures described by Ai et al. (2008). 98

99 Experimental procedures

100 Before the start of the study, the fish were acclimatized to a
 101 floating sea of 4 m × 4 m × 4 m in size for 2 weeks. Then, 60
 102 fish of similar size (12.00 ± 0.20 g) were randomly distrib-
 103 uted among 15 sea cages (1 m × 1 m × 1.5 m in size). Each
 104 diet was fed to the fish in three cages. The fish were fed
 105 twice daily at 5:00 and 17:00 for 10 weeks. After the end of
 106 the study, all the fish were starved for 24 h, and the fish in
 107 each cage were anesthetized and weighed. Environmental
 108 conditions (temperature, 24.3–29.1 °C, salinity 26.2–28.7‰,
 109 oxygen level 6.2–7.4 mg/L) were good for acclimation.

Table 2 Fatty acid profiles of the experimental diets (% total fatty acids)

Ingredients	Coconut oil replacement level/%				
	0%	25%	50%	75%	100%
C8:0	0.00	1.15	2.15	3.29	4.27
C10:0	0.00	1.01	1.89	2.85	3.81
C12:0	0.43	7.52	14.01	21.37	28.11
C14:0	5.75	7.31	8.56	9.67	11.04
C16:0	19.28	17.18	15.73	13.52	12.10
C18:0	4.19	3.81	3.64	3.48	3.27
∑SFA ^a	29.64	35.83	41.95	48.04	54.52
C16:1n-7	4.02	3.32	2.52	1.79	1.03
C18:1n-9	12.32	11.02	9.69	8.51	7.20
∑MUFA ^b	16.34	14.34	12.20	10.30	8.22
C18:2n-6	10.36	10.75	11.22	11.60	11.96
C20:4n-6	0.61	0.52	0.41	0.34	0.22
∑n-6 PUFA ^c	10.97	11.26	11.63	11.93	12.18
C18:3n-3	1.84	1.70	1.59	1.48	1.37
C20:5n-3	5.68	4.90	4.22	3.48	2.68
C22:6n-3	8.19	7.17	6.13	5.15	3.99
∑n-3 PUFA ^d	15.71	13.78	11.94	10.12	8.03

^aSFA: saturated fatty acids^bMUFA: mono-unsaturated fatty acids^cn-6 PUFA: n-6 poly-unsaturated fatty acids^dn-3 PUFA: n-3 poly-unsaturated fatty acids

110 Sample collection and analysis

111 The fish were sampled 24 h after starvation. Eugenol
112 (1:10,000) was used for anaesthesia; the weight and num-
113 ber of fish in each cage were weighed and counted, and
114 three fish were randomly taken and stored in -20°C for
115 experimental analysis. The fish livers were weighed, and
116 the hepatosomatic index (HSI) was calculated. The livers
117 from 12 fish (groups of three were mixed in a single tube)
118 were immediately placed into the labelled cryopreserva-
119 tion tube in liquid nitrogen and stored at -80°C before
120 analysis.

121 The sample was in a ventilated 105°C drying oven to
122 dry the sample to constant weight (AOAC 2003). The
123 crude protein (whole body protein), crude lipid (whole
124 body lipid) and the ash of the sample were determined
125 after Ai et al. (2008). The fatty acid composition was ana-
126 lyzed using the procedures described by Metcalfe et al.
127 (1966). Fatty acid methyl esters were identified and quan-
128 tified by an HP6890 gas chromatograph (Agilent Tech-
129 nologies, Santa Clara, California, USA) with a capillary
130 column (007-CW, Hewlett Packard, Palo Alto, CA, USA)
131 and a flame ionization detector.

Antioxidant and lipid metabolism index

132 Malondialdehyde (MDA), total antioxidant capacity (T-AOC),
133 superoxide dismutase (SOD), catalase (CAT), glutathione per-
134 oxidase (GSH-Px) and malondialdehyde (MDA) were meas-
135 ured via the test kit produced by Nanjing Jiancheng Bioengi-
136 neering Institute (China). All procedures were carried out in
137 strict accordance with the instructions. 138

RNA extraction and real-time quantitative PCR

139 The samples were ground in liquid nitrogen, and ~100 mg
140 samples were taken and fully reacted in 1 ml RNAiso TM
141 Plus from Takara (Japan) for total RNA extraction. RNA con-
142 centration and purity were determined by ultraviolet colorim-
143 etry (Nanodrop Thermo Fisher Scientific, USA), and RNA
144 quality was determined by 1.5% agarose gel electrophoresis.
145 The total RNA concentration was diluted to 500 ng/ μL , and
146 reverse transcription was performed immediately with the kit
147 from Takara (Japan). 148

