

1 **ENCAPSULATION OF LIVE MARINE BACTERIA FOR USE IN AQUACULTURE**  
2 **FACILITIES AND PROCESS EVALUATION USING RESPONSE SURFACE**  
3 **METHODOLOGY.**

4 **Running title:** Encapsulation of live marine bacteria for use in aquaculture

5

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18

19 **Abstract**

20 New strategies are being proposed in marine aquaculture to use marine bacteria as alternative to antibiotics, as nutritional  
21 additive or as immune-stimulant. These approaches are particularly promising for larval and juvenile cultures. In many  
22 cases, the bacteria are released in the seawater, where they have to be at appropriate concentrations. In addition, only low  
23 cost technologies are sustainable for this industry, without any complex requirements for use or storage. In this work we  
24 explore the possibilities of preservation of a potential marine probiotic bacterium (*Phaeobacter* PP-154) as a product  
25 suitable for use in marine aquaculture by addition to the seawater. A method which guaranteed the preservation of the  
26 viable marine bacteria in a saline medium and their rapid release in the seawater was searched for. In a previous step,  
27 classical procedures (freeze-drying and freezing) had been explored, but undesirable results of the interaction of the  
28 products obtained with natural seawater led to investigate alternatives. We report the results of the immobilization of the  
29 marine bacteria in alginate-calcium beads. The final product complies the salinity which allows the requirements of the  
30 bacteria without interference with alginate in the formation of beads, and a balanced hardness to retain the bacteria and  
31 to be easily released in the marine aquaculture environment. The process was evaluated using the Central Composite  
32 Rotatable Design (CCRD), a standard Response Surface Methodology (RSM).

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35 **Keywords**

36 marine bacteria, *Phaeobacter*, aquaculture, encapsulation, RSM

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## 41 INTRODUCTION

42

43 Aquaculture is probably the fastest growing food-producing sector. It is estimated that by 2030, the world will require the  
44 production of an additional 27 million tonnes (Tn) of fishery products to satisfy the growing demand for safe and quality  
45 aquatic food (FAO 2016a). With stagnating, and even declining in an immediate future, global capture fishery production  
46 and an increasing population, aquaculture has the greatest potential to increase production in the future to meet this  
47 demand (FAO 2011a). The production of aquatic animals from aquaculture has expanded rapidly (FAO 2011b), at an  
48 average annual growth rate of 5.8% from 2005, until 73.8 million Tn (estimated first-sale value of US\$ 160.2 billion) in  
49 2014. Production in marine waters accounted for 36% of this total by quantity (26.7 million Tn) and 44% by value (US\$  
50 69.7 billion) (FAO 2016b), including many high-value finfish, crustaceans and mollusc species (FAO 2011b).

51 An adequate supply of quality juveniles is a major step towards establishing the foundation for sustainable global  
52 aquaculture production. In molluscs, the seed (juveniles) is obtained from both wild and hatchery sources (FAO 2011b),  
53 though hatchery-production is increasingly becoming the standard raw material for aquaculture, a trend that is likely to  
54 broaden in the future. The required development of this industry should be supported by technology and research. Recent  
55 advances in marine microbiology and biotechnology constitute an important tool in the management of marine  
56 aquaculture. As result, new strategies have been proposed to use marine bacteria as alternative to antibiotics, as nutritional  
57 additive or as immune-stimulant (Hoseinifar et al. 2018; Prado et al. 2010). These approaches are specially promising in  
58 larval and juvenile cultures, frequently affected by episodes of mortalities which compromise the economic viability of  
59 the industry and without effective treatment until now. For many of these new proposals, the bacteria have to be viable at  
60 appropriate concentrations in the marine environment. In addition, considering the narrow interaction between animal  
61 (mainly in initial stages of development) and its surrounding environment in aquaculture, many of the procedures are  
62 designed to release the bacteria in the seawater. Also, the production costs need to be low because expensive technologies  
63 are not sustainable for this industry. Further, because of similar reasons, it would be advisable that the product can be  
64 stored in the installations without special requirements and used by non-specialized personnel.

65 In this work, and taking into account the considerations above detailed, we explore the possibilities of preservation  
66 of a potential marine probiotic bacterium *Phaeobacter* PP-154 (Prado 2006) as a product suitable for use in marine  
67 aquaculture by addition to the seawater. This marine bacterium showed a wide spectrum of antibacterial activity, including  
68 against shellfish and fish pathogens, mainly *Vibrio* sp. The antibacterial compound is attached to the bacterial cells,  
69 without significant release of the substance. In seawater, PP-154 was able to inhibit vibrios when it was inoculated before  
70 or at the same time, but not after the pathogens were established (needed to be incorporated to the system previous or  
71 simultaneously to the income of the pathogen and the increase of its population in the environment). Micro-scale  
72 experiments showed that the strain PP-154 added to seawater reduced the mortality rates in flat oyster larvae caused by  
73 an inoculated vibrio, and it also enhanced the survival of natural infected larvae, with a drastic reduction of vibrios in  
74 culture seawater. Besides, the supply of PP-154 to phytoplankton (monospecific or mixture used as food) prevented the  
75 proliferation of vibrios and therefore avoided this route of entry of potential pathogens [Prado et al. 2009, 2010]. On the  
76 basis of those results, a method which guaranteed the preservation of the viable marine bacteria in a saline medium and  
77 their rapid release in the seawater was searched for. In a first step, classical procedures (freeze-drying and freezing) had  
78 been explored, but undesirable results of the interaction of the products obtained with natural seawater led to investigate  
79 alternatives.

80 Cell immobilization by encapsulation or entrapment in polymeric beads is a technique with applications in many  
81 fields (Callone et al. 2008; Duarte et al. 2013; Gillet et al. 2000). One of the most popular method is the external ionic  
82 gelation because of its simplicity, low cost and gentle formulation conditions that ensure high cell viability (Krasaekoopt

83 et al. 2003). This procedure involves preparing a hydrocolloid solution, adding microorganisms, extruding the cell  
84 suspension through a syringe needle and dripping the droplets into a hardening solution (Martin et al. 2015). Alginate is  
85 an acid polysaccharide (polyanionic copolymers) mainly obtained from seaweed from brown algae (*Laminariales* and  
86 *Fucales*) (Goh et al. 2012; Kakita and Kamishima 2008). Alginates are composed by units of D-mannuronic acid and L-  
87 guluronic acid (Donati et al. 2005). Aqueous sodium alginate solution can undergo sol-to-gel transformation in the  
88 presence of cross-linking cations (divalent and trivalent ions) (Goh et al. 2012). Alginate is the most commonly used  
89 polyelectrolyte since it enables a simple encapsulation process that can be performed at neutral pH and at room  
90 temperature, and it does not require any harsh chemicals or drastic conditions (pH, temperature, ionic strength) for the  
91 formulation process (Westman et al. 2012). Divalent or trivalent cations are required for forming the alginate networks  
92 (insoluble alginate salts). Calcium ( $\text{Ca}^{2+}$ , as calcium chloride) is the most common cation used for the cross-linking  
93 (Mallón et al. 2007). However, other cations such as  $\text{Fe}^{3+}$  have been also utilized (Privman et al. 2016).

