

Research Article

## Bromatological study of the freshwater bivalve *Anodontites trapesialis* (Lamarck, 1819) (Unionida, Mycetopodidae)

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**ABSTRACT.** In Brazil, *Anodontites trapesialis* is a mussel species that occurs spontaneously in fish breeding sites. This species feeds on the remains of cultural treatments of other aquaculture species. The objective of the work is to understand the bromatological composition of mussel *A. trapesialis*. Individuals were selected to compose three samples of 500 g each of *A. trapesialis* for chemical composition, with viscera and viscera + shells being evaluated. The species presented 40.42 to 62.76 g of viscera per individual with a moisture content of 5.16% for viscera + shells and 86.5% for viscera. The mussel contains 42.6 and 12.96% crude protein, 3.16 and 1.76 of ether extract, 0.76 and 2.5% of crude fiber for viscera and viscera + shells. The total digestible nutrients were 74.16 and 36.96% for viscera and viscera + shells and 18.43 and 52.83% of mineral material for viscera and viscera + shells. *A. trapesialis* has relevant characteristics in its chemical composition as high protein content that gives the species potential for the human, animal, and other byproducts production.

**Keywords:** *Anodontites trapesialis*; centesimal composition; food use; minerals; calcium; protein; alternative food; aquaculture

### INTRODUCTION

With a complex life cycle, the Unionidae freshwater bivalves have their early stages of development in the inner demibranch (Bonetto & Ezcurra 1962, Silva-Souza et al. 2011). Then the planktonic larvae, called glochidia or lasidium, complete their development cycle as temporary parasites in fish gills (Fryer 1970, Mansur et al. 1987). Thus, after complete metamorphosis (~27 days after fixation), the freshwater bivalves release themselves from the fish to become benthic organisms (Castellanos & Landoni 1990). The bivalve *Anodontites trapesialis* is a freshwater bivalve from the Unionidae family, present from southern Mexico to

northern Patagonia, and reside in generally lentic habitats associated with substrate between 1 and 2 m deep (Simone 1994). This species can be found in abundance in ponds of farms and fish farms (Felipi & Silva-Souza 2008). It is a hermaphrodite species (Callil & Mansur 2007) capable of storing a large number of larvae (3200 to 3500) in a single individual of about 10 cm shell length (Bonetto & Ezcurra 1962, Hebling 1976). *A. trapesialis* may impair aquaculture because despite the minimal injuries to fish caused by parasites, especially considering the short-term infection, the parasites can reduce fish growth and increase vulnerability to opportunistic pathogens (Silva-Souza & Eiras 2002).

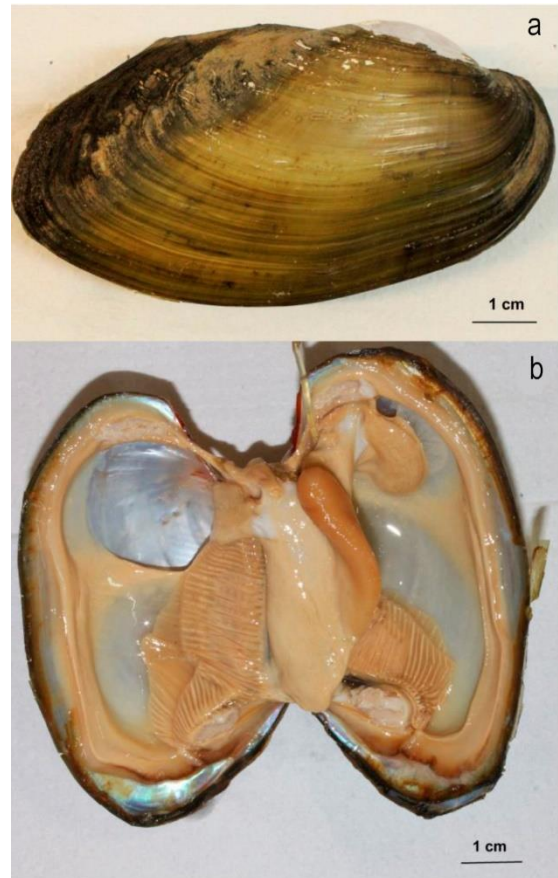
In Brazil, *A. trapesialis* occurs spontaneously in fish breeding sites and is considered to present an aggressive behavior of invasive species (Felipi & Silva-Souza 2008). This species feeds on the remains of cultural tracts of other aquaculture species and grows along with the reservoirs, only being noticed when the reservoirs are depleted or dry. The shells of *A. trapesialis* (average 15 cm length and 60 g weight) consist of three layers: the periostracum, the prismatic layer, and the nacreous layer (Callil & Mansur 2005).

On the other hand, *A. trapesialis* has been considered a good opportunity for aquaculture, and some studies have reported its potential as a food source with high nutritional values (Tello-Panduro et al. 2003). The species also offer the potential for animal feed, food supplements, especially in mineral supplementation, and even in human food as supplements and substitutes for the food industry (Klunklin & Savage 2018a,b). Piwoni-Piórewicz et al. (2019) realized that the shells of different bivalve mollusks vary and may have specific compositions. In this work, the authors verified different calcium carbonate compositions in the lagoon cockle *Cerastoderma glaucum*, soft-shell clam or sand gaper *Mya arenaria*, Baltic macoma *Limecola balthica*, and bay bivalve *Mytilus trossulus*. In addition, some bivalve species are used in the production of mineral compounds, and they are already studied for their use in the production of raw materials for industry, for example, the use of their shells to supply calcium carbonates (Yao et al. 2014, Jovic et al. 2019). Finally, species such as *Anodonta* sp. have an interesting potential for producing half pearls (Mabe) and round pearls in southeastern Mexico, based on its multicolored and lustrous pattern nacre layer (Saucedo et al. 2021).

Thus, the potential and various uses of bivalve compositions warrant the first step of determining the composition of this species. The objective of the work is to determine the bromatological composition of bivalve *A. trapesialis*.