149 The real-time quantitative PCR procedure was performed
150 in a total volume of 20 μL . The technique was programmed
151 as follows. 95°C for 2 min, followed by 40 cycles of 95°C
152 for 10 s, 58°C for 15 s, and 72°C for 10 s. The specificity of
153 the product was determined by melting point curve analysis.
154 The primer sequences (sterol-regulatory element binding pro-
155 tein-1 (*srebp-1*), fatty acid synthase (*fas*), stearyl-coenzyme A
156 desaturase (*scd-1*), peroxisome proliferator-activated receptor
157 α (*ppar- α*), cetyl-CoA carboxylase (*acc*), adipose triglyceride
158 lipase (*atgl*), acyl-CoA oxidase (*aco*), carnitine palmitoyltrans-
159 ferase1 (*cpt-1*) and β -actin) were calculated according to Cui
160 et al. (2009) (Table 3).

Calculations and statistical analysis

161 Growth and somatic indices were calculated according to the
162 following: 163

$$164 \text{Weight gain rate (WGR, \%)} = (w_t - w_o) \times 100/w_o. \quad 165$$

166 Specific growth rate (SGR, %/day)

$$167 = \{(\text{Ln}(w_t) - \text{Ln}(w_o))/\text{duration (70 days)}\} \times 100. \quad 168$$

169 Survival rate (SR, %) = $100 \times (\text{FN}/\text{IN})$.

170 Hepatosomatic index (HSI, %)

$$171 = \text{weight of liver}/\text{weight of fish} \times 100. \quad 172$$

173 Feed conversion ratio (FCR) = $F/(w_t - w_o)$.

Table 3 Primer pair sequences for real-time PCR

Target genes	Forward (5'-3')	Reverse (5'-3')	References
<i>srebpl-1</i>	TCTCCTTGCAGTCTGAGCCAAC	TCAGCCCTTGGATATGAGCCT	Cai et al. (2016)
<i>scd-1</i>	AAAGGACGCAAGCTGGAAC	CTGGGACGAAGTACGACACC	Cai et al. (2016)
<i>fas</i>	CAGCCACAGTGAGGTCATCC	TGAGGACATTGAGCCAGACAC	Yan et al. (2015)
<i>acc</i>	TGTCGGAGGAGAACTCGGAAG	GCCTTAGATTCTGCACGGGG	Yan et al. (2015)
<i>ppar-α</i>	GTCAAGCAGATCCACGAAGCC	TGGTCTTCCAGTGAGTATGAGCC	Yan et al. (2015)
<i>cpt-1</i>	GCTGAGCCTGGTGAAGATGTT	TCCATTTGGTTGAATTGTTTACTGTCC	Yan et al. (2015)
<i>atgl</i>	CCATGCATCCGTCCTCAACC	GAGATCCCTAACCGCCACT	Yan et al. (2015)
<i>aco</i>	AGTGCCAGATGATCTTGAAGC	CTGCCAGAGGTAACCATTCTCT	Yan et al. (2015)
<i>β-actin</i>	CTACGAGGGTTATGCCCTGCC	TGAAGGAGTAACCGCGCTCTGT	Yan et al. (2015)

srebpl-1 sterol-regulatory element binding protein-1, *fas* fatty acid synthase, *scd-1* stearoyl-coenzyme A desaturase, *acc* acetyl-CoA carboxylase, *ppar-α* peroxisome proliferator-activated receptor α, *cpt1* carnitine palmitoyl transferase 1, *atgl* adipose triglyceride lipase, *aco* acyl-CoA oxidase

174 Protein efficiency ratio (PER) = $(w_t - w_o) / P$.

175 w_t —final weight of fish, w_o —initial weight of fish, FN—
176 final number, IN—initial number of fish in each cage, F —
177 feed intake (g), P —amount of protein in the diet (%).

178 An one-way ANOVA was used for data statistics (SPSS
179 25.0). Tukey's test was used for significance comparison
180 between groups. $P < 0.05$ indicates a significant difference.
181 The data are expressed as means SEM. The data with the
182 same superscript show no significant difference ($P < 0.05$).
183

184 Results

185 Survival and growth performance

186 There was no significant difference in survival rate (SR)
187 among dietary treatments ($P > 0.05$). With increasing die-
188 tary CO, the specific growth rate (SGR) increased first and
189 then decreased. In fish that were fed the diet with 50% CO,
190 the SGR was significantly higher than the control group
191 ($P < 0.05$). The hepatosomatic index (HSI) was increased
192 by increasing dietary CO. Thus, fish-fed diets containing
193 75% and 100% CO had significantly higher HSI than the
194 control group ($P < 0.05$) (Table 4).