94 In this work, we report the results of the immobilization of the marine bacteria *Phaeobacter* PP-154 in alginate-  
95 calcium beads to be released in marine aquaculture environment and the evaluation of the process using Response Surface  
96 Methodology. In our study, the specific requirements of the final product should include: i) salinity requirements  
97 maintaining the bacteria alive and avoiding the precipitation of alginate, and ii) balanced hardness to retain the bacteria  
98 and to allow an easy release to the marine aquaculture environment.

99

100

## 101 **MATERIALS AND METHODS**

102

### 103 **Bacterial strain and culture conditions**

104 The strain *Phaeobacter* PP-154 (deposited in the Spanish Type Culture Collection for patent purposes, CECT 5891) is  
105 marine bacterium isolated from flat oyster *Ostrea edulis* spat in a hatchery (Prado 2006). It grows well in Marine Agar  
106 (MA, Difco BD, Franklin Lakes, NJ, USA, Detroit), producing rounded cream-brown colonies with a brown diffusible  
107 pigment. This strain grows at salinity between 15 and 36‰, with more complex requirements than NaCl. Strain PP-154  
108 displays a wide spectrum of antibacterial activity, which includes aquaculture pathogens, particularly *Vibrio*. It is able to  
109 develop the inhibitory activity in seawater, controlling the growth of vibrios. The antibacterial compound(s) is attached  
110 to the bacterial cells, without significant release of the substance to the medium. (Prado et al. 2009, 2010).

111 Bacterial cells of 4-day-old cultures in Marine Broth (MB, Difco, Sparks, MD, USA) at pH 7.0–7.7 were  
112 demonstrated to be the optimal to display inhibitory activity (Prado et al. 2009). In this work, strain PP-154 was grown  
113 under these conditions in shaking cultures at  $23 \pm 1^\circ\text{C}$  for 4 days, yielding concentrations  $\geq 10^9$  cfu/ml. For harvesting, the  
114 culture was centrifuged in sterile containers, using a high speed centrifuge Beckman J2-HS (Beckman Coulter,  
115 Indianapolis, IN, USA) at 9.000-10.000 rpm, for 12.5-15 min. The supernatant was discarded and the pellet suspended in  
116 sterile seawater (SSW or SSW15‰) in sterile containers and stored at  $4^\circ\text{C}$  until use.

117

### 118 **Preliminary assays for preserving marine bacteria by classical methods and interactions in seawater**

119 Preliminary tests were performed using the classical methods for bacterial preservation: freeze-drying and freezing.

#### 120 *Freeze-drying*

121 Strain PP-154 was freeze-dried using skim milk (SM) as cryoprotectant. Additives were prepared at concentrations of 5,  
122 10 and 20% (w/v) (SM 5-10-20) and sterilized by autoclaving ( $110^\circ\text{C}$  – 10 min). PP-154 was cultured under the conditions  
123 above described. After 3-5 days, cells (400 ml) were harvested, suspended in the protectant and frozen. Total cfu was  
124 calculated on the basis of the bacterial concentration estimated by plating in MA. Cells were freeze-dried using Labconco

125 FreeZone® 6-L Freeze-dry System Model 79340-79480 (Labconco, Kansas City, MO, USA) at a collector temperature  
126 of  $-20/40^{\circ}\text{C}$  for 48 h at 4 Pa. After the freeze-drying cycle was completed, the vials were sealed and stored at  $4^{\circ}\text{C}$ . Freeze-  
127 dried bacteria were rehydrated with SSW. The recovery was determined by serial dilution in SSW and spread on MA  
128 plates. The plates were incubated at  $25^{\circ}\text{C}$  for 48-96 h (to allow pigmentation). The loss of bacteria in the process was  
129 expressed as the difference between initial and final logarithms. With the purpose of determining if the strain PP-154  
130 maintained the inhibitory activity, a sample of the rehydrated product (SM10) was tested in natural seawater (NSW). A  
131 simple assay was carried-out in a tank containing 5 l of NSW, inoculating 0.5 mL of rehydrated bacteria. Samples were  
132 taken at 0 and 48 hours and appropriate dilutions spread on MA and Tiosulphate-Citrate-Bile-Sucrose (TCBS, Oxoid,  
133 UK) plates to determine the presence of PP-154 and vibrios, respectively.

#### 134 *Freezing*

135 Strain PP-154 was frozen at  $-20^{\circ}\text{C}$  using MB + glycerol (Panreac, Barcelona, Spain) 15% (MBg), inositol (Sigma) 10%  
136 (INO) or sucrose (Biolife Italiana Srl, Milano, Italy) 15% (SUC) as cryoprotectants. The recovery of thawed bacteria was  
137 determined on MA plates (see above). The different products obtained were added to NSW with vibrios to test the  
138 antibacterial activity of strain PP-154. Controls without bacterial addition and with only the protectant were included in  
139 each design. Experiments were carried-out in flasks with 100 mL of NSW and 10  $\mu\text{L}$  of bacterial inoculum, in duplicate.  
140 Samples were taken at time 0 and after 24 hours and processed as previously detailed. The same design was reproduced  
141 in flasks with SSW.

142

#### 143 **Encapsulation as alternative for preservation of marine bacteria**

144 Entrapment of bacteria in a gel matrix composed on alginates is the most popular system of encapsulation by the formation  
145 of a continuous coating around an inner aqueous gelled core. This technique of microencapsulation offers some  
146 advantages as adding a very low cost to production and the easiness of scale-up from laboratory to industrial scale. Ionic  
147 gelification of alginate with calcium ions was used in this work to fabricate living bacteria-containing beads to be used in  
148 a marine environment. With this application in mind, some parameters of the usual formulation process should be selected  
149 to obtain particles under these conditions, preserving viability of bacteria. Two factors, the cross-linking agent and salinity,  
150 were investigated in relation to the preparation of alginate beads, their effect on bacteria preservation and protection from  
151 the external environment.

