



STEPS

OBJECTIVE: maintain nauplii nutritional quality for short term

1

NAUPLIUS STAGE and DENSITY

Only store nauplii instar I or enriched nauplii
Concentrate freshly harvested and rinsed nauplii in a container with clean and disinfected seawater
Max. 5 000 000 nauplii/L with general aeration
Max. 10 000 000 nauplii/L with pure oxygen

2

TEMPERATURE

Optimal storage at 4–5 °C
Min. temperature is 0 °C
Max. temperature is 10 °C

3

AERATION and OXYGEN

Aerate continuously and gently
Keep nauplii in suspension to prevent that they sink
Min. dissolved oxygen level is 6 mg/L

4

STORAGE DURATION

Store nauplii for max. 24 hours and add aeration

MATERIALS NEEDED:

-  Harvested nauplii
-  Seawater
- OR
-  Freshwater with added sea salts (15–35 g/L)
-  Disinfected seawater
-  Air supply
-  Tank/container
-  Refrigerator
-  Timer
-  Thermometer
-  Dissolved oxygen meter



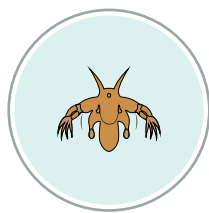
ATTENTION!

Monitor dissolved oxygen and temperature closely.
Assure sufficient mixing to prevent that the nauplii sink.
Avoid too high densities.
Do not store for more than 24 hours to maintain nutritional quality.

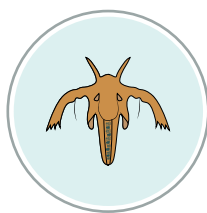
STEPS

OBJECTIVE: maintain nauplii nutritional quality for short term

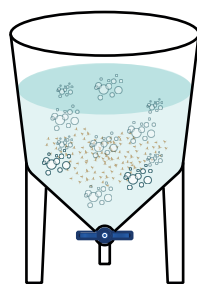
1 NAUPLIUS STAGE and DENSITY



Instar I

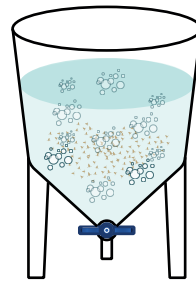


Enriched nauplii



Aeration

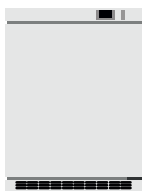
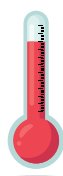
Max. 5 000 000 nauplii/L



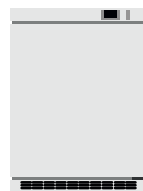
Pure oxygen

Max. 10 000 000 nauplii/L

2 TEMPERATURE



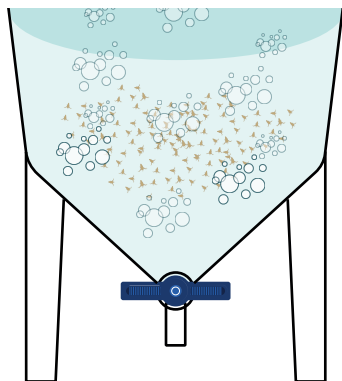
Min. temperature is 0 °C
Max. temperature is 10 °C



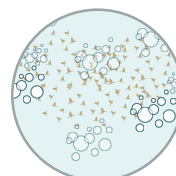
4-5 °C

Optimal storage at
4-5 °C

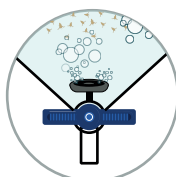
3 AERATION and OXYGEN



Min. dissolved oxygen
level is 6 mg/L

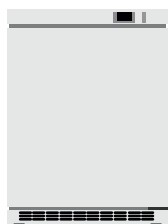


Keep nauplii in
suspension



Aerate continuously
and gently

4 STORAGE DURATION



Store nauplii for max. 24 hours



Aeration

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