## MATERIALS AND METHODS

*Anodontites trapesialis* (Figs. 1a-b) were manually collected ( $n = 210$ ; length =  $15 \pm 5$  cm) during September 2019 (dry season) from a fish farm ( $16^{\circ}48'45.82''S$ ,  $49^{\circ}32'8.73''W$ ) in the municipality of Guapó, State of Goiás, Brazil. The samples were transported to the Federal University of Goiás (UFG) aquaculture sector using plastic bags filled with water from sample sites under constant aeration. The specimens were euthanized and dissected for shell separation.



**Figure 1.** a) Adult individual of bivalve (*Anodontites trapesialis*) with a closed shell, b) the same adult individual with open-shell showing tissues and organs.

Individuals were selected to organize three samples (samples triplicated) of 500 g each of *A. trapesialis* to evaluate bromatological composition. The samples were dried in a forced ventilation oven at  $65^{\circ}C$  for three days. All material from the composite samples, including shells and internal bivalve material, was crushed in the Lippel crusher and then passed through a Wiley mill in 1.0 mm (20 meshes) sieves. It was decided to use the whole bivalve due to the difficulty of separating the shell from internal structures in the already dried bivalve and the low meat yield of the internal components after the bivalve dried.

Fresh bivalves were used and removed from the shell to check the chemical composition of the internal bivalve structure (called viscera in this study). The fresh mass of each bivalve was weighed on a precision scale until 200 g of fresh material per sample. Individuals with sizes and weights close to the average of the individuals were searched to compose the samples of the different treatments (shells and shells + viscera) and use the same amount of sample for each triplicate. Subsequently, the dry and fresh materials were sent for chemical analysis at the Solocria

Laboratory to determine macronutrients and micronutrients in animal tissue following the methodology recommended by Tedesco et al. (1995) and Miyazawa et al. (1999).

Phosphorus (P), calcium (Ca), and magnesium (Mg) were considered nutrients. Bromatological analyses with the characterization of dry mass (DM), crude protein (CP), ether extract (EE), crude fibers (CF), and total digestible nutrients (TDN) were also performed (Silva & Queiroz 2006, Souza et al. 2013). The values obtained from the samples were used to calculate average values and standard deviation for comparison. To observe the relationship between each evaluated parameter, multivariate analysis (principal components analysis, PCA) was used. The bromatological compositions of the 'shell + viscera' and 'viscera' were used in Pearson's correlation analysis at a statistical significance of 95% to compare the shell and viscera components with correlation coefficient for significant pairs.

#### Declaration of competing interest

The authors declare that they have no known competing financial interests or personal relationships that could have influenced the work reported in this paper.

## RESULTS

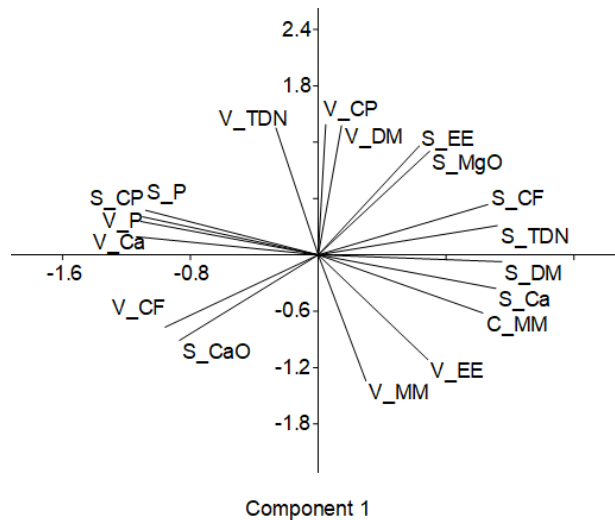
The fresh weight of the viscera varied between 40.42 to 62.76 g per individual, presenting a dry mass of only 14.5% and being composed of 42.6% crude protein, 3.16 ether extract, and 0.76% crude fiber. The values of total digestible nutrients (TDN) were 74.16% and still 18.43% of mineral material.

The dry mass of *Anodontites trapesialis* (shell + viscera) varied from 25 to 130 g per individual. Dry mass values of 96.84% were 12.96% crude protein, 1.76 ether extract, and 2.5% crude fiber. The values of TDN were 36.96%. About 52.83% of *A. trapesialis* is composed of mineral material. Of this composition, 49.83% is calcium oxide (CaO), representing 94% of the mineral composition of the species. Another 1.33% of the total is phosphorus (2.5%), and only 0.23% (less than 0.5% of the total) is magnesium oxide (MgO) (Table 1, Fig. 2).

In the composition of shells + viscera, the percentage of CP is associated with P. Mineral material (MM) is associated with a percentage of Ca, as it was determined that 94% represented this material. TDN, CF, and EE are directly related to each other, with TDN and CF directly associated, while CP also influences CP in the shell in shells + viscera. The levels of CP in the shells are inversely related to the levels of Ca in the

