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APPLICATION OF PREBIOTICS IN AQUACULTURE

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Introduction:

Prebiotics are characterized by specific health-promoting bacteria such as *Lactobacillus* and *Bifidobacterium* as non-digestible components metabolized by them. By reducing the presence of intestinal pathogens and/or changing the development of health-related bacterial metabolites, these bacteria are deemed beneficial to the health and growth of the host (Gibson 1998; Manning & Gibson 2004). For example, short-chain fatty acids (SCFA), which are typically considered positive for colonic health, are the latter. Prebiotics are carbohydrates which can be categorized into monosaccharides, oligosaccharides or polysaccharides according to their molecular size or degree of polymerization (number of monosaccharide units). Oligosaccharides are described as saccharides