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Title: Stable isotope fractionation of fatty acids of Daphnia fed laboratory cultures of microalgae

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Keywords: Fatty acids; Compound-specific isotope analysis; Stable isotope fractionation; Food webs

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Abstract: We tested a comparatively new method of tracing of natural food webs, compound-specific isotope analysis (CSIA) of fatty acids (FA), using laboratory culture of Daphnia galeata fed Chlorella vulgaris and Cryptomonas sp. In general, Daphnia had significantly lighter carbon stable isotope composition of most fatty acids, including essential, than those of their food, microalgae. Thus, our results did not support the pivotal premise of the FA-CSIA application for food web analysis, i.e., transmitting the isotope 'signal' of essential FAs to consumers from their food without any modification. Moreover, the values of isotope fractionation particular of FAs in the consumer relative to its food were not constant, but varied from 1.35% to 7.04%. The different isotope fractionation (depletion) values of diverse FAs in consumer were probably caused by different processes of their synthesis, catabolism and assimilation. More work is evidently to be done for correct interpretation of results of FA-CSIA during field studies for tracing of natural food webs.

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Dear Editor,

Send you our revised paper. Our reply to Reviewers' comments, point by point, are attached in separate file.

Sincerely, Michail

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Reply to Reviewers' comments

Reviewer #1: *This study investigates whether fatty acids isotope ratios of Daphnia reflect those of its food. The authors have clearly explicated why it is a critical issue in trophic ecology. To my knowledge there is only one paper dealing with this issue (Bec et al). Contrary to the assumed hypothesis, Bec et al observed that even fatty acids signatures of Daphnia reflect of those of its food, trophic transfer could induce a significant fractionation (even for essential fatty acids). The present study (which has eliminated one of the potential experimental bias cited in Bec et al) confirms this conclusion and that is why I think this paper deserves to be published. However some minor corrections should be done before publication and will improve the clarity of the ms.*

First the methods should be more clearly explicated. The experiment is divided in different stages and different runs. The authors should better explain why different stages and different runs have been conducted.

- The first stage of the experiment, adaptation to the food, was performed to overcome probable bias of the previous experiment of Bec et al. (2011), where the absence of adaptation might affect estimation of changes in $\delta^{13}\text{C}$ between dietary and *Daphnia* FA because of FA turnover in *Daphnia*. As recommended, this explanation is added in Methods (lines 114-116 of the revised MS).

The second stage of the experiment consisted in placing of the adapted animals and the food, to which they were adapted, in 'plankton wheel' to provide homogenous conditions and thereby to avoid probable effect of heterogeneity (crowding of some part of population near walls to obtain more food) on FA isotope fractionation. As recommended, this explanation is added in Methods (lines 126-129 of the revised MS).

Secondly there is only one figure of results. Where do these results come from? It is quiet difficult to link the methods ' to the results part.

- As recommended, sampling protocol is given in details in Methods (lines 136-149 of the revised MS). Besides, numbers of samples, n , are given in Table 1 heading.

Endly I think discussion could be improved. For instance the authors could mention which cautions are required for interpreting CSIA results in field studies.

- As proposed by the Reviewer, some recommendations on interpretation of FA-CSIA field results are given in Conclusion (lines 380-387 of the revised MS).

Below are some questions which could help the authors to improve their discussion. They found large fractionations especially for fatty acids which were in low proportions in the diet (18:2(n-6) in Cryptomonas for instance). Do such large fractionations should be taken into account?

- We found large trophic fractionation of the essential FAs when they occurred in food both in low and high proportions. We proposed the explanation of different fractionation of the absolutely essential FA (18:2n-6 and 18:3n-3) in *Daphnia* as resulted from their necessity for following conversion in long-chain polyunsaturated FA. In turn, the conversion rate depended on a presence and level of the end-products (20:4n-6 and 20:5n-3) in food (lines 332-344 of the revised MS).

Fatty acids isotope ratios of Daphnia do not necessary match those of its food but do fatty acids signatures of Daphnia reflect those of its food?