**Table 1.** Percentage of bromatological characterization of *Anodontites trapesialis*.

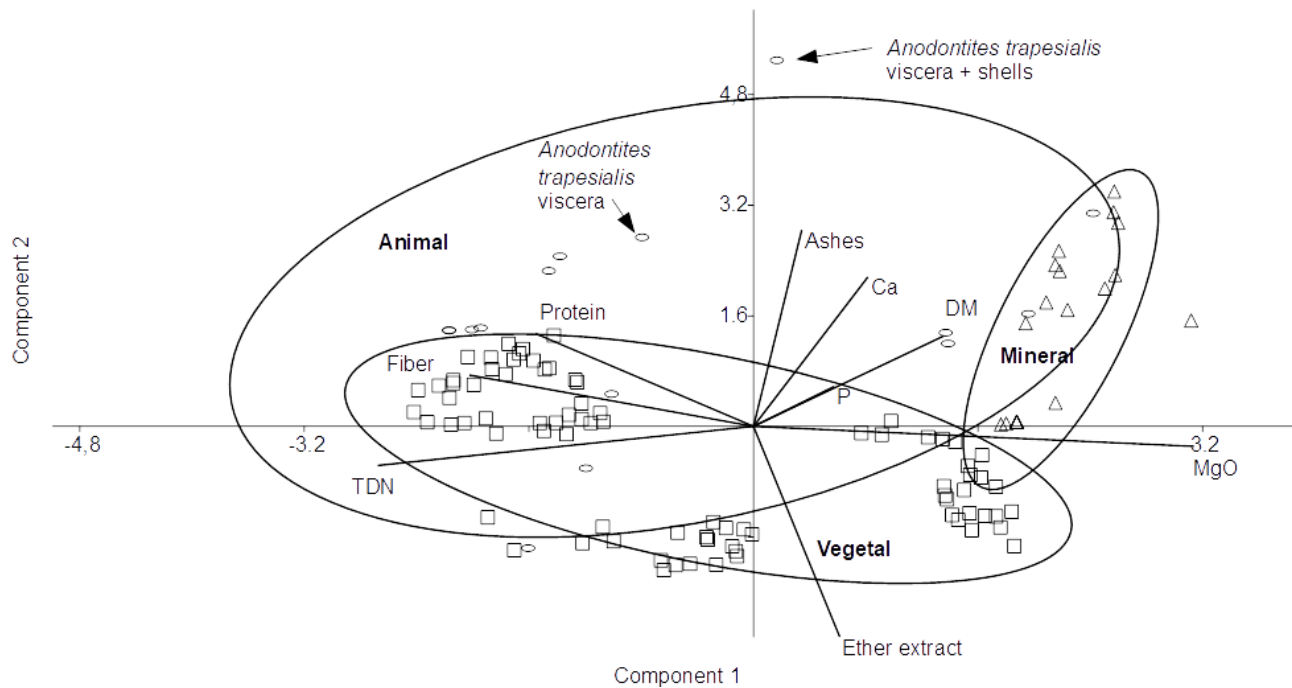
	Shell + Viscera	Viscera
Total digestible nutrients	36.96 ± 1.98	74.16 ± 4.27
Dry mass	96.84 ± 2.56	14.5 ± 0.5
Crude protein	12.96 ± 3.36	42.6 ± 2
Ether extract or lipids	1.76 ± 0.56	3.16 ± 0.2
Crude fiber	2.5 ± 0.33	0.766 ± 0.15
Mineral material or ash	52.83 ± 0.56	18.43 ± 4.96
Calcium	30.33 ± 2.89	11.73 ± 3.95
Phosphorus	1.33 ± 0.51	5.76 ± 0.37
Calcium oxide	49.83 ± 0.56	-
Magnesium oxide	0.23 ± 0.04	-



**Figure 2.** Principal components analysis of the nutritional contents of *Anodontites trapesialis* (symbols with V refer to the nutritional contents of the viscera, while with S, they refer to the contents of the shells). TDN: total digestible nutrients, P: phosphorus, Ca: calcium, DM: dry mass, CP: crude protein, EE: etheric extract or lipids, CF: crude fiber, MM: mineral material, CaO: calcium oxide, MgO: magnesium oxide.

shells ( $R = -0.999$ ,  $P = 0.000$ ) and directly related to the levels of P in the shell ( $R = 0.998$ ,  $P = 0.000$ ). A CP-DM relationship was determined considering the composition of the viscera alone, also associated with TDN, which was different from shell + viscera.

The CF composition is also associated with the viscera P and Ca, but it is unrelated to MM and EE. The correlation also highlights an inverse relationship between MM and TDN for the viscera ( $R = -0.999$ ;  $P = 0.019$ ). The main relationships between shells and viscera found by PCA (Fig. 3) and correlation reflected in a direct relationship between the shell CP with the viscera P-values ( $R = 0.998$ ;  $P = 0.024$ ) and an inverse



**Figure 3.** Principal components analysis of sources to animal feed composition. TDN: total digestible nutrients, P: phosphorus, Ca: calcium, DM: dry mass, MgO: magnesium oxide.

**Table 2.** *Anodontites trapesialis* percent chemical composition in comparison to different marine bivalve and oyster species. M: moisture, CP: crude protein, EE: etheric extract or lipids, CF: crude fiber, Ash: mineral material, CaO: calcium oxide, MgO: magnesium oxide.

Species	Portion	M	CP	EE	CF	Ash	CaO	MgO	Author
<i>Anodontites trapesialis</i>	Shell + Viscera	4.12	12.96	1.76	2.5	52.83	49.83	0.23	This study
<i>Anodontites trapesialis</i>	Viscera	86.5	42.6	3.16	766	18.43	-	-	This study
<i>Perna perna</i>	Viscera	84.19	9.09	1.1	3.5	1.58			Furlan et al. (2007)
<i>Perna perna</i>	Viscera	84	9.01	1.1		1.6			Furlan et al. (2011)
<i>Crassostrea gigas</i>	Viscera	76.11	12.36	2.8		2			Andrade et al. (2018)
<i>Crassostrea madrasensis</i>	Viscera	82.64	9.41	3.25	3.2	1.1			Asha et al. (2014)
<i>Crassostrea rhizophorae</i>	Viscera	82	9.7	1.7		3.2			Martinho & Cruz (2004)
<i>Crassostrea madrasensis</i>	Shell	80.45					47.49	619	John & Mary (2016)
<i>Mytella falcata</i>	Viscera	76.68	17.26	3.84	1.03	1.8			Lira et al. (2004)
<i>Anomalocardia brasiliana</i>	Viscera	75.35	17.46	2.68	2.39	2.24			Lira et al. (2004)
<i>Tagelus plebeus</i>	Viscera	76.7	16.39	2.84	2.35	1.61			Lira et al. (2004)
<i>Protothaca antiqua</i>	Viscera	84.54	9.94	0.73	2.61	2.11			Pinheiro et al. (2020)
<i>Crassostrea iredalei</i>	Waste	3.98	73.89	8.92	8.65	-			Peralta et al. (2018)

relationship between *P*-values of the viscera and Ca contents in the shells ( $R = -0.999$ ,  $P = 0.000$ ).