152

#### 153 *Factors screening: cross-linking agent and salinity*

154 In preliminary studies, in-house works, different cations naturally present in seawater ( $\text{Mg}^{2+}$ ,  $\text{Fe}^{3+}$ ,  $\text{Ca}^{2+}$ ) were assayed to  
155 form the alginate networks (Millero et al. 2008; Tagliabue et al. 2017). Several salts were intended to use as cross-linking  
156 agents for alginate. Thus,  $\text{CaCl}_2$ ,  $\text{Ca}_2\text{SO}_4$ ,  $\text{MgSO}_4$  and  $\text{FeCl}_3$  were added to alginate dispersion at different levels.

157

#### 158 *Particles preparation*

159 According to the preliminary approaches, *Phaeobacter* PP-154 cells were immobilized by gel-entrapment in alginate  
160 matrix (ionic gelation), as described elsewhere (Kierstan and Bucke 1977) with some modifications to ensure the marine  
161 bacteria viability and the beads formation. Herein, low viscosity alginate (Alginate LV, Kelco Corp., Chicago, IL, USA)  
162 and  $\text{Ca}^{2+}$  (as  $\text{CaCl}_2$ ) (Panreac, Barcelona, Spain) were used as polyelectrolyte and cross-linking agent respectively for the  
163 preparation of the beads. Alginate and calcium chloride solutions were prepared in SSW10%. An experimental design  
164 was performed to evaluate the particulate formulation. Both,  $\text{Ca}^{2+}$  and alginate were used as variables at different  
165 concentrations (levels) according to a central composite rotational design (CCRD) (see Tables 1-2). The alginate LV was  
166 first dissolved in distilled water (DW) under shaking and appropriate volume of NSW (previously calculated depending

167 on its salinity) was added to get the desired final volume of solution in SSW10%. The calcium chloride was directly  
168 dissolved in the adequate volume of prepared SSW10% under stirring. Bacterial suspension in SSW15% ( $\geq 10^{10}$  cfu/ml)  
169 was prepared as previously described, Alginate solution (5 mL) and bacterial suspension (5 mL in 15% SSW) were mixed.  
170 The mixture alginate-bacteria was added drop-wise into the calcium chloride solution (250 mL) while stirring  
171 magnetically to prevent the droplets from sticking together. Beads were allowed to reticulate for 30 min. Once the beads  
172 were formed, they were harvested and separated by filtration using Whatman filter paper (No. 1). The beads were carefully  
173 collected and transferred to a sterile container (with SSW level enough for keeping the beads wet) and stored in a  
174 refrigerator ( $4\pm 1^\circ\text{C}$ ) until use.

175

#### 176 *Recovery: release of encapsulated cells [R]*

177 Individual beads were weighted and homogenized in SSW (1 mL: 10 mg, v/w) using a mini-hand-blender (sterilized by  
178 flaming with alcohol). Appropriate dilutions were spread on MA and incubated as detailed above. Results were expressed  
179 as colony forming units per milligram of capsule (cfu/mg).

180

#### 181 *Viability of released bacteria [V]*

182 These responses were estimated from the growth rate at different times. Experiments were carried out in 250 mL sterile  
183 flasks containing 200 mL SSW. One capsule corresponding to each formulation was homogenized (see above *Release of*  
184 *encapsulated cells*). One mL of the suspension obtained was inoculated. The cultures were incubated at  $23\pm 1^\circ\text{C}$  on an  
185 orbital shaker (100 rpm). Samples were taken at days 5, 8 and 10 and processed as previously described. Results were  
186 calculated by the following equation:

187

$$188 \quad GR = (\ln N_i - \ln N_0) / (t_i - t_0) \quad (1)$$

189

190 where  $GR$  is the growth rate,  $N_i$  and  $N_0$  are cfu/ml at time points  $t_i$  and  $t_0$ .

191

#### 192 *Experimental design: Response Surface Methodology (RSM)*

193 In the present work, experimental design and response surface methodology (RSM) were used to study the effects of  
194 alginate and calcium concentration on bacterial entrapment. The experimental design and statistical analysis were done  
195 using Statgraphics Centurion XVI software package (StatPoint Technologies, Inc, VA, USA). The central composite  
196 rotatable design (CCRD), a standard RSM design, was used for the evaluation.

197 The number of tests required for CCRD includes the standard  $2^n$  factorial with its origin at the center,  $2n$  points fixed  
198 axially at a distance, say  $\alpha$  ( $\alpha = 2^{n/4}$ ), from the center to generate the quadratic terms, and replicate tests at the center ( $n_c$ );  
199 where  $n$  is the number of variables. The axial points are chosen such that they allow rotatability (Box and Hunter 1957),  
200 which ensures that the variance of the model prediction is constant at all points equidistant from the design center.  
201 Replicates of the test at the center provide an independent estimate of the experimental error. For two variables, the  
202 recommended number of tests at the center is five (Box and Hunter 1957). Hence the total number of tests required for  
203 the two independent variables, alginate and calcium concentration, is  $N = 2^n + 2n + n_c = 13$ .

204 Once the desired ranges of values of the variables are defined, they are coded to lie at five levels:  $\pm 1$  for the factorial  
205 points, 0 for the center points and  $\pm\alpha$  for the axial points ( $\alpha = 1.414$ ) (Mizumoto et al. 2007). The codes are calculated as  
206 functions of the range of interest of each factor as shown in Table 1. The values of independent variables are coded  
207 according to the equation  $x_i = (X_i - X_0) / \Delta X_i$ , where  $x_i$  is the coded value of the independent variable given by the experimental  
208 matrix,  $X_i$  is the real value of the independent variable,  $X_0$  is the real value of the independent variable at the central point,

209 and  $\Delta X_i$  is the step of change (Zhang et al. 2013). The dependent variables (responses) were: recovery ( $R$ , cfu/mg), and  
210 viability at days 5 ( $V_5$ ), at day 8 ( $V_8$ ) and at day 10 ( $V_{10}$ ), measured as growth rate. The experimental sequence was  
211 randomized to minimize the effects of uncontrolled factors. The experimental results of the RSM were fitted via the  
212 response surface regression procedure using the following polynomial equation:

$$213 \quad Y_i = b_0 + b_1 X_1 + b_2 X_2 + b_{11} X_1^2 + b_{22} X_2^2 + b_{12} X_1 X_2 \quad (2)$$

214  
215 where  $Y_i$  are the predicted responses,  $X_1$  and  $X_2$  are the independent variables,  $b_0$  is the intercept term,  $b_1$  and  $b_2$  are the  
216 linear effects,  $b_{11}$  and  $b_{22}$  are the quadratic effects and  $b_{12}$  is the interaction term. This equation represents an empirical  
217 model, in which the response functions allow the estimation of responses due to changes in the dependent variables.  
218

219 The adequacy of the fitted model equations was evaluated by variance analysis (ANOVA). The three-dimensional  
220 response surface, two-dimensional contour, main effect and Pareto plots were generated to visualize the effects of the  
221 process variables on the response variables, using Statgraphics Centurion XVI.