Table 4 Survival and growth performance of large yellow croaker-fed diets with graded levels of coconut oil

Index	Coconut oil replacement level/%				
	0%	25%	50%	75%	100%
Survival rate (%)	81.67 ± 2.11	83.33 ± 3.41	82.78 ± 3.09	84.44 ± 4.03	86.11 ± 2.88
Initial body weight (g)	11.92 ± 0.23	12.04 ± 0.29	11.99 ± 0.14	12.02 ± 0.05	12.01 ± 0.20
Final body weight (g)	59.28 ± 2.11 ^a	63.12 ± 1.98 ^a	70.75 ± 3.44 ^b	65.5 ± 0.89 ^{ab}	61.12 ± 1.66 ^a
Specific growth rate (%/day)	2.32 ± 0.12 ^a	2.37 ± 0.11 ^a	2.54 ± 0.17 ^b	2.42 ± 0.09 ^{ab}	2.35 ± 0.06 ^a
Hepato-somatic index (%)	1.25 ± 0.12 ^a	1.21 ± 0.10 ^a	1.2 ± 0.09 ^a	1.41 ± 0.13 ^b	1.55 ± 0.14 ^c

The data are expressed as means SEM. The data with the same superscript show no significant difference ($P > 0.05$). SEM, standard error of means. ($n = 3$)

Body composition

196 No significant differences were observed among dietary
197 treatments in terms of the moisture, ash, crude protein, crude
198 lipid and muscle lipid ($P > 0.05$). When compared with the
199 control group, the liver lipid was significantly increased in
200 fish-fed diets with 75% and 100% CO ($P < 0.05$). More-
201 over, in fish-fed diet with 100% CO, the liver lipid was the
202 highest. This was significantly higher than the other groups
203 ($P < 0.05$) (Table 5).

The liver and muscle fatty acid composition

204 The liver saturated fatty acids (SFAs) (C10:0, C12:0, C14:0
205 and C18:0) were significantly increased in fish-fed diets
206 with increasing dietary CO when compared with the control
207 group ($P < 0.05$). However, the content of C16:0 and mono-
208 unsaturated fatty acids (MUFA) (C16:1n-7 and C18:1n-9)
209 in fish-fed diets with CO were not significantly different
210 among the dietary treatments ($P > 0.05$). The liver content
211 of C20:4n-6 showed a decreasing trend with increasing die-
212 tary CO, but there was not any significant difference among
213 dietary treatments ($P > 0.05$). The liver content of C18:3n-3,
214 C20:5n-3 and C22:6n-3 was significantly decreased with
215

Table 5 Body composition (dry weight %) of large yellow croaker-fed diets with graded levels of coconut oil

Index	Coconut oil replacement level/%				
	0%	25%	50%	75%	100%
Moisture (%)	73.25 ± 1.66	73.31 ± 0.99	73.82 ± 2.01	73.76 ± 2.33	73.45 ± 1.33
Ash (% d.w.)	13.02 ± 0.33	13.18 ± 0.28	13.2 ± 0.19	13.08 ± 0.23	13.19 ± 0.26
Crude protein (% d.w.)	60.59 ± 0.64	59.86 ± 0.55	61.49 ± 0.19	61.84 ± 0.77	60.36 ± 1.12
Crude lipid (% d.w.)	30.34 ± 0.33	30.39 ± 0.31	28.58 ± 0.55	28.44 ± 0.62	29.30 ± 0.58
Liver lipid content (% d.w.)	59.60 ± 1.30 ^a	58.22 ± 1.51 ^a	61.25 ± 1.28 ^{ab}	64.77 ± 1.52 ^b	69.85 ± 0.57 ^c
Muscle lipid content (% d.w.)	24.38 ± 0.61	24.91 ± 0.97	24.7 ± 0.53	23.77 ± 0.53	23.69 ± 0.44

The data are expressed as means SEM. The data with the same superscript show no significant difference ($P > 0.05$)

SEM standard error of means. ($n = 3$)

216 increasing dietary CO, and the ratio of n-3 PUFA/n-6 PUFA
217 was also significantly decreased ($P < 0.05$).