## DISCUSSION

The present results demonstrated that the bivalve *Anodontites trapesialis* has particular characteristics in its bromatological composition, making the species worth considering for its use in animal production. Among the most relevant characteristics found are the

percentages of crude protein (fresh viscera 42.6% and shells + viscera 12.96%), high levels of total digestible nutrients for fresh viscera 74.16%, and mineral material (52% of the shell) (Table 2). For the minerals, CaO (49.83%) is considered to be high when compared to other sources of mineral materials, such as bovine bone ash with about 33% Ca (Mattar et al. 2014) and bone meal with only 13.65% Ca (Venegas 2009).

In a preliminary study by Dondoni et al. (2017) with processing *A. trapesialis* shells, CaO varied between



**Table 3.** Nutritional composition of different sources for animal feed. DM: dry mass, TDN: total digestible nutrients, Ca: calcium, P: phosphorus, MgO: magnesium oxide, DM: dry mass; NDF: Neutral detergent fiber, Pr.Gr.: higher proportion of grass, Pr.Lg.: higher proportion of legume, Hcel.: hemicellulose (the Abbv. keys are linked in the “description” column) NCR 2001.

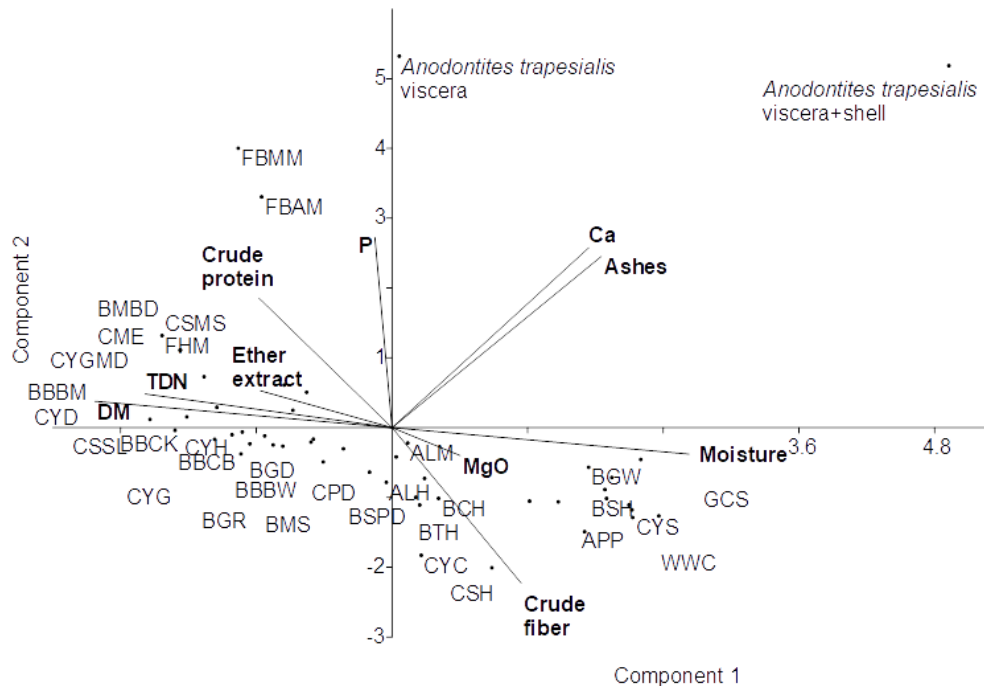
Name	Description	Abbv. key	TDN	Moisture	Crude protein	Ether extract	Crude fiber	Ashes	Ca	P	MgO	DM
Mussel	<i>A. trapestialis</i> viscera	<i>A. trapestialis</i> viscera	74.2	14.5	42.6	3.2	7.7	18.4	11.7	5.8	0	86
Mussel	<i>A. trapestialis</i> viscera +shell	<i>A. trapestialis</i> viscera+shell	37	96.8	13	1.8	2.5	52.8	30.3	1.3	0.2	3.2
Alfalfa	Meal, 17% CP	ALM	56.4	9.7	19.2	2.5	74.4	11	1.47	0.28	0.29	90
Almond	Hulls	ALH	58.4	13.1	6.5	2.9	65.5	6.1	0.28	0.13	0.13	87
Apple	Pomace, wet	APP	57.1	64.1	7.7	5	95.7	2.6	0.2	0.14	0.09	36
Bakery byproduct	Byproduct meal	BBBM	93.5	15.3	12.5	9.5	20.4	3.8	0.2	0.36	0.13	85
Bakery byproduct	Bread, waste	BBBW	89.3	31.7	15	2.2	12	2.8	0.14	0.2	0.05	68
Bakery byproduct	Cereal byproduct	BBCB	87.6	11.5	9.1	3.5	13.9	3.2	0.17	0.29	0.1	89
Bakery byproduct	Cookie byproduct	BBCK	95	9.9	9.7	10.6	19.2	3	0.23	0.29	0.13	90
Barley	Grain rolled	BGR	82.7	9	12.4	2.2	28	2.9	0.06	0.39	0.14	91
Barley	Malt sprouts	BMS	66.4	9.5	20.1	2.3	68.8	7.4	0.24	0.51	0.18	91
Barley	Silage, headed	BSH	60.2	64.5	12	3.5	90.8	7.5	0.48	0.3	0.18	36
Beet, sugar	Pulp dried	BSPD	69.1	11.7	10	1.1	68.9	7.3	0.91	0.09	0.23	88
Bermudagrass	Coastal, hay, early head	BCH	52.9	12.9	10.4	2.7	110.1	8.1	0.49	0.27	0.19	87
Bermudagrass	Tifton-85, hay, 3-4wk growth	BTH	55.3	12.7	13.7	2.7	113.1	6.5	0.39	0.22	0.15	87
Blood	Meal, ring dried	BMRD	76.4	9.8	95.5	1.2	0	2.5	0.3	0.3	0.03	90
Brewers grains	Meal, batch dried	BMBD	76.4	9.8	95.5	1.2	0	2.5	0.3	0.3	0.03	90
Brewers grains	Dried	BGD	76.4	9.3	29.2	5.2	69.6	4.3	0.3	0.67	0.26	91