- Yes, it is very good remark of the Reviewer. We added in the Discussion the proposed comment, that although the signals were not equal, the isotope ratios of essential FA of *Daphnia* were lower, rather than higher, than the isotope ratios in the microalgae, and thereby reflected those of its food (lines 365-368 of the revised MS). Recommendations on interpretation of FA-CSIA field results, which are added in Conclusion (see above), also are based at this comment of the Reviewer.

Reviewer #2: *This interesting study on the fatty acid (non-)metabolism of Daphnia presents some potentially very important findings that deserve further study. In particular, the authors' conclusion that Daphnia may synthesize EPA (20:5n-3) contradicts the current paradigm that Daphnia, like most animals, cannot synthesize polyunsaturated fatty acids (PUFA) de novo. The approach is sound and the study seems well executed.*

The presentation of the results needs some more clarity. For instance, I understand that the FA composition were analyzed on two sampling days each; it is not clear if the results shown in Tab. 1 and Fig. 1 were averaged over both sampling dates.

- As recommended, sampling protocol is given in details in Methods (lines 136-149 of the revised MS).

The analytical limits should also be reported. This is important because the FA composition was presented in relative units (% of total), i.e. analytical errors for one particular FA may affect all results. To this end, I recommend to calculate the FA content on a per dry weight basis for both prey and predator.

- We gave the analytical error for FA measurement in Methods and also showed the detection limits (as percentages of the total FA) for FA measuring by GS-MS (lines 165-169). We must emphasize that analytical limit of a peak detection doesn't depend on FA content per dry weight, but relates namely with FA percentages. We can not give in this MS the FA content per dry weight since we intentionally measured only FA percentages in the algae and *Daphnia*. We suppose that comparison of FA content per mass unit between a prey and a predator are necessary mostly for ecological trophic transfer studies. In contrast, most studies of FA metabolism are based on FA percents in various lipid classes or total lipids. We aimed in the MS to study isotope trophic fractionation in a consumer organism that results from kinetics of metabolic reactions. Therefore, we chose FA percentages as a base of our study.

Isotope fractionation exceeding 5‰ deserve some explanation.

- We found large trophic fractionation of the essential FAs when they occurred in food in both low and high proportions. We proposed the explanation of different fractionation of the absolutely essential FA (18:2n-6 and 18:3n-3) in *Daphnia* as resulted from their necessity for following conversion in long-chain polyunsaturated FA. In turn, the conversion rate depended on a presence and level of the end-products (20:4n-6 and 20:5n-3) in food (lines 332-344 of the revised MS).

The previous similar study by Bec et al (2011) used an unspecified Daphnia sp.; the question arises to what an extent the results are species- or strain-specific. Accordingly, the authors could make a much stronger claim for de novo synthesis of PUFA's in Daphnia if they would verify their results with a second species.

- We absolutely agree with the Reviewer. Unfortunately, at present it is impossible to answer these questions. More work should be done in future. Nevertheless, as recommended, we arise the above issues in Discussion (lines 275-278 of the revised MS).

The language requires some editing by a native speaker.

- We tried to do our best to improve English.

Minor: Please report irradiance in SI units (Methods) p.4 and label Y-axis in Fig. 1

- As recommended, the irradiance is given in SI units and Y-axis in Fig. 1 is labeled.

1 **Stable isotope fractionation of fatty acids of *Daphnia* fed laboratory**
2 **cultures of microalgae**

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31 **ABSTRACT**

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35 We tested a comparatively new method of tracing of natural food webs, compound-specific
36 isotope analysis (CSIA) of fatty acids (FA), using laboratory culture of *Daphnia galeata* fed
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38 *Chlorella vulgaris* and *Cryptomonas* sp. In general, *Daphnia* had significantly lighter carbon
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40 stable isotope composition of most fatty acids, including essential, than those of their food,
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42 microalgae. Thus, our results did not support the pivotal premise of the FA-CSIA application for
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44 food web analysis, i.e., transmitting the isotope ‘signal’ of essential FAs to consumers from their
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46 food without any modification. Moreover, the values of isotope fractionation particular of FAs in
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48 the consumer relative to its food were not constant, but varied from 1.35‰ to 7.04‰. The
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50 different isotope fractionation (depletion) values of diverse FAs in consumer were probably
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52 caused by different processes of their synthesis, catabolism and assimilation. More work is
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25 evidently to be done for correct interpretation of results of FA-CSIA during field studies for
26 tracing of natural food webs.