222

223

## 224 **RESULTS**

225

### 226 **Preliminary assays for preserving marine bacteria by classical methods and interactions in seawater**

227

#### 228 *Freeze-drying*

229 The first approach was the freeze-drying using skim milk as protectant. The recovery was within an acceptable range,  
230 with losses between 1.3 and 3.5 logs in the rehydrated product respect to the initial concentration (Table 2). Skim milk  
231 10% was selected, after the initial tests with SM 5-10-20. However, the recovery is not the only requirement for the  
232 product. The bacteria should be active when they were added to seawater, displaying the expected antagonistic ability,  
233 mainly against vibrios. Unfortunately, the first test carried-out in natural seawater showed that this was not the case. In  
234 addition, the appearance of the non-pigmented mutant was observed in the rehydrated product. Therefore, undesirable  
235 effects were recorded, summarized as follows. i) Non-pigmented mutant. Despite the good recovery after freeze-drying  
236 in skim milk, the rehydration of the product in SSW resulted in the appearance of the non-pigmented mutant. In 8 out of  
237 10 tests, the non-pigmented variant was present, achieving a concentration only slightly lower than those of the pigmented  
238 type (differences between 0,2-1,6 logs). ii) Vibrios in natural seawater. The rehydrated bacteria added to NSW with initial  
239 presence of vibrios did not display the expected antagonistic activity, even though PP-154 increased from  $9.4 \times 10^3$  to  
240  $1.2 \times 10^5$  cfu/ml (Figure S1).

241

#### 242 *Freezing*

243 The protectants tested for freezing PP-154, MB+glycerol 15% (MBg), inositol 10% (INO) and sucrose 15% (SUC),  
244 resulted in acceptable values of recovery, with losses between 1.1 and 3.0 logs. Nevertheless, the addition of thawed  
245 bacteria to NSW resulted in the proliferation of vibrios, initially present in the seawater. The effect seemed to be related  
246 to the protectant, directly (MBg, SUC) or in combination with PP-154 (INO) (Figure 1). As expected, the controls in  
247 SSW, alone or with the substance, did not record any growth (results not plotted on graphics).

248

249 The processes and the substances assayed, alone or in combination, seemed to imply a risk of undesirable effects on the

250 antibacterial ability of the marine strain in seawater. All these results led us to search a method for the preservation of  
251 marine bacteria minimizing the stress factors associated to the freezing / freeze-drying and the use of additives.

252

### 253 **Encapsulation by ionic gelification-extrusion**

254

255 Some parameters were preliminary considered to screen the adequate experimental factors to obtain stable beads  
256 compatible with live marine bacteria and salinity in seawater. Firstly, in preliminary in-house work, different cations  
257 naturally present in seawater were assayed to cross-link the alginate networks:  $\text{Ca}^{2+}$  ( $\text{CaCl}_2$  and  $\text{Ca}_2\text{SO}_4$ , Feistel et al.  
258 2008),  $\text{Mg}^{2+}$  ( $\text{Mg}_2\text{SO}_4$ , Millero et al. 2008), and  $\text{Fe}^{3+}$  ( $\text{FeCl}_3$ , Tagliabue et al. 2017). Only  $\text{CaCl}_2$  and  $\text{FeCl}_3$  allowed the  
259 obtaining of beads with adequate consistency and tuneable.  $\text{Mg}^{2+}$  ( $\text{Mg}_2\text{SO}_4$ ) was discarded because it didn't allow the  
260 beads fabrication. On the other side,  $\text{Ca}_2\text{SO}_4$  rendered beads with a low consistency and yield due to the low solubility of  
261 the salt that causes a slow cross-linking process. Thus, it was also discarded. Although the consistency of the beads using  
262  $\text{FeCl}_3$  was appropriated, the cross-linking agent altered the bacteria growth, thus this alternative was also quitted. In  
263 summary, none of the cations used provided an efficient cross-linking effect of alginate structure at any of the  
264 concentration and under the salinity conditions tested. Therefore, only calcium alginate was used as beads formation agent  
265 to encapsulate bacteria.

266 Furthermore, ions naturally present in seawater may displace the cross-linking agent along the time, and therefore  
267 affect the degradation of the gel (Sachan et al. 2009). The effect of the medium ionic strength in alginate viscosity led to  
268 determine the minimum salinity in seawater compatible with keeping bacterial viability, dissolving the alginate and  
269 forming stable beads. Because of the salinity requirement of marine bacteria, the formation of beads with sterile seawater  
270 (salinity ca. 33‰) instead sterile distilled water was assayed. As result, gelation did not occur and led to evaluate the  
271 salinity which allows the survival of marine bacteria join to the obtaining of consistent capsules. The minimum salinity  
272 required for the survival of the bacteria that does not interfere with the bead formation was 12.5% in the final alginate  
273 dispersion. Based on this set-up conditions, the bacteria were always suspended in SSW15‰, low viscosity sodium  
274 alginate in SSW10‰ (first dissolved in DW) and calcium chloride in SSW10‰.

275

### 276 **Experimental design**

277 Central composite rotatable design (CCRD) was used to evaluate the immobilization of a marine bacterium in alginate-  
278 calcium beads. The concentrations of alginate and calcium were selected as the two independent variables. This  
279 experiment was carried out to determine the effect of calcium and alginate concentration on bacteria encapsulation  
280 features. Thus, a total of 13 runs with two variables at five levels, including five replicates at the central point, were  
281 conducted according to CCRD in RSM. The lower and upper limits of the assay were established taking into consideration  
282 the lower and upper concentration of the components for the beads to be formed. Lowest concentrations of calcium and  
283 alginate did not render in cross-linking of polymer and the most concentrated led to a premature cross-linking.

284 Using factorial design and RSM, variations on recovery and viability of the marine bacterium at days 5, 8 and 10  
285 were predicted as functions of the variations in alginate and calcium concentrations. The process variables used in the  
286 experimental design and response values obtained are shown in Table 3. The statistical package Statgraphics Centurion  
287 XVI was employed to perform the analysis and to generate polynomial models. Equations represent the obtained model  
288 for prediction of the response in the studied ranges of independent variables. The significance of each coefficient was  
289 determined using the  $F$  test and  $p$ -value. The corresponding variables were more significant if the absolute  $F$ -value became  
290 larger and the  $p$ -value smaller. The best equation for each response is suggested considering the significant parameters in  
291 the model ( $p < 0.05$ ). Analysis of variance (ANOVA) of each response as a function of alginate and calcium are presented

292 in Table 4. Complete data are reported as Supplementary Material (Tables S1-S2).