Brewers grains	Wet	BGW	65.9	78.2	28.4	5.2	70.2	4.9	0.35	0.59	0.21	22
Canola	Seed	CS	127	10.1	20.5	40.5	29.4	4.6	0.44	0.68	0.21	90
Canola	Meal, mech. Extracted	CME	69.9	9.7	37.8	5.4	50.3	7.4	0.75	1.1	0.53	90
Chocolate	Byproduct	CB	103	4.8	11.9	20.5	39.5	2.1	0.22	0.3	0.22	95
Citrus	Pulp dried	CPD	79.8	14.2	6.9	4.9	46.4	7.2	1.92	0.12	0.12	86
Corn, yellow	Cobs	CYC	54.2	9.2	3	0.6	128.4	2.2	0.1	0.06	0.06	91
Corn, yellow	Distillers grains with solubles, dried	CYD	79.5	9.8	29.7	10	58.5	5.2	0.22	0.83	0.33	90
Corn, yellow	Gluten feed, dried	CYGD	74.1	10.6	23.8	3.5	47.6	6.8	0.07	1	0.42	89
Corn, yellow	Gluten meal, dried	CYGMD	84.4	13.6	65	2.5	19.3	3.3	0.06	0.6	0.14	86
Corn, yellow	Grain, cracked, dry	CYGGD	85	11.9	9.4	4.2	12.9	1.5	0.04	0.3	0.12	88
Corn, yellow	Grain, ground, dry	CYGG	88.7	11.9	9.4	4.2	12.9	1.5	0.04	0.3	0.12	88
Corn, yellow	Grain, sieam-flaked	CYGS	91.7	11.9	9.4	4.2	12.9	1.5	0.04	0.3	0.12	88
Corn, yellow	Grain, rolled, high moisture	CYGRHM	88.5	28.2	9.2	4.3	13.9	1.5	0.03	0.3	0.12	72
Corn, yellow	Grain, ground, high moisture	CYGGHM	91.5	28.2	9.2	4.3	13.9	1.5	0.03	0.3	0.12	72
Corn, yellow	Grain and cob, dry, ground	CYGDG	83.5	10.8	8.6	3.9	29.5	1.7	0.06	0.29	0.13	89
Corn, yellow	Grain and cob, high moisture, ground	CYGHMG	86.6	32.9	8.4	3.9	30.4	1.7	0.05	0.28	0.12	67
Corn, yellow	Hominy	CYH	83.1	11.5	11.9	4.2	27.3	2.7	0.03	0.65	0.26	89
Corn, yellow	Silage, immature <25% DM	CYSI	65.6	76.5	9.7	2.5	88.2	4.8	0.29	0.24	0.19	24
Corn, yellow	Silage, normal 32-38% DM	CYSN	68.8	64.9	8.8	3.2	73.1	4.3	0.28	0.26	0.17	35
Corn, yellow	Silage, mature >40% DM	CYSM	65.4	55.8	8.5	3.2	72	4	0.26	0.25	0.16	44
Cotton seed	Whole seeds with lint	CSSL	77.2	9.9	23.5	19.3	90.4	4.2	0.17	0.6	0.37	90
Cotton seed	Hulls	CSH	34.3	11	6.2	2.5	149.9	2.8	0.18	0.12	0.17	89
Cotton seed	Meal, solvent, 41% CP	CSMS	66.4	9.5	44.9	1.9	50.7	6.7	0.2	1.15	0.61	91
Fats and oils	Calcium soaps	FOCS	164	4.7	0	84.5	0	15.5	12	0	0	95
Fats and oils	Hydrolyzed tallow fatty acids	FOHTFA	176	0.2	0	99.2	0	0	0	0	0	100
Fats and oils	Partially hydrogenated tallow	FOPHT	96.6	0	0	99.5	0	0	0	0	0	100
Fats and oils	Tallow	FOT	147	0.2	0	99.8	0	0	0	0	0	100
Fats and oils	Vegetable oil	FOVO	184	0	0	99.9	0	0	0	0	0	100
Feathers	Hydrolyzed meal	FHM	72.8	6.7	92	4.6	0	3.5	0.33	0.5	0.22	93
Feathers	Hydrolyzed meal with some viscera	FHMV	80.1	8.5	85	8.8	0	5.5	1.36	0.77	0.06	92
Fish byproducts	Anchovy, meal, mech.	FBAM	76.1	8	71.2	4.6	0	16	4.06	2.69	0.27	92
Fish byproducts	Menhaden, meal, mech.	FBMM	79.9	8.8	68.5	10.4	0	19.7	5.34	3.05	0.2	91
Grasses, cool season	Pasture, intensively managed	GCSPI	66.6	79.9	26.5	2.7	70.8	9.8	0.56	0.44	0.2	20
Grasses, cool season	Hay, all samples	GCSH	56.3	11.9	10.6	2.6	103.9	7	0.58	0.23	0.2	88