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28 *Keywords:* Fatty acids; Compound-specific isotope analysis; Stable isotope fractionation; Food
29 webs

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32 **Introduction**

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34 One of the pivotal tasks of ecology is study of origin and transfer of organic carbon in
35 natural food webs. In aquatic ecosystems, carbon fluxes at present are traced using biomarkers
36 (primarily fatty acids) and stable isotopes (e.g., Lu et al., 2014). Usually stable isotope ratio of
37 bulk carbon is measured, while in last decades a new powerful tool, compound specific isotope
38 analysis (CSIA), appeared, which combines biomarker and isotope approaches. For instance, the
39 combination of fatty acid and isotope analyses (FA-CSIA) was found to be important for tracing
40 of carbon fluxes in the food webs that might have been overlooked otherwise (Budge et al.,
41 2008). Specifically, FA-CSIA is essential in three cases: 1) when studied organisms cannot be
42 physically isolated from each other (e.g., phyto- and bacterioplankton); 2) if we need to trace
43 quantitatively minor but qualitatively important component; 3) when different food sources have
44 similar bulk carbon isotope and FA signatures (Gladyshev et al., 2012).

45 The key premise of the method of FA-CSIA is that the isotope ‘signal’ of essential FAs is
46 transmitted to consumers from their food without any modification, since these FAs are not
47 synthesized *de novo* by consumers (Budge et al., 2008; Koussoroplis et al., 2010; Bec et al.,
48 2011; Wang et al., 2015). However, a number of authors reported significant changes of stable
49 isotope composition of essential FAs in consumers’ tissues, which occurred probably during
50 metabolism (trophic fractionation) of these dietary FAs (Jim et al., 2003; Budge et al., 2011;

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51 Gladyshev et al., 2012, 2014). The trophic fractionation of essential FAs might constitute a
52 major fence to the use of FA-CSIA to trace natural food webs (Bec et al., 2011). Thereby, the
53 important questions about isotopic fractionation of essential FAs should be studied in controlled
54 feeding experiments before FA-specific isotope analysis is used to estimate diets of consumers in
55 the field (Budge et al., 2011; Wang et al., 2015).

56 Very important controlled feeding experiment with conventional model planktonic
57 consumer, *Daphnia*, was carried out recently by Bec et al. (2011). The animals were fed three
58 food sources: diatom and flagellate algae and heterotrophic protist (Bec et al., 2011). Studying
59 isotope ratios in neutral lipids and in phospholipids of *Daphnia*, the authors found out a
60 significant isotope fractionation (namely depletion) of the consumer's essential fatty acids
61 compared to their food, which contradicted to many conventional ideas on FA synthesis and
62 transmission (Bec et al., 2011). However, there were some inevitable experimental biases in this
63 study, for instance, related to FA turnover in *Daphnia* (Bec et al., 2011), and to the limited
64 number of kinds of food sources which may result in a specific fractionation pattern. Indeed, the
65 interpretation of stable isotopes even in comparatively simple laboratory experiments is
66 complex, but essential to apply FA-CSIA to natural field systems (Pond et al., 2006). Thereby,
67 further researches are deserved to interpret isotope patterns of fatty acids in *Daphnia* (Bec et al.,
68 2011), especially taking into account conflicting results on the isotope fractionation (Wang et al.
69 2015).

70 Thus, the aim of our study was to test the findings of Bec et al. (2011) on the isotope
71 fractionation of fatty acids in *Daphnia* compared to that of their food using a different
72 experimental protocol, and to estimate a potential importance of the putative fractionation for
73 interpretation of field FA-CSIA data for zooplankton. Specifically, we aimed to answer
74 following questions: 1) does the isotope fractionation occurred in total FAs, which are often used
75 in field measurements; 2) are there differences between the fractionation of the physiologically
76 important eicosapentaenoic acid (20:5n-3, EPA), synthesized by *Daphnia* and obtained from

77 food; 3) are there quantitative differences in the isotope fractionation of different FAs, including
78 essential and non-essential?