218 Similarly to liver, the muscle SFAs (C10:0, C12:0, C14:0
219 and C18:0) were significantly increased with increasing
220 dietary CO ($P < 0.05$). However, the muscle content of
221 C16:1n-7 was gradually decreased with increasing dietary
222 CO. When the dietary CO was higher than 50%, the mus-
223 cle content was significantly higher than the control group
224 ($P < 0.05$). Meanwhile, the trend of MUFA and C20:4n-6
225 was the same as the C16:1n-7. However, the n-6 PUFA
226 was not significantly different among dietary treatments
227 in the muscle ($P > 0.05$). When dietary CO was higher

than 50%, the muscle n-3 PUFA (C18:3n-3, C20:5n-3 and
C22:6n-3) were decreased significantly than the control
group ($P < 0.05$). Also, the ratio of n-3 PUFA / n-6 PUFA
was decreased significantly with increasing dietary CO
($P < 0.05$) (Tables 6 and 7).

Oxidation and antioxidant parameters in the liver and intestine

With increasing dietary CO, the activity of glutathione per-
oxidase (GSH-Px) in the liver increased initially and then
decreased. The peak was reached when dietary CO was 50%,

Table 6 Fatty acid composition (% total fatty acids) in the liver of large yellow croaker-fed diets with graded levels of coconut oil

Index	Coconut oil replacement level/%				
	0%	25%	50%	75%	100%
C8	0	0	0	0	0
C10	0	0.03 ± 0.01 ^a	0.10 ± 0.01 ^b	0.20 ± 0.02 ^b	0.27 ± 0.02 ^c
C12	0.28 ± 0.03 ^a	1.54 ± 0.12 ^b	3.19 ± 0.15 ^c	5.74 ± 0.55 ^d	7.13 ± 0.65 ^d
C14	3.30 ± 0.08 ^a	4.23 ± 0.31 ^a	5.82 ± 0.12 ^b	8.48 ± 0.45 ^c	9.90 ± 0.22 ^d
C16	19.37 ± 1.56	21.46 ± 0.56	21.97 ± 0.61	21.17 ± 0.91	21.82 ± 0.89
C18	5.63 ± 0.28 ^a	7.73 ± 0.21 ^b	7.83 ± 0.31 ^b	8.49 ± 0.39 ^b	10.12 ± 0.22 ^c
∑SFA	28.58 ± 1.59 ^a	34.98 ± 1.09 ^{ab}	38.92 ± 0.98 ^{bc}	44.08 ± 2.33 ^{cd}	49.24 ± 1.43 ^d
C16:1n-7	7.21 ± 0.42	6.77 ± 0.32	6.80 ± 0.47	6.03 ± 0.18	6.39 ± 0.11
C18:1n-9	16.85 ± 1.15	17.87 ± 1.18	16.69 ± 0.42	17.92 ± 0.77	17.31 ± 0.71
∑MUFA	24.06 ± 1.58	24.65 ± 1.49	23.50 ± 0.99	23.95 ± 0.86	23.70 ± 0.83
C18:2n-6	11.75 ± 0.63	11.65 ± 0.61	11.21 ± 1.13	11.90 ± 0.25	10.29 ± 0.26
C20:4n-6	0.71 ± 0.02 ^{cd}	0.66 ± 0.05 ^c	0.59 ± 0.01 ^{bc}	0.51 ± 0.02 ^b	0.34 ± 0.03 ^a
∑n-6 PUFA	12.46 ± 0.62	12.31 ± 0.15	11.80 ± 1.23	12.41 ± 0.25	10.62 ± 0.27
C18:3n-3	1.94 ± 0.07 ^c	1.67 ± 0.02 ^b	1.55 ± 0.02 ^b	1.54 ± 0.03 ^b	1.12 ± 0.01 ^a
C20:5n-3	3.89 ± 0.14 ^e	3.38 ± 0.03 ^d	2.69 ± 0.05 ^c	2.31 ± 0.03 ^b	1.22 ± 0.02 ^a
C22:6n-3	5.60 ± 0.32 ^d	4.55 ± 0.10 ^c	3.17 ± 0.10 ^b	2.36 ± 0.07 ^b	1.15 ± 0.08 ^a
∑n-3 PUFA	11.43 ± 0.35 ^e	9.60 ± 0.15 ^d	7.41 ± 0.16 ^c	6.21 ± 0.07 ^b	3.48 ± 0.11 ^a
n-3/n-6 PUFA	0.92 ± 0.06 ^d	0.78 ± 0.01 ^{cd}	0.63 ± 0.05 ^{bc}	0.50 ± 0.02 ^{ab}	0.33 ± 0.01 ^a