continuation

Name	Description	Abbv. key	TDN	Moisture	Crude protein	Ether extract	Crude fiber	Ashes	Ca	P	MgO	DM
Grasses, cool season	Hay, immature <55% NDF	GCSDI	63.1	16	18	3.3	81	9.2	0.72	0.34	0.23	84
Grasses, cool season	Hay, mid maturity 55-60% NDF	GCSDM	59.7	16.2	13.3	2.5	94.6	8.8	0.66	0.29	0.23	84
Grasses, cool season	Hay, mature >60% NDF	GCSDH	56	15.6	10.8	2	110.7	7	0.47	0.26	0.18	84
Grasses, cool season	Silage, all samples	GCSSA	55.7	63.5	12.8	3.1	101	8.1	0.55	0.29	0.23	37
Grasses, cool season	Silage, immature <55% NDF	GCSSI	60.4	63.8	16.8	2.8	83.9	9.9	0.57	0.36	0.22	36
Grasses, cool season	Silage, mid maturity 55-60% NDF	GCSSM	56	58	16.8	2.4	93.4	8.7	0.6	0.36	0.21	42
Grasses, cool season	Silage, mature >60% NDF	GCSSH	53.2	61.3	12.7	3	107.7	8	0.56	0.31	0.2	39
Grass-legume mixtures Pr. Gr. (17-22% Heel.)	Hay, immature <51% NDF	GLMHI	15.7	15.7	2.4	81.1	9.2	1.01	0.31	0.26	84.3	84
Grass-legume mixtures Pr. Gr. (17-22% Heel.)	Hay, mid maturity 51-57% NDF	GLMHM	12.7	12.7	2.6	91.5	9.5	0.88	0.36	0.25	87.3	87
Grass-legume mixtures Pr. Gr. (17-22% Heel.)	Hay, mature >57% NDF	GLMHH	15.3	15.3	2.3	104.6	7.9	0.73	0.27	0.21	84.7	85
Grass-legume mixtures Pr. Gr. (17-22% Heel.)	Silage, immature <51% NDF	GLMSI	52.9	52.9	2.9	81.7	9.1	1.02	0.34	0.25	47.1	47
Grass-legume mixtures Pr. Gr. (17-22% Heel.)	Silage, mid maturity 51-57% NDF	GLMSM	55.5	55.5	2.9	90.2	9.5	0.89	0.36	0.26	44.5	45
Grass-legume mixtures Pr. Gr. (17-22% Heel.)	Silage, mature >57% NDF	GLMSH	61.5	61.5	2.6	103.9	9	0.85	0.33	0.23	38.5	39
Mixed grass-legume (12-15% Heel.)	Hay, immature <47% NDF	MGLHI	16.9	16.9	2.5	76.2	8.8	1.2	0.31	0.29	83.1	83
Mixed grass-legume (12-15% Heel.)	Hay, mid maturity 47-53% NDF	MGLHM	14.7	14.7	2.3	86.6	9.3	1.04	0.32	0.25	85.3	85
Mixed grass-legume (12-15% Heel.)	Hay, mature >53% NDF	MGLHH	10.3	10.3	2	96.1	9.9	0.97	0.37	0.26	89.7	90
Mixed grass-legume (12-15% Heel.)	Silage, immature <47% NDF	MGLSI	54.1	54.1	2.3	76.1	9.8	1.08	0.35	0.28	45.9	46
Mixed grass-legume (12-15% Heel.)	Silage, mid maturity 47-53% NDF	MGLSM	55.9	55.9	2.5	85.8	10.1	1.09	0.35	0.27	44.1	44
Mixed grass-legume (12-15% Heel.)	Silage, mature >53% NDF	MGLSH	57.2	57.2	2.3	99.5	9.6	1.06	0.33	0.24	42.8	43
Grass-legume mixtures Pr. Lg. (10-13% Heel.)	Hay, immature <44% NDF	GLMLGHI	16.2	16.2	2	72.2	9.2	1.3	0.3	0.3	83.8	84
Grass-legume mixtures Pr. Lg. (10-13% Heel.)	Hay, mid maturity 44-50% NDF	GLMLGHM	15.8	15.8	2	82.6	9.1	1.17	0.3	0.27	84.2	84
Grass-legume mixtures Pr. Lg. (10-13% Heel.)	Hay, mature >50% NDF	GLMLGHH	15.7	15.7	1.7	95.1	8.7	1.09	0.28	0.25	84.3	84
Grass-legume mixtures Pr. Lg. (10-13% Heel.)	Silage, immature <44% NDF	GLMLGSI	56.8	56.8	2.2	73.3	11.5	1.16	0.36	0.3	43.2	43
Grass-legume mixtures Pr. Lg. (10-13% Heel.)	Silage, mid maturity 44-50% NDF	GLMLGSM	56.7	56.7	2.1	82.4	10.8	1.14	0.34	0.28	43.3	43
Grass-legume mixtures Pr. Lg. (10-13% Heel.)	Silage, mid maturity >50% NDF	GLMLGSH	57.1	57.1	2	95.3	10.2	1.17	0.33	0.26	42.9	43
Legumes, forage	Pasture, intensively managed	LFPI	78.6	78.6	3.7	57	10	1.31	0.37	0.28	21.4	21
Legumes, forage	Hay, all samples	LFH	12.2	12.2	2.1	70.8	10	1.52	0.26	0.3	87.8	88
Legumes, forage	Hay, immature <40% NDF	LFHI	15.8	15.8	2.1	64.9	9.5	1.56	0.31	0.33	84.2	84
Legumes, forage	Hay, mid maturity 40-46% NDF	LFHMI	16.1	16.1	2	76.3	9.4	1.37	0.3	0.3	83.9	84
Legumes, forage	Hay, mature >46% NDF	LFHM	16.4	16.4	1.6	90.4	9.2	1.22	0.28	0.27	83.6	84
Legumes, forage	Silage, all samples	LFS	60.9	60.9	3.1	82.7	10.4	1.34	0.32	0.27	39.1	39
Legumes, forage	Silage, immature <40% NDF	LFSI	58.8	58.8	2.3	66.9	11.1	1.39	0.36	0.3	41.2	41
Legumes, forage	Silage, mid maturity 40-46% NDF	LFSMI	57.1	57.1	2.2	78.4	10.8	1.36	0.35	0.28	42.9	43
Legumes, forage	Silage, mature >46% NDF	LFSM	57.4	57.4	2.1	90.9	10.3	1.3	0.33	0.26	42.6	43
Linseed (flax)	Meal, solvent	LMS	9.7	9.7	1.7	58.2	6.5	0.4	0.83	0.55	90.3	90
Meat	Meal, rendered	MMR	6.1	6.1	12.7	0	22.9	8.86	4.2	0.26	93.9	94
Meat	Meat and bone, rendered	MMBR	6	6	10.4	0	30.4	10.6	4.73	0.24	94	94
Molasses	Beet sugar	MBS	22.1	22.1	0.2	0.2	11.4	0.15	0.03	0.29	77.9	78
Molasses	Sugarcane	MS	25.7	25.7	0.2	0.6	13.3	1	0.1	0.42	74.3	74
Oats	Grain, rolled	OGR	10	10	5.1	44.6	3.3	0.11	0.4	0.16	90	90
Oats	Hay, headed	OHH	8.1	8.1	2.2	94.4	8.5	0.37	0.22	0.17	91.9	92
Oats	Silage, headed	OSH	65.4	65.4	3.4	99.5	9.8	0.52	0.31	0.2	34.6	35
Peanut	Meal, solvent	PMS	7.7	7.7	1.4	34.9	5.8	0.2	0.64	0.32	92.3	92
Potato	Byproduct meal	PBM	94.6	94.6	10.8	38.6	12.8	0.49	0.29	0.11	5.4	5.4
Rice	Bran	RB	9.4	9.4	15.2	39.2	10.4	0.07	1.78	0.81	90.6	91
Rye, annual	Silage, vegetative	RASV	70.3	70.3	3.8	92.7	9.6	0.43	0.42	0.16	29.7	30
Safflower	Meal, solvent	SMS	6.5	6.5	2.4	92.9	4.7	0.38	0.72	0.04	93.5	94
Sorghum, grain type	Grain, dry rolled	SGDR	11.4	11.4	3.1	16.8	2	0.07	0.35	0.17	88.6	89
Sorghum, grain type	Grain, steam-flaked	SGSF	11.4	11.4	3.1	16.8	2	0.07	0.35	0.17	88.6	89
Sorghum, grain type	Silage	SGS	71.2	71.2	2.9	99.4	7.5	0.5	0.21	0.27	28.8	29