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81 **Materials and methods**

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83 *Cultivation of organisms*

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85 The stock culture of a clone of *Daphnia galeata* Sars, originally isolated from the Bugach
86 Reservoir in 2000, was maintained in tap water at 20-26°C and fed with the chlorophyte
87 *Chlorella vulgaris* (culture collection of Institute of Biophysics SB RAS). In experiments, *Ch.*
88 *vulgaris* and *Cryptomonas* sp. (culture collection of I.D. Papanin Institute for Biology of Inland
89 Waters RAS) were used as food for *D. galeata*. We used batch cultures of the algae, like in the
90 similar experiment of Bec et al. (2011). The batch cultures of *Ch. vulgaris* and *Cryptomonas* sp.
91 were grown at 18-22°C and an illumination of 6000 lx (16:8 h light:dark cycle). *Ch. vulgaris* was
92 cultivated in aerated 1-L flasks in Tamiya medium. *Cryptomonas* sp. was cultivated in WC
93 medium in 250-ml flasks without aeration.

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96 *Preparation of food*

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98 Algae from batch cultures were concentrated and washed from the medium by
99 centrifugation. The conditions of centrifugation: for *Chlorella* - 4000 g, 6 min., for *Cryptomonas*
100 - 1000 g, 8 min. The concentrated algae were kept at +4°C. An aliquot of concentrated algae
101 were diluted by tap water to obtain concentration $\sim 1 \text{ mg L}^{-1}$ of organic carbon, like in similar
102 experiment of Bec et al. (2011). To obtain the given concentration, the process of dilution was

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103 controlled by measurements of chlorophyll DCMU-fluorescence (Gaevsky et al., 2005) using
104 fluorometer FL-303 (Siberian Federal University, Krasnoyarsk, Russia) with light beams 410
105 and 540 nm. Calibration curves for the DCMU-fluorescence vs. organic carbon content (using
106 elemental analyzer Flash EA 1112 NC Soil/MAS 200, ThermoQuest, Italy) in each culture of
107 algae were obtained before the experiment (data are not shown).

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109

110 *Experiments*

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112 The experiment was conducted under dim light (16:8 h light:dark cycle) at 18-22°C and
113 consisted of two stages. The first stage was an adaptation of the animals from stock culture to the
114 given food. The adaptation was performed to overcome probable bias of the previous experiment
115 of Bec et al. (2011), where the absence of adaptation might affect estimation of differences in
116 $\delta^{13}\text{C}$ between dietary and *Daphnia* FA because of FA turnover in *Daphnia*. The adaptation was
117 carried out 7 days, because it takes ~1 week for *Daphnia* and many other zooplankton species to
118 turn over their FA pool (Taipale et al., 2009; Gladyshev et al., 2010). During the adaptation,
119 animals were held in six 3-L glass jars with the food suspensions. In each jar 339 ± 34 ind.,
120 33.2 ± 1.7 mg (wet weight) of *D. galeata* of different ages and sizes were placed to simulate
121 natural populations. Every day, 10% of medium (food suspensions) in each jar were replaced by
122 fresh portion from the batch cultures of algae.

123 At the start of the second stage of the experiment that lasted for 3 days, all the animals,
124 adapted to the given food, from each 3-L jar were transferred into 1-L jars with newly prepared
125 suspensions of the same food. Six 1-L jars were placed into a 'plankton wheel' (diameter, 38 cm,
126 0.2 rpm, Gladyshev et al., 1993). The 'plankton wheel' was used to prevent sedimentation of
127 algae providing homogeneous 'plankton' conditions and to avoid probable effect of
128 heterogeneity (crowding of some part of population of *Daphnia* near walls to obtain more food)

129 on FA isotope fractionation. Every day, 50% of medium in each 1-L jar was replaced by a new
130 portion of food suspensions.

131 Two runs of the above two-stage experiment were done. In the first run, in 5 jars the food
132 was *Chlorella*, and in 1 jar the food was *Cryptomonas*. In the second run in 5 jars the food was
133 *Cryptomonas*, and in 1 jar the food was *Chlorella*. Below, *D. galeata* fed *Ch. vulgaris* is
134 designated as *Daphnia* (Chl), and *D. galeata* fed *Cryptomonas* sp. is designated as *Daphnia*
135 (Cry).