The data are expressed as means SEM. The data with the same superscript show no significant difference ($P > 0.05$)

SEM standard error of means. ($n = 3$), SFA saturated fatty acids, MUFA mono-unsaturated fatty acids, n-6 PUFA n-6 poly-unsaturated fatty acids, n-3 PUFA n-3 poly-unsaturated fatty acids

Table 7 Fatty acid composition (% total fatty acids) in the muscle of large yellow croaker-fed diets with graded levels of coconut oil

Index	Coconut oil replacement level/%				
	0%	25%	50%	75%	100%
C8	0	0	0	0	0
C10	0	0.15 ± 0.02 ^a	0.33 ± 0.03 ^b	0.52 ± 0.07 ^{cd}	0.73 ± 0.12 ^d
C12	0.60 ± 0.01 ^a	3.50 ± 0.21 ^b	6.53 ± 0.53 ^c	9.95 ± 0.76 ^d	12.43 ± 1.02 ^d
C14	3.87 ± 0.10 ^a	5.26 ± 0.11 ^b	7.01 ± 0.24 ^c	8.40 ± 0.07 ^d	9.87 ± 0.52 ^d
C16	19.94 ± 0.32	19.63 ± 0.18	19.33 ± 0.52	18.98 ± 0.53	18.74 ± 0.14
C18	4.02 ± 0.16 ^a	4.34 ± 0.24 ^{ab}	4.63 ± 0.14 ^{ab}	4.98 ± 0.15 ^{bc}	5.31 ± 0.17 ^c
∑SFA	28.24 ± 0.39 ^a	32.74 ± 0.56 ^b	37.49 ± 1.18 ^c	42.31 ± 0.80 ^d	46.45 ± 1.47 ^e
C16:1n-7	4.62 ± 0.05 ^d	4.22 ± 0.02 ^{cd}	3.77 ± 0.15 ^{bc}	3.4 ± 0.14 ^{ab}	2.99 ± 0.23 ^a
C18:1n-9	14.5 ± 0.33	14.24 ± 0.03	13.99 ± 0.48	13.88 ± 0.37	13.66 ± 0.34
∑MUFA	19.12 ± 0.28 ^c	18.46 ± 0.04 ^{bc}	17.77 ± 0.62 ^{ab}	17.28 ± 0.50 ^{ab}	16.65 ± 0.50 ^a
C18:2n-6	11.7 ± 0.41	11.41 ± 0.10	11.64 ± 0.26	11.55 ± 0.55	11.67 ± 0.32
C20:4n-6	0.76 ± 0.01 ^c	0.66 ± 0.01 ^{bc}	0.55 ± 0.02 ^b	0.44 ± 0.04 ^a	0.34 ± 0.05 ^a
∑n-6 PUFA	12.46 ± 0.42	12.08 ± 0.09	12.19 ± 0.27	11.78 ± 0.59	12.02 ± 0.35
C18:3n-3	1.57 ± 0.04 ^b	1.51 ± 0.01 ^b	1.33 ± 0.04 ^a	1.25 ± 0.08 ^a	1.21 ± 0.06 ^a
C20:5n-3	4.25 ± 0.18 ^d	3.72 ± 0.27 ^{cd}	3.2 ± 0.02 ^{bc}	2.72 ± 0.19 ^{ab}	2.48 ± 0.26 ^a
C22:6n-3	8.28 ± 0.28 ^d	7.37 ± 0.21 ^{cd}	6.37 ± 0.20 ^{bc}	5.19 ± 0.53 ^{ab}	4.63 ± 0.56 ^a
∑n-3 PUFA	14.1 ± 0.49 ^d	12.59 ± 0.29 ^{cd}	10.9 ± 0.17 ^{bc}	9.17 ± 0.79 ^{ab}	8.32 ± 0.88 ^a
n-3/n-6 PUFA	1.31 ± 0.01 ^c	1.04 ± 0.08 ^b	0.89 ± 0.02 ^b	0.76 ± 0.03 ^a	0.69 ± 0.06 ^a

The data are expressed as means SEM. The data with the same superscript show no significant difference ($P > 0.05$)

SEM standard error of means. ($n=3$), SFA saturated fatty acids, MUFA mono-unsaturated fatty acids, n-6 PUFA n-6 poly-unsaturated fatty acids, n-3 PUFA n-3 poly-unsaturated fatty acids