293

294 Response 1: *Recovery* [*R*]

295 The number of bacteria released from the beads formed under different alginate and calcium chloride concentrations was  
296 determined. Results were expressed as cfu/mg to minimize the differences in size/weight of the beads.

297 Equation (3) (Table 4) represents the obtained model for prediction of the recovery in the studied ranges of alginate and  
298 calcium concentrations. The equation shows the linear and negative effect and quadratic and positive effect of alginate,  
299 significant at a 5% probability level. The negative linear effect of calcium and the positive quadratic effect of calcium and  
300 of interaction between alginate and calcium were not significant, so they were omitted from Eq. (3).

301

$$302 Y_1 = 79439.6 - 404022 X_1 + 277281 X_1^2 \quad (3)$$

303

304 A Pareto chart of standardised effects (Figure 2) showed significant effects of alginate (linear and quadratic) on recovery.  
305 Analysis of variance (ANOVA) supported that the resultant model adequately represented the experimental data (Table  
306 4). The  $R^2$  value (coefficient of correlation resulting from the regression of the model equation) indicated that 93.2% of  
307 the variability ( $R^2=0.932$ ) in the recovery response can be explained by the model. The closer the  $R^2$  value is to 1.0, the  
308 stronger the model and the better the response prediction. The adjusted  $R^2$ , derived from the samples size and the number  
309 of terms in the model equation, was 0.883 (88.3%). ANOVA was used to evaluate the significance of the coefficients of  
310 the quadratic polynomial models. A large  $F$ -value and a small  $p$ -value indicate a more significant effect on the response  
311 variables. Thus, the variable with the largest effect on recovery was the linear term of alginate ( $p = 0.0001$ ), followed by  
312 the quadratic term of alginate ( $p = 0.0014$ ). The effect of the other terms was not significant ( $p > 0.05$ ).

313 The 3D-response surface (Figure 3) and 2D-contour (Figure 4, Figure S2) plots were used for finding the best combination  
314 of alginate and calcium that lead to an optimum maximum specific recovery. The maximum corresponded to the minimum  
315 alginate (and calcium). As the concentration of alginate increased, the recovery decreased. The minimum was in the area  
316 with alginate between 1.25-1.75.

317

318 Response 2: *Viability at day 5* [*V5*]

319 The response was given by a linear equation (Eq. (4)) with one significant coefficient, corresponding to alginate (Table  
320 4).

321

$$322 Y_2 = 1.03516 + 0.348386 X_1 \quad (4)$$

323

324 The goodness of fit of the model checked by the coefficient of determination indicated that 87.8 % of the total variation  
325 was explained by the model. The Pareto chart (Figure 2) showed significant synergistic effect of alginate on viability at  
326 day 5. The response surface (Figure 3) and contour (Figure 4, Figure S2) plots estimated a growth rate corresponding to  
327 central points  $\geq 1$ . The maximum value was expected with maximum of alginate (and calcium), while the minimum was  
328 estimated with minimum alginate and maximum calcium.

329

330 Responses 3 & 4: *Viability at day 8* [*V8*] & *10* [*V10*]

331 The results achieved in the analysis of data at days 8 and 10 were similar to those observed in viability at day 5, but with  
332 an attenuation of the synergistic effect of alginate (Figure 2, Figure 3 and Figure S2).

333

334  $Y_3=0.68758 + 0.203754 X_1$  (5)

335  $Y_4=0.5354 + 0.172428 X_1$  (6)

336

337 The overlapped main effects plots corresponding to *R*, *V5*, *V8* and *V10* (Figure 5), showed opposite effects of each  
338 independent variable on recovery and viability. Thus, the increase of alginate enhanced the viability but diminished the  
339 recovery, and to a lesser extent, similar effects were observed with calcium increase.

340 The overlapped contour plots of *R* and *V5* (Figure 4) illustrated that central point yielded  $R > 7.0 \times 10^4$  cfu/mg and  $V5 >$   
341 1.0, a balanced result. The only chance to improve the results of central points would imply a slight decrease in alginate  
342 concentration (0.95) and increase in calcium (1.57), variations difficult to reach with accuracy, and that only offer a small  
343 enhancement of the results.

344

345

## 346 DISCUSSION

347

348 **Preliminary assays for preserving marine bacteria by classical methods and interactions in seawater:** Freeze-drying  
349 & freezing

350

351 The preservation of marine bacteria and the obtaining of products suitable for their use in marine environment of  
352 aquaculture facilities need specific research, considering the special conditions of both marine bacteria and marine  
353 environment.

354 Freeze-drying, or lyophilization, is a commonly used technique for preservation of bacteria (Broeck et al. 2016). In  
355 our experiments, the recovery of strain PP-154 using skim milk as lyoprotectant resulted in good values, but unexpected  
356 and undesirable effects were observed. The first was the appearance of the non-pigmented variant of the strain, lacking  
357 the dark extracellular pigment, after rehydration with SSW. The appearance of spontaneous non-pigmented mutants or  
358 variants has been observed in other *Phaeobacter*. The mutants are stable and lost the ability to produce the antibacterial  
359 compound(s). These variants were found “on rare occasions” (Bruhn et al. 2007) or only “several times” (Brinkhoff et al.  
360 2004). However, in our experiments the rehydration after freeze-drying of strain PP-154 resulted in the appearance of the  
361 non-pigmented variant in 8 out of 10 tests, perhaps because the non-competitive conditions, under which the variant may  
362 be more frequent (Lutz et al. 2016). By the other hand, the rehydrated (and pigmented) PP-154 added to natural seawater  
363 with vibrios was not able to control them. Freeze drying implies some stress factors, as the cellular damage by ice crystals,  
364 osmotic damage by the unfrozen solutes or damages related to rehydration. It also has several draw-backs: it is an  
365 expensive and time-consuming process, additional processing could be needed to obtain powder particles, and the risk of  
366 cross contamination within a freeze-dryer has been reported (Broeck et al. 2016). All these considerations, joined to the  
367 results obtained, led to rule out this option.

368 Cryopreservation is other of the standard methods to preserve bacterial cultures. Freezing PP-154 with different  
369 protectants resulted in an acceptable preservation, but again undesirable effects came up when the thawed bacteria were  
370 added to natural seawater with vibrios. In the case of MBg and SUC, the protectant alone caused an increase of vibrios,  
371 which was not controlled (SUC) or only weakly (MBg) by thawed bacteria. In both cases the number of vibrios was above  
372 those recorded in controls without any addition. Respect to INO, though the substance itself did not enhance the growth  
373 of vibrios, the thawed bacteria with the protectant did it. From a commercial point of view, freezing has several  
374 disadvantages such as the need for subzero transportation and storage temperatures, and thus high energy costs. Moreover,

375 cellular damage to the bacterial cells can be caused by freezing and thawing (Broeck et al. 2016). Again, these factors and  
376 the experimental data led to reject this option.