continuation

Name	Description	Abb. key	TDN	Moisture	Crude protein	Ether extract	Crude fiber	Ashes	Ca	P	MgO	DM
Sorghum, Sudan type	Hay	SSH	13.5	13.5	2.3	104.8	8.7	0.54	0.2	0.32	86.5	87
Sorghum, Sudan type	Silage	SSS	71.2	71.2	3.6	104	10.9	0.64	0.24	0.31	28.8	29
Soybean	Hulls	SOYH	9.1	9.1	2.7	104.9	4.8	0.63	0.17	0.25	90.9	91
Soybean	Meal, expellers, 45% CP	SOYME	10.4	10.4	8.1	32.1	5.5	0.36	0.66	0.3	89.6	90
Soybean	Meal, nonenzymatically browned	SOYMNb	11	11	2.3	39.2	6.8	0.39	0.75	0.3	89	89
Soybean	Meal, solvent, 44% CP	SOYMS44	10.9	10.9	1.6	24.9	6.6	0.4	0.71	0.31	89.1	89
Soybean	Meal, solvent, 48% CP	SOYMS48	10.5	10.5	1.1	16	6.4	0.35	0.7	0.29	89.5	90
Soybean	Seeds, whole	SOYSW	10	10	19.2	32.6	5.9	0.32	0.6	0.25	90	90
Soybean	Seeds, whole roasted	SOYSWR	9	9	19	36.8	5	0.26	0.64	0.25	91	91
Soybean	Silage, early maturity	SOYSEM	59.6	59.6	5.7	83.5	12.2	1.07	0.37	0.35	40.4	40
Sunflower	Meal, solvent	SUNMS	7.8	7.8	1.4	70.3	7.7	0.48	1	0.63	92.2	92
Sunflower	Oil seeds, whole	SUNOSW	8.2	8.2	41.9	40.7	5.1	0.71	0.51	0.34	91.8	92
Tomato	Pomace	TOP	75.3	75.3	13.3	77.6	5.5	0.22	0.47	0.28	24.7	25
Triticale	Silage, hended	TRISH	68	68	3.8	99.3	9.7	0.57	0.33	0.19	32	32
Wheat	Bran	WB	10.9	10.9	4.3	58	6.3	0.13	1.18	0.53	89.1	89
Wheat	Grain, rolled	WGR	10.6	10.6	2.3	17.8	2	0.05	0.43	0.15	89.4	89
Wheat	Hay, hended	WHH	13.2	13.2	1.7	99.2	6.7	0.31	0.2	0.13	86.8	87
Wheat	Middlings	WM	10.5	10.5	4.5	48.8	5	0.16	1.02	0.42	89.5	90
Wheat	Silage, early head	WSEH	66.7	66.7	3.2	97.5	8.6	0.38	0.29	0.16	33.3	33
Wheat	Straw	WS	7.3	7.3	1.6	122.4	7.6	0.31	0.1	0.14	92.7	93
Whey	Wet, cattle	WWC	79.2	79.2	0.7	0	9.8	1.37	1.04	0.22	20.8	21
Milk	Skim, dried powder	MSDP	5.2	5.2	3.4	0	8.1	11.3	9	2	94.8	95
Bone Meal	Steamed	BMS	3	3	0	0	0	30.7	12.9	0	97	97
Calcium carbonate	CaCO <sub>3</sub>	CaCO <sub>3</sub>	0	0	0	0	0	39.4	0	0	100	100
Dicalcium phosphate, Dibasic	CaHPO <sub>4</sub>	CaHPO <sub>4</sub>	3	3	0	0	0	22	19.3	0	97	97
Calcium phosphate Monobasic	Ca(H <sub>2</sub> PO <sub>4</sub> ) <sub>2</sub>	Ca(H <sub>2</sub> PO <sub>4</sub> ) <sub>2</sub>	3	3	0	0	0	16.4	21.6	0	97	97
Calcium Sulfate, Dihydrate	CaSO <sub>4</sub> ·2H <sub>2</sub> O	CaSO <sub>4</sub> ·2H <sub>2</sub> O	3	3	0	0	0	23.3	0	0	97	97
Limestone, ground	LIMEG	LIMEG	0	0	0	0	0	34	0	2.06	100	100
Limestone, dolomite	LIMEDO	LIMEDO	1	1	0	0	0	22.3	0	9.99	99	99
Magnesium oxide	MgO	MgO	2	2	0	0	0	3.07	0	56.2	98	98
Potassium chloride	KCl	KCl	0	0	0	0	0	0	0	0	100	100
Phosphate rock	NaCl	PHOSR	0	0	0	0	0	35	13	0	100	100
Sodium chloride	NaCl	NaCl	0	0	0	0	0	0	0	0	100	100
Sodium bicarbonate	NaHCO <sub>3</sub>	NaHCO <sub>3</sub>	0	0	0	0	0	0	0	0	100	100
Sodium phosphate, Monohydrate	NaH <sub>2</sub> PO <sub>4</sub> ·H <sub>2</sub> O	NaH <sub>2</sub> PO <sub>4</sub> ·H <sub>2</sub> O	3	3	0	0	0	0	22.5	0	97	97
Sodium sulfate Decahydrate	Na <sub>2</sub> SO <sub>4</sub> ·10H <sub>2</sub> O	Na <sub>2</sub> SO <sub>4</sub> ·10H <sub>2</sub> O	3	3	0	0	0	0	0	0	97	97
Potassium sulfate	K <sub>2</sub> SO <sub>4</sub>	K <sub>2</sub> SO <sub>4</sub>	2	2	0	0	0	0	0	0	98	98
Ammonium sulfate	(NH <sub>4</sub> ) <sub>2</sub> SO <sub>4</sub>	(NH <sub>4</sub> ) <sub>2</sub> SO <sub>4</sub>	0	0	0	0	0	0	0	0	100	100
Ammonium phosphate, Dibasic	(NH <sub>4</sub> ) <sub>2</sub> PO <sub>4</sub>	(NH <sub>4</sub> ) <sub>2</sub> PO <sub>4</sub>	3	3	0	0	0	0	0	0	100	100
Ammonium chloride	AMMOC	AMMOC	0	0	0	0	0	0	0	0	100	100
Calcium chloride, Anhydrous	CaCl <sub>2</sub>	CaCl <sub>2</sub>	0	0	0	0	0	0	0	0	100	100
Calcium chloride Dihydrate	CaCl <sub>2</sub> ·2H <sub>2</sub> O	CaCl <sub>2</sub> ·2H <sub>2</sub> O	0	0	0	0	0	36.1	0	0	100	100
Magnesium chloride, Hexahydrate	MgCl <sub>2</sub> ·6H <sub>2</sub> O	MgCl <sub>2</sub> ·6H <sub>2</sub> O	0	0	0	0	0	27.5	0	0	100	100



**Figure 4.** Comparison of feed sources of animal origin. DM: dry mass, TDN: total digestible nutrients, Ca: calcium, MgO: magnesium oxide, P: phosphorus. All the meanings of the acronyms can be found in Table 3.

43.4 and 45.5%. MgO varied between 0.4 and 1.0%, which are similar to those found in the present analysis. In addition, the same authors evaluated that the material obtained from the shredding of *A. trapesialis* shells has the potential for use as a soil pH corrector due to the high percentage of calcium present in the shells and its high neutralization power.

The bivalve can be utilized for its internal structures and shells, aiming for minimal processing to achieve the bivalve benefits and using the viscera separately. According to the present analyses, the bromatological aspects show that the use of the species is still fully viable, even maintaining high percentages of crude protein ( $12.96 \pm 3.36\%$ ). Among the works already completed with oysters and bivalves, *A. trapesialis* is among the richest in protein if the viscera is considered separately (Table 3).

In initial studies by Santos et al. (2017) in the Amazon region, *A. trapesialis* showed lower protein values (4%). Similarly, Furlan et al. (2011) reported lower protein values (9.1%) for *Perna perna* species grown in Ubatuba, SP, Brazil. Santos et al. (2017) and Furlan et al. (2011) highlight the variation in the proximate composition of bivalves according to seasonality, as well as their place of origin. These authors mentioned in the paragraph above reinforce the importance of bivalve as a protein source with low lipid and caloric content, coherent with previous reports by

Chakraborty et al. (2016). Other different marine bivalve and oyster species are shown in the table below (Table 2) to compare the chemical composition and characteristics, such as the percentage of protein crude and the mineral material quantity. The comparison of the bivalves' proximate compositions with other feed sources can be seen (Fig. 4). To compare the potential use of bivalves in animal feed, we highlight comparing the composition of different substrates and sources for animal feed (Table 3).

In comparison, *A. trapesialis* presents intermediate protein levels concerning other agricultural byproducts. While Eyng et al. (2011) found about 67% protein for a bone meal and 56% for a fish meal, the present analyses with *A. trapesialis* showed about 42.6% in the viscera and 12% protein considering the shells. However, the weight of the shell represents 99% of the total body weight, and this value can be considered relatively high and attractive since it has an adequate balance for poultry rations. For example, the ideal protein content is about 20% of the feed, which may be composed of several sources of protein (Carvalho et al. 2012), making bivalves good candidates for the production of this type of animal food, as assessed by Wachholz et al. (2019), who used golden flour (*Limnoperma fortunei*) for the composition of feed for birds. It is a good source of calcium with a low risk of heavy metal contamination.



Although marine bivalve aquaculture activities in Brazil are more developed than those involving freshwater bivalves (Agudo-Padrón 2015), freshwater bivalve species can occur accidentally in fish ponds producers generally see them as pests. Because, in addition to potential fish damage caused by infestation, they can also cause injuries to workers through cuts when stepping on the shells at the bottom of the tanks (Felipi & Silva-Souza 2008). Although the manual collection of individuals is quite laborious, it is common for individuals to be exposed to these hazards during maintenance or harvesting. These events were reported in a preliminary study by Sperandio et al. (2017) in an experimental fish farm located about 200 km from our collection area, where 520 individuals of *A. trapesimalis* were found in a 1250 m<sup>2</sup> tank. In this context, it is important to find viable solutions for the use of bivalves, which generally end up dying and are discarded. Another potential use of the species is for pearl culture, given its nacre layer's multicolored and lustrous pattern, with potential future studies.

Thus, this work highlights initial studies that present *A. trapesimalis* as an alternative for use in human food, animal, and the production of other byproducts. This value is demonstrated through the present analyses of its chemical composition, which show promising characteristics, such as the percentage of protein crude, its shell, and the mineral material quantity, containing a high percentage of calcium oxide. Based on these preliminary results, several gaps must be answered in future studies, such as investigating the different productive managements and their influences on bromatological characteristics and the seasonal variation of the bivalve bromatological characteristics (Chakraborty et al. 2016).

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