238 which was significantly higher than other groups ($P < 0.05$).
 239 The liver content of malondialdehyde (MDA) was decreased
 240 significantly in fish-fed diets with CO; the minimum was in
 241 fish receiving food with 50% CO ($P < 0.05$). Furthermore,
 242 dietary CO had no significant effect on the liver enzyme
 243 activity of catalase (CAT), superoxide dismutase (SOD) and

total antioxidant capacity (T-AOC) ($P > 0.05$). However, the
 244 activities of CAT, GSH-Px and SOD in the intestine were
 245 significantly higher in fish-fed diets with CO when compared
 246 with the control group ($P < 0.05$). Dietary CO did not sig-
 247 nificantly affect the T-AOC and the content of MDA in the
 248 intestine ($P > 0.05$) (Table 8).
 249

Table 8 Antioxidant capacity in the liver and intestine of large yellow croaker-fed diets with graded levels of coconut oil

Index	Coconut oil replacement level/%				
	0%	25%	50%	75%	100%
Liver					
CAT (U/mgprot)	20.79 ± 0.78	21.55 ± 0.67	20.80 ± 0.37	22.07 ± 0.31	23.04 ± 0.99
GSH-PX (U/mgprot)	113.08 ± 8.06 ^a	120.38 ± 4.42 ^{ab}	166.19 ± 4.36 ^d	143.67 ± 2.87 ^c	139.46 ± 1.19 ^{bc}
MDA (nmol/mgprot)	18.72 ± 0.27 ^b	17.77 ± 0.91 ^{ab}	15.03 ± 0.28 ^a	19.37 ± 0.49 ^b	24.46 ± 0.98 ^c
SOD (U/mgprot)	140.64 ± 6.72 ^a	154.62 ± 6.87 ^{ab}	163.28 ± 5.92 ^b	143.10 ± 8.73 ^a	144.26 ± 4.97 ^a
T-AOC (U/mgprot)	1.76 ± 0.10	1.74 ± 0.09	1.93 ± 0.11	1.94 ± 0.07	1.86 ± 0.06
Intestine					
CAT (U/mgprot)	7.70 ± 0.31 ^a	11.42 ± 0.83 ^b	17.15 ± 1.21 ^c	17.14 ± 0.95 ^c	18.77 ± 0.91 ^c
GSH-PX (U/mgprot)	62.08 ± 5.72 ^a	93.38 ± 3.94 ^b	128.35 ± 2.91 ^c	123.00 ± 3.56 ^c	113.09 ± 2.38 ^c
MDA (nmol/mgprot)	8.83 ± 1.10	9.01 ± 0.86	8.68 ± 0.66	9.9 ± 1.31	9.99 ± 1.29
SOD (U/mgprot)	96.27 ± 3.69 ^a	117.11 ± 2.82 ^b	122.57 ± 3.14 ^b	136.46 ± 3.43 ^c	127.71 ± 1.29 ^{bc}
T-AOC (U/mgprot)	1.80 ± 0.05	1.98 ± 0.05	1.94 ± 0.06	1.85 ± 0.05	2.01 ± 0.06

The data are expressed as means SEM. The data with the same superscript show no significant difference ($P > 0.05$)

SEM standard error of means. ($n=3$)

250 Expression of genes related to lipid metabolism

251 Expression of genes associated with lipid synthesis

252 The mRNA expression of *srebp-1* decreased gradually with
 253 increasing dietary CO, but there was not any significant dif-
 254 ference among dietary treatments ($P > 0.05$). In fish-fed diets
 255 with 75–100% CO, the mRNA expression of *acc* and *scd-1*
 256 were decreased significantly compared with other groups
 257 ($P < 0.05$). The mRNA expression of *fas* was significantly
 258 higher in fish-fed diets with 75% and 100% CO than other
 259 groups ($P < 0.05$), especially peaking in the 100% CO group
 260 (Fig. 1).

261 Expression of genes associated with lipid β -oxidation

262 The mRNA expression of *cpt-1*, *aco* and *ppar- α* increased
 263 first and then decreased with increasing dietary CO. The
 264 peak was reached in the 50% CO group, which was signifi-
 265 cantly higher than the control group ($P < 0.05$). The mRNA
 266 expression of *atgl* in fish-fed diets with CO were increased
 267 significantly when compared with the control group, peak-
 268 ing in fish-fed diet containing 100% CO ($P < 0.05$) (Fig. 2).