377 In summary, the results of the interactions of the substances, the seawater and the marine bacteria observed in the  
378 use of the products obtained by classical procedures, and the risks associated, made advisable the search of an alternative  
379 method for preservation, reducing the additives and minimizing the stress factors associated to the freezing and freeze-  
380 drying, and suitable for applying to heterotrophic marine bacteria.

381

### 382 **Encapsulation of bacteria.**

383 Extrusion technique is the most popular method for encapsulation of living cells. In this method, a polymeric solution is  
384 mixed with the cells and then extruded through an orifice as droplets into the solution of a cross-linking agent. Alginate  
385 is the most used polymer because of non-toxicity, its excellent biocompatibility properties, low cost, and mild and simple  
386 gelling conditions that ensure high cell viability (Martin et al. 2015; Rathore et al. 2013). Some drawbacks attributed to  
387 alginate microparticles, as their susceptibility to acidic environments or chelating agents, and their reduced barrier  
388 properties against unfavourable environmental factors (Martin et al. 2015; Rathore et al. 2013), are not relevant for the  
389 use as water additives in aquaculture facilities.

390 Only a few works addressed the specific application of the immobilization of live microorganisms for use in marine  
391 aquaculture environment. Marine microalgae have been successfully encapsulated in alginate-calcium (Chen 2003; Pales  
392 Espinosa et al. 2007). Live bacteria, probiotic lactic acid bacteria (*Bacillus* spp.), were successfully microencapsulated  
393 by emulsification/internal gelation in alginate-calcium beads (with maize-oil and Tween 80) and supplied as water  
394 additive to larval and post-larval cultures of Pacific white shrimp (*Litopenaeus vannamei*) (Nimrat et al. 2011). Regarding  
395 to marine bacteria, *Shewanella putrefaciens* Pdp11 was encapsulated in alginate-calcium beads for feeding juvenile fishes  
396 (*Solea senegalensis*) with the final aim of releasing the probiotic in the intestinal tract, without causing damage due to  
397 gastrointestinal conditions through the passage (Rosas-Ledesma et al. 2012). With the same strain, assays were also  
398 performed encapsulating crushed pellet diet with the probiotic for feeding juvenile sea breams (*Sparus aurata*) (Cordero  
399 et al. 2015).

400 In this work, a marine bacterium, *Phaeobacter* PP-154, was encapsulated in alginate-calcium beads by external ionic  
401 gelation by extrusion. The optimization of the process led to the design of a general and easy protocol to immobilise  
402 marine bacteria for quick release in seawater of aquaculture systems. The methodology was adapted to the general  
403 requirement of marine bacteria (salinity > 10‰), with further modifications to guarantee the formation of beads under  
404 these conditions.

405 Ions naturally present in seawater may displace the cross-linking agent on alginate structure, affecting mainly the  
406 degradation of the gel (Sachan et al. 2009). Therefore, the effect of the medium ionic strength in alginate viscosity led us  
407 to determine the minimum salinity in seawater compatible with bacterial viability, dissolving the alginate and forming  
408 stable beads. We focused on the cations normally found in coastal seawater, though different divalent and trivalent cations  
409 have been used (Sachan et al. 2009). Beads with adequate consistency were obtained with  $\text{Ca}^{2+}$  or  $\text{Fe}^{3+}$ . However, in our  
410 case, though beads were formed with  $\text{Fe}^{3+}$  as gelating cation, as reported by Goh et al. (2012), the growth of the bacteria  
411 was altered. Thus,  $\text{Ca}^{2+}$  was chosen as cross-linking agent for the rest of the experiments. It is also worthwhile to mention  
412 that different results on beads forming capsules may be obtained depending on the alginate provider. Different physic-  
413 chemical properties of alginate dispersion (molecular weight, viscosity, etc.) or gel formation can be shown, so the  
414 conditions reported here for beads formulations may not be completely comparable for all of alginate, depending on its  
415 origin. For example, Kakita and Kamishima (2008) has shown as the resistance of alginate fibers obtained with different  
416 molecular weight, and subsequently, different viscosities and different monomers ratio in their composition, resulted in

417 different stability when cross-linked with calcium in the presence of sea water.

418 The encapsulation of living material in alginate beads cross-linked with  $\text{Ca}^{2+}$  using desalted water has been used for  
419 the encapsulation of bacteria for the treatment of residual waters (de-Bashan et al. 2002), yeast (Becerra et al. 2001),  
420 vegetal materials (Mallón et al. 2007), vaccines (Romalde et al. 2004) and microalgae (Pales Espinosa et al. 2007), etc.  
421 However, to keep alive the sea bacteria it is required the use of seawater to form the beads. The use of seawater (33-36%)  
422 interfered with the beads formation. In previous studies, the formation of the gel under saline conditions was checked, as  
423 well as the degradation of the gel by other ions presented in the medium by displacing the cross-linking agent (Sachan et  
424 al. 2009). For example, high sodium contents may compete with the gelating calcium cations in the alginate carboxyl  
425 groups, promoting weak gel formation (Martinsen et al. 1989). In addition, the degradation of a  $\text{Ca}^{2+}$  cross-linked alginate  
426 gel can occur by removal of the  $\text{Ca}^{2+}$  ions caused by different factors, among them a high concentration of ions such as  
427  $\text{Na}^+$  or  $\text{Mg}^{2+}$ . As  $\text{Ca}^{2+}$  ions are removed, the cross-linking in the gel decreases and the gels are destabilized, with leakage  
428 of entrapped material and solubilization of the high molecular weight alginate polymers. Alginate gels also degrade and  
429 precipitate in a 0.1 M phosphate buffer solution (Sachan et al. 2009). Thus, the minimum concentration required for  
430 keeping alive the bacteria without interfering with the bead formation keeping the beads stability was adjusted under our  
431 experimental conditions.