136 Samples of algae for following FA and CSIA analyses were taken from the butch
137 cultures, which were used for feeding. Although the butch cultures were kept under the same
138 stable conditions during all the experiment, and thereby were believed to be similar in FA and
139 isotope compositions, samples (replicates) were distributed through the period of experiment.
140 Finally, 9 samples (replicates) of *Ch. vulgaris* were obtained: 3 samples at the end of the first run
141 (10th day), 3 samples at 7th day of the second run, and per 1 sample at 8th, 9th and 10th day of
142 the second run. For *Cryptomonas* sp. 6 samples were obtained: 3 samples at 1st day of the
143 second run, and per 1 sample at 7th, 8th and 9th days of the second run.

144 Samples of *Daphnia* for FA and CSIA were taken from the 1-L 'plankton wheel' jars, at
145 the end of the first and the second runs: 1st run, 5 samples of *Daphnia* (Chl), while 1 sample of
146 *Daphnia* (Cry) was lost because of a technical accident; 2nd run, 1 sample of *Daphnia* (Chl) and
147 5 samples of *Daphnia* (Cry). Finally, number of samples of *Daphnia* (Chl), $n = 6$, and for
148 *Daphnia* (Cry), $n = 5$. All the samples of each alga and *Daphnia* were treated as replicates in
149 following statistical analyses.

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151 *Fatty acid sampling and analyses*

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153 To analyze fatty acids, samples of both algae cultures were collected onto precombusted
154 Whatman GF/F filters. Each sample corresponded to 2-5 mg of organic carbon range. Filters

155 loaded with algae biomass were placed in chloroform:methanol (2:1, v:v) and stored at -20°C
156 for later fatty acid analysis. At the end of each experiment, all *Daphnia* alive individuals from
157 each jar were placed in a volume of tap water for 3 hours to empty their guts. Then, they were
158 collected as separate samples for fatty acid analysis. The collected animals were gently wiped
159 with filter paper, weighed, placed in chloroform:methanol mixture (2:1, v/v), and kept at -20°C
160 for later analysis.

161 Lipid extraction and subsequent preparation of fatty acid methyl esters (FAMES) were the
162 same as in our previous works (e.g., Gladyshev et al., 2015). A gas chromatograph equipped
163 with a mass spectrometer detector (model 6890/5975C; Agilent Technologies, Santa Clara,
164 USA) and with a 30 m long, 0.25 mm internal diameter capillary column HP-FFAP was used for
165 FAME analysis. Each sample of fatty acids was analysed as a single replicate. Replicate
166 injections of available authentic FAME standards (Sigma, USA) indicated that analytical
167 precision was <0.6%. The limit of FAME detection, i.e., the minimum percentage at which
168 distinct peaks could still be discerned above the baseline noise, was accounted for 0.02 % of the
169 total FA. Detailed description of chromatographic and mass-spectrometric conditions was given
170 elsewhere (Gladyshev et al., 2014).

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173 *Compound specific isotope analyses*

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175 The compound specific isotope analyses of fatty acids (CSIA-FA) were done according
176 to the protocol described by Gladyshev et al. (2012). Briefly, $\delta^{13}\text{C}$ of samples (expressed in ‰)
177 were analyzed from FAME sub-samples using the same chromatographic column and similar
178 temperature conditions as for GC-MS analyses of fatty acid composition. Carbon isotopic
179 composition of an individual FAME was determined with a Trace GC Ultra (Thermo Electron)
180 gas-chromatograph which was interfaced with a Delta V Plus isotope ratio mass spectrometer

181 (Thermo Fisher Scientific Corporation) via a type-III combustion interface. The isotopic values
182 of the chromatographic peaks produced by the combustion of all separated compounds were
183 calculated using CO₂-spikes of known isotopic composition, introduced directly into the source
184 three times at the beginning and end of every run. The alkane references mixture of known
185 isotopic composition (C15, C20, C25, Chiron, Norway) was run after every three-four samples to
186 check the accuracy of the isotopic ratios determined by the GC-IRMS. Stable carbon isotope
187 ratios for individual fatty acids were recalculated from FAME data by correcting for one carbon
188 from the methyl group added during the methanolic transesterification. The isotopic composition
189 of the used methanol was determined by the same GC-IRMS system working isothermally at 65
190 °C.

