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Abstract

Alternatives to the use of native vegetable oils (VO) as fish oil (FO) replacers in aqua feeds were evaluated. Acid oils are a free fatty acid (FFA)-rich by-product mainly from the refining of VO. Re-esterified oils are the final product of a chemical esterification reaction between acid oils and glycerol, and have less FFA and more mono- and diacylglycerols (MAG and DAG), known for being good emulsifiers, than crude VO. Therefore, they could have a higher nutritive value than that of the native and acid oils. In two earlier studies in rainbow trout (Trullàs et al., 2015; 2016), diets including acid and/or re-esterified VO resulted in total fatty acid apparent digestibility

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