432 Once the experimental conditions were adapted to marine environment, the process was evaluated according to  
433 CCRD in RSM (Becerra et al. 2001). Two different measurements, recovery and viability, were considered as dependent  
434 variables to adjust the encapsulation of the marine bacteria PP-154 in alginate-calcium beads, represented in four  
435 responses related to the independent variables, alginate and calcium. Alginate was the only significant variable for any of  
436 the responses, but with opposite effect on recovery and viability. The results showed a negative influence of the alginate  
437 concentration on the direct recovery of the bacteria from the bead, with a decrease in the bacteria released, related with  
438 an increase in the alginate used. However, when we analysed the effect of the variables on the viability, measured as  
439 growth rate at different times, the alginate concentration was shown to be a synergistic factor. In our experiments, the  
440 effect of calcium was not considered significant in the model. However, in the surface and contour plots a negative effect  
441 of the calcium on the recovery  $R$  was estimated for the lowest alginate concentration, probably associated to a partial  
442 collapse of the beads due to the low alginate concentration in presence of high  $\text{Ca}^{2+}$  concentrations, which reduced the  
443 water content and the bacteria entrapment. For the highest alginate concentration, the calcium exerted a slightly positive  
444 effect, under these conditions the high alginate in the matrix reduces the beads collapse, and subsequently, does not affect  
445 the water content and bacteria concentration in beads. Similarly, calcium showed a positive estimated effect on the  
446 viability  $V5$  (and to a lesser extent on  $V8$  and  $V10$ ) for the highest alginate concentration. This fact may be related with  
447 higher permanency times of the intact microgels, caused by the high cross-linked of the beads by  $\text{Ca}^{2+}$  that reduced the  
448 disintegration rates of the microgels.

449 The combined results confirmed that the central formulation offered the most balanced result, with an acceptable  
450 preservation estimated as recovery  $> 7.0 \times 10^4$  cfu/mg, combined with a growth rate  $> 1.0$  at day 5. From a practical point  
451 of view, it should be considered that the product is designed to be easily homogenized before supplying to the culture, not  
452 to be ingested by the animals, and then the size of particle was not considered as a relevant factor. This reason also  
453 supports the use of central formulation, avoiding those with a more densely cross-linked envelope (highest concentrations)  
454 which would difficult the bacterial release and need a more aggressive homogenization. By the other hand, the soft  
455 formulations (lowest alginate concentrations) would imply a high risk of leaks during the storage of the product.  
456 Therefore, the results of the model suggested that the central formulation (alginate 1%,  $\text{Ca}^{2+}$  1.5%) was adequate and it  
457 was selected as definitive. A slight deviation of the composition from the central point (Figure 4) would improve the  
458 result, until guarantee  $1.0 \times 10^5$  cfu/mg (and growth rate 1.0). However, from a practical point of view, the range of alginate

459 (0.92-1.0%) is too narrow to achieve only a small enhancement respect the central formulation. These results are not  
460 completely in accordance with previous works using the same components for preparing the beads. Pales Espinosa et al.  
461 (2007) and Chen (2003) encapsulated live microalgae using media with salinity  $\geq 20\%$ , but the differences in the methods,  
462 formulations and aims are so pronounced that they impede the comparison. In assays with bacteria in marine aquaculture  
463 environments, Nimrat et al. (2011) encapsulated *Bacillus* spp., to be directly supply as water additives to the culture tanks.  
464 Again, there were substantial differences, considering that *Bacillus* has not salt requirements, the high alginate  
465 concentration (3%) used implies porosity and high risk of leaks in storage (Choi et al. 1999), and finally the use of  
466 additional substances (maize oil and Tween 80) in the formation of beads, undesirable in our case. All these discrepancies  
467 reveal the need of studies for each bacteria and use, considering the specific requirements and the application.

468 Encapsulation has demonstrated to be useful for the storage, preserving viability and function, of many products  
469 (Martin et al. 2015, Vemmer et al. 2013). The adequacy of the method for storage of live marine microorganisms has been  
470 also reported in the few studies on this field. Algal alginate-beads of the marine microalgae *Isochrysis galbana* kept in  
471 the dark at 4°C for more than one year were capable of growth and initiated new cultures (Chen 2003). Regarding to  
472 bacteria, the viability of *Shewanella* Pdp 11 in calcium-alginate capsules was maintained after refrigeration (4°C) for up  
473 to one month (Rosas-Ledesma et al. 2012). The viability of the strain PP-154 in beads under long-term storage should be  
474 the subject of specific studies, though we have observed that it remained viable in capsules kept at 4°C for two months  
475 (data not shown), suitable for the storage in aquaculture installations without special requirements. In summary, the  
476 encapsulation of marine bacteria in alginate-calcium by extrusion, with appropriate modifications, is a viable method for  
477 the preservation and supply to marine aquaculture systems. The formulation of central points, alginate 1% and  $\text{Ca}^{2+}$  1.5%,  
478 showed to be adequate according to the CCRD-RSM, considering not only the preservation and subsequent recovery of  
479 the bacteria, but also their viability once released in seawater, and the ease of use.

480

481

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487

488 **Compliance with ethical standards.**

489 **Conflict of interest.** The authors declare that they have no conflict of interest.

490 **Ethical approval.** This article does not contain any studies with human participants or animals performed by any of the  
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492

493

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590

591 **Table 1.** Levels of real and codified values of independent variables utilized in the 2<sup>2</sup> CCRD.

Independent variables	Symbol		Level <sup>a</sup>					
			- $\alpha$	- 1	0	+1	+ $\alpha$	
Factor		Coded	Uncoded	-1.414	-1.000	0.000	+1.000	+1.414
Alginate	% (w/v)	x1	X1	0.293	0.5	1.0	1.5	1.707
Calcium	% (w/v)	x2	X2	0.793	2.0	1.5	1.0	2.207

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595 **Table 2.** Recovery of the strain PP-154 after freeze-drying using skim milk as protectant and loss in the process (difference  
596 between initial and final total numbers, expressed in logs). In the rehydrated product, the pigmented and nonpigmented  
597 spontaneous variant was differenced.

598

	Initial (cfu)	Rehydrated			Loss (log)
		Pigmented (cfu)	Non-pigmented (cfu)	Difference (log)	
1 <sup>a</sup>	9.96 x 10 <sup>12</sup>	2.70 x 10 <sup>9</sup>	1.50 x 10 <sup>8</sup>	1.3	3.5
2	9.96 x 10 <sup>12</sup>	3.70 x 10 <sup>9</sup>	2.00 x 10 <sup>8</sup>	1.3	3.4
3 <sup>a</sup>	9.96 x 10 <sup>12</sup>	2.10 x 10 <sup>10</sup>	1.50 x 10 <sup>9</sup>	1.1	2.6
4	5.20 x 10 <sup>11</sup>	6.40 x 10 <sup>9</sup>	2.00 x 10 <sup>8</sup>	1.5	1.9
5	8.84 x 10 <sup>12</sup>	2.20 x 10 <sup>10</sup>	1.36 x 10 <sup>10</sup>	0.2	2.4
6	8.84 x 10 <sup>12</sup>	1.62 x 10 <sup>10</sup>	4.00 x 10 <sup>8</sup>	1.6	2.7
7	6.20 x 10 <sup>9</sup>	2.80 x 10 <sup>8</sup>	-	-	1.3
8	1.04 x 10 <sup>13</sup>	3.50 x 10 <sup>9</sup>	1.60 x 10 <sup>8</sup>	1.3	3.5
9	1.52 x 10 <sup>11</sup>	5.60 x 10 <sup>8</sup>	4.00 x 10 <sup>7</sup>	1.1	2.4

<sup>a</sup> In experiments 1 and 3 skimmed milk were used at 5 and 20 % respectively.