269 Discussion

270 In the present study, the growth of juvenile large yellow
 271 croaker was increased significantly in fish-fed diet contain-
 272 ing 50% CO. Tseng and Lin (2017) demonstrated that 30 g/
 273 kg CO could increase significantly the growth performance
 274 of orange-spotted grouper, which is related to the increase
 275 of MCFAs content in diets. When compared with long-
 276 chain fatty acids (LCFAs), MCFAs are metabolized more
 277 rapidly and completely (Villarino et al. 2007). In addition,

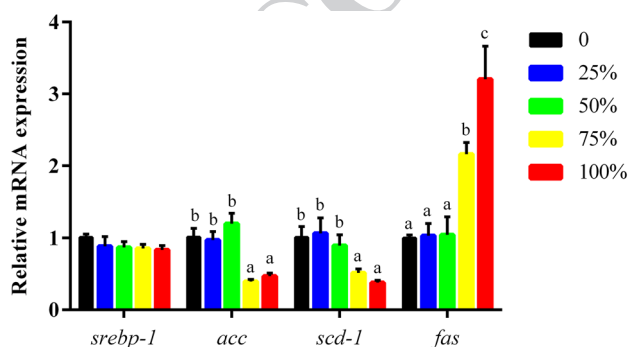


Fig. 1 Effects of dietary CO on the relative expression of sterol regulatory element binding protein-1 (*srebp-1*), stearoyl coenzyme A desaturase (*scd-1*), and fatty acid synthase (*fas*), cetyl-CoA carboxylase (*acc*) in the liver of large yellow croaker. The data are expressed as means SEM. The data with the same superscript show no significant difference ($P > 0.05$). SEM, standard error of means. ($n = 3$)

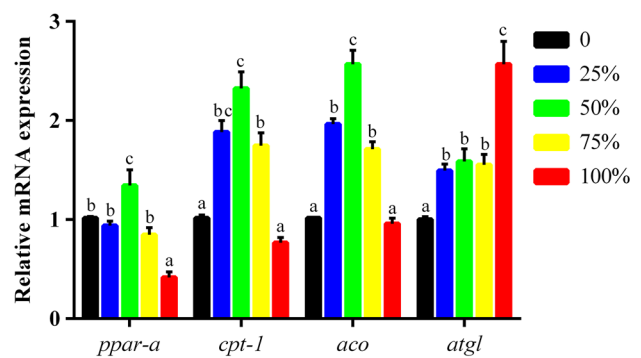


Fig. 2 Effects of dietary CO on the relative expression of peroxisome proliferator-activated receptor α (*ppar-a*), carnitine palmitoyl transferase 1 (*cpt-1*), adipose triglyceride lipase (*atgl*) and acyl-CoA oxidase (*aco*) in the liver of large yellow croaker. The data are expressed as means SEM. The data with the same superscript show no significant difference ($P > 0.05$). SEM, standard error of means. ($n = 3$)

MCFAs are easier to be digested and absorbed (Villarino et al. 2007). Furthermore, MCFAs contribute to the absorption and retention of calcium, magnesium and amino acids (Kadota et al. 2015). Therefore, the optimal MCFAs content in diets may be the main reason to promote growth. However, with increasing dietary CO, namely in fish receiving the diet with 100% CO, a sharp decline was observed in the growth performance. This may be caused by the decrease in diets of essential fatty acid (EFA), which carnivorous fish lack the capacity to synthesize de novo by themselves (Kanazawa 1979; Watanabe 1982). The previous studies demonstrated that when dietary FO was totally replaced by VO, the reason for the decline in growth of marine fish was mostly related to the deficiency of EFA (Turchini et al. 2009; Zuo et al. 2012). Therefore, in order to meet their growth, immunity as well as the normal reproduction and survival of offspring, marine fish must obtain EFA from diets. Turchini et al. (2009) demonstrated that if dietary EFA requirements are met, a significant portion (60–75%) of dietary FO are able to be substituted with alternative lipid sources without significantly affecting the growth performance. Therefore, in this study, growth was not inhibited significantly in fish-fed diet with 100% CO when compared with the control group probably because the dietary EFA met the requirement.