191 Not all FAs were present in sufficient quantities to determine their respective $\delta^{13}\text{C}$ FA
192 values. $\delta^{13}\text{C}$ FA values were determined for 16:0, 18:0, 18:1n-9, 18:2n-6, 18:3n-3 in all samples.
193 In *Chlorella* and *Daphnia* (Chl) also 16:2n-6, 16:3n-3 and 16:4n-6 gave enough large peaks to
194 determine their $\delta^{13}\text{C}$ values. In samples of *Cryptomonas* we additionally determined the $\delta^{13}\text{C}$
195 values of 18:5n-3, 20:5n-3 and 22:6n-3. In samples of *Daphnia* (Cry) and *Daphnia* (Chl) the
196 $\delta^{13}\text{C}$ values of 20:4n-6, 20:4n-3, 20:5n-3 and 22:6n-3, and 20:4n-6 and 20:5n-3, respectively,
197 were measured.

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199

200 *Statistical analysis*

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202 Standard errors (SE), Student's *t*-test and one-way ANOVA with Tukey HSD *post hoc* tests were
203 calculated conventionally, using STATISTICA software, version 9.0 (StatSoft, Inc., Tulsa, OK,
204 USA).

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207 **Results**

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209 43 fatty acids were identified in all samples. Quantitatively prominent FAs are given in
 210 Table 1. *Ch. vulgaris* and *Cryptomonas* sp. contained typical fatty acid composition for green
 211 algae and cryptophytes, respectively. *Chlorella* was characterized by high percent of 18:3n-3,
 212 16:0, 16:3n-3 and 18:2n-6, while typical FAs for *Cryptomonas* were 16:0, 18:4n-3, 18:3n-3 and
 213 20:5n-3 (Table 1). There were several groups of fatty acids concerning ratios of their average
 214 percentages in food source versus *Daphnia* biomass. In the first group, there were FAs, 15:0,
 215 16:1n-9, 16:1n-7, 17:0, 17:1, 17:0, 18:0, 18:1n-9, 20:0, 20:4n-6, 20:3n-3 and 22:0,
 216 which had significantly higher percentage in biomass of *Daphnia* (Chl) and *Daphnia* (Cry), than
 217 those in biomass of their food, *Chlorella* and *Cryptomonas*, respectively (Table 1). 18:1n-7 also
 218 tended to belong to the first group, although the increase in *Daphnia* (Chl) was statistically
 219 insignificant by Tukey test (Table 1), but it was significant ($p < 0.05$) according to Student's test, t
 220 = 16.29, degree of freedom, d.f. = 13.

221 In the second group, 16:1n-13tr had significantly lower percentage in biomass of
 222 *Daphnia* (Chl) and *Daphnia* (Cry), than those in biomass of their food, *Chlorella* and
 223 *Cryptomonas*, respectively (Table 1). 16:2n-4 also tended to belong to the second group,
 224 although the decrease in *Daphnia* (Chl) was statistically insignificant by Tukey test (Table 1),
 225 but it was significant according to Student's test, $t = 3.08$, d.f. = 13.

226 In the third group, there were FAs, 14:0, 15:0 and 20:5n-3, which had significantly
 227 higher percentage in biomass of *Daphnia* (Chl) than in *Chlorella*, but nearly similar or
 228 significantly lower percentages in *Daphnia* (Cry) than in *Cryptomonas* (Table 1).

229 In the fourth group, there were FAs, 16:3n-3, 16:4n-3 and 18:2n-6, which had
 230 significantly higher percentage in biomass of *Daphnia* (Cry) than in *Cryptomonas*, but nearly
 231 similar or significantly lower percentages in *Daphnia* (Chl) than in *Chlorella* (Table 1).

232 In the fifth group, there were FAs, 16:2n-6 and 18:3n-3, which had significantly lower
 233 percentage in biomass of *Daphnia* (Chl) than in *Chlorella*, but nearly similar or significantly
 234 higher percentages