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604 **Table 3.** Central composite design matrix of two variables and experimental response values.

605

Formulation	INDEPENDENT VARIABLES				RESPONSES			
	Real values		Coded values		Observed			
	<i>X</i> <sub>1</sub> % <b>Alg</b>	<i>X</i> <sub>2</sub> % <b>Ca</b>	<i>x</i> <sub>1</sub> % <b>Alg</b>	<i>x</i> <sub>2</sub> % <b>Ca</b>	<b>Y</b> <sub>1</sub> cfu/mg <b>R</b>	<b>Y</b> <sub>2</sub> GR <b>V5</b>	<b>Y</b> <sub>3</sub> GR <b>V8</b>	<b>Y</b> <sub>4</sub> GR <b>V10</b>
F 1	0.5	1	-1	-1	1.150.000	0.4667	0.3666	0.3103
F 2	0.5	2	-1	1	640.000	0.4251	0.4085	0.2015
F 3	1.5	1	1	-1	60.000	0.9694	0.6444	0.4641
F 4	1.5	2	1	1	7.500	1.4135	0.9303	0.6749
F 5	1	1.5	0	0	258.000	0.7233	0.4880	0.4310
F 6	1	1.5	0	0	45.000	1.0401	0.7729	0.5922
F 7	1	1.5	0	0	33.100	1.1576	0.7345	0.5176
F 8	1	1.5	0	0	23.100	1.2059	0.8377	0.6868
F 9	1	1.5	0	0	38.000	1.0489	0.6048	0.4494
F 10	0.293	1.5	-1.414	0	1.080.000	0.4284	0.2831	0.1048
F 11	1.707	1.5	1.414	0	12.500	1.3448	0.8703	0.6367
F 12	1	0.793	0	-1.414	43.000	0.8173	0.5448	0.4147
F 13	1	2.207	0	1.414	20.000	1.0823	0.6719	0.3497

606

607 **Table 4.** Statistical ANOVA of the responses ( $Y_1$ - $Y_4$ ) for response surface model of marine bacteria encapsulated in alginate-calcium beads and equations describing the influence of  
 608 independent variables.  
 609

Facto r	$Y_1$		$Y_2$		$Y_3$		$Y_4$	
	<i>F</i> -ratio	<i>p</i> -value	<i>F</i> -ratio	<i>p</i> -value	<i>F</i> -ratio	<i>p</i> -value	<i>F</i> -ratio	<i>p</i> -value
$X_1$	64.16	<b>0.0001*</b>	40.88	<b>0.0004*</b>	28.49	<b>0.0011*</b>	30.81	<b>0.0009*</b>
$X_2$	2.17	0.1838	3.18	0.1178	2.76	0.1405	0.00	0.9688
$X_1^2$	26.28	<b>0.0014*</b>	2.88	0.1335	1.92	0.2085	4.84	0.0638
$X_{12}$	2.57	0.1529	2.48	0.1591	1.28	0.2958	3.31	0.1118
$X_2^2$	0.14	0.7238	1.34	0.2855	1.00	0.3512	4.11	0.0822
$R^2$	93.1555		87.7851		83.3827		85.7257	
Adj- $R^2$	88.2666		79.0602		71.5132		75.5297	
SEE <sup>a</sup>	142668		0.154123		0.107976		0.0878632	
MAE <sup>b</sup>	83168.3		0.078612		0.0539993		0.0496251	
Eq <sup>c</sup>	$Y_1=79439.6 - 404022 X_1 + 277281 X_1^2$		$Y_2=1.03516 + 0.348386 X_1$		$Y_3=0.68758 + 0.203754 X_1$		$Y_4=0.5354 + 0.172428 X_1$	

610  
 611 \*Significant effect of factors on response. <sup>a</sup>SEE: standard error of estimate, <sup>b</sup>MAE: mean absolute error, <sup>c</sup>Eq: best-fit equation (positive sign of the coefficient: synergistic effects, negative sign: antagonistic effect.  
 612  
 613

614 **FIGURE CAPTIONS**

615

616 **Figure 1.** Bacterial counts of strain PP-154, marine heterotrophic bacteria other than PP-154 (MHB) and vibrios (V) in  
617 natural seawater (NSW, first frame), with addition of the protectant (NSW+protectant, second frame), and with thawed  
618 PP-154 (NSW+PP-154-protectant). Results are expressed in cfu/ml. Protectants: a) Marine Broth+glycerol 15% (MBg),  
619 b) Inositol 10% (INO) and c) Sucrose 15% (SUC).

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621

622 **Figure 2.** Pareto charts in the central composite design for the standardized ( $\alpha=0.05$ ) effects of alginate [A] and calcium  
623 [B], and their interaction on (a) Recovery [R], and Viability (b) at day 5 [V5], (c) at day 8 [V8] and (d) at day 10 [V10].  
624 The reference line (2.14) indicates that effects were significant with the  $\alpha$  value of 0.05. Any term with a standardized  
625 effect (a measure of how far an observation lies from its mean, in units of standard deviation)  $\geq 2.14$  is considered  
626 significant at 95% confidence level.

627

628

629 **Figure 3.** Three-dimensional response surface plots for: a) recovery (R), and viability at b) day 5 (V5), c) day 8 (V8) and  
630 d) day 10 (V10), showing the interactive effects of alginate and calcium.

631

632

633 **Figure 4.** Overlapped contour plots for the effect of alginate and calcium on recovery (R, lines) and viability at day 5  
634 (V5, regions). Area and white lines: best combined result (recovery  $\geq 1.0 \times 10^5$  cfu/mg and growth rate  $\geq 1.0$ ). Blue lines:  
635 central formulation. Grey lines (recovery): values  $< 1.0 \times 10^5$  cfu/mg.

636

637

638 **Figure 5.** Overlapped main effects plots showing effect of alginate and calcium on recovery (R, cfu/mg) and viability at  
639 day 5, 8 and 10 (V5-V8-V10, growth rate).

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