Many studies showed that lipid metabolism of fish was influenced significantly with different dietary FAs composition (Caballero et al. 2002; López et al. 2009; Xu et al. 2011). In this study, with increasing dietary CO, the SFA content in the liver and muscle were increased significantly as the SFA content in diets. Besides, with the decrease in DHA and EPA in diets, the content of DHA and EPA in the liver and muscle was decreased significantly. However, the rate of decrease was lower than that in diets, indicating that DHA and EPA tended to accumulate in the body to maintain the normal physiological function of the fish (Torstensen

et al. 2004; Trushenski et al. 2010; Zuo et al. 2014). In this study, the HSI and liver lipid content were increased significantly in fish-fed diet with 100% CO compared with the control group. This was consistent with the results in sunshine bass (Nematipour and Gatlin III 1993) and polka dot grouper (Smith et al. 2005). Previous studies have found that fish-fed diets with too much SFAs could make the liver n-3/n-6 PUFA imbalance, resulting in abnormal deposition of fish liver lipid, which is due to excessive SFA. This could affect the metabolism of fatty acids (Leaver et al. 2006; Wang et al. 2016). Therefore, the imbalance of dietary n-3/n-6 PUFA and the low content of n-3 PUFA after the replacement of FO with a high proportion of CO may be one of the main reasons for liver lipid deposition (Zuo et al. 2012).

Compared with SFAs, PUFAs are more vulnerable to free radicals, and are more prone to peroxides (Ferreri and Chatgililoglu 2009; Wood 1999). Lipid peroxidation may lead to impaired cell membrane function and inactivation of endogenous antioxidant enzymes (Peng et al. 2015; Winzer et al. 2000). The activities of CAT, SOD, and GSH-Px play key roles in the balance of oxidation and antioxidation in fish (Mourente et al. 2007; Ozkan et al. 2013). MDA is the final decomposition product of lipid peroxidation induced by free radicals, which is an important index to measure the degree of liver damage (Martínez et al. 2003). In this study, fish-fed diet with 50% CO showed the highest activities of SOD and GSH-Px, and had the lowest content of MDA in the liver. This suggests that SOD and GSH-Px may contribute to the suppression of MDA. Moreover, the activities of CAT, SOD and GSH-Px in the intestine were significantly higher when compared with fish-fed diets with CO. The results were in accordance with the previous studies in black seabream (Jin et al. 2017) and Russian sturgeon (Li et al. 2017), which demonstrated that fish-fed diets with CO could improve the antioxidant capacity.

The composition of fatty acids in the diet has a great influence on lipid metabolism, especially in lipid synthesis and β -oxidation. Fatty acid synthase (*fas*) plays a key role in lipid synthesis in the liver and is a rate-limiting enzyme for fatty acid synthesis (Smith et al. 2003). In this study, fish-fed diets with high levels of CO showed significantly higher mRNA expression of *fas*. Previous studies have shown that dietary polyunsaturated fatty acids (PUFAs) have an inhibitory effect on *fas* (Blake and Clarke 1990; Kralova et al. 2008). When a high proportion of CO replaced FO, the content of PUFAs in the diet decreased significantly while the SFAs increased significantly, thus reducing the inhibitory effect on *fas* in the liver (Bjermo et al. 2012). Conversely, β -oxidation is an important method of lipid metabolism in fish (Torgeir 1988). *ppar- α* exerts a key role in energy metabolism, which is mainly expressed in the liver. Some important enzymes of fatty acid β -oxidation, such as *aco* and *cpt-1*, were regulated by *ppar- α* (Kersten 2014; Souza-Mello

2015). In this study, fish-fed diet with 100% CO showed the lowest mRNA expression of *ppar- α* , *aco* and *cpt-1*. A previous study using Nile tilapia demonstrated that low expression of *ppar- α* could decrease lipid degradation, which was similar to that of mammals (Ning et al. 2016). Hence, it was concluded that the main reasons for the increase in lipid content in the liver may be attributed to the inhibition of *ppar- α* , *aco*, *cpt-1* and the activation of *fas*, which accelerates the lipid accumulation process in the liver. Dietary CO at an appropriate level has been claimed to have numerous beneficial health effects. Moreover, the utilization efficiency of MUFA is also very efficient when compared with PUFA (Villarino et al. 2007). Therefore, fish-fed diet with 50% CO could facilitate the conversion of fatty acids into energy, and thus promote growth performance.

Conclusion

In summary, the results of this study showed that dietary 50% CO could promote the growth performance of large yellow croaker. The beneficial effects could be attributed to the optimal dietary FAs composition and the increased activities of antioxidant enzymes in the liver and intestine.

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Author contributions QA and TD designed the experiments. TD, NX, YL, QL and ZY participated in breeding experiments and the production of feed. TD, NX, YL, DX, XJ and ZY collected the samples. TD performed the experiments and analyzed the data. TD wrote the paper. QA and KM directed and supervised the experiment. The final manuscript was approved by all the authors.

Compliance with ethical standards

Conflict of interest All the authors declare that there are no conflicts of interest.

Animal and human rights statement All applicable international, national and institutional guidelines for the care and use of animals were followed by the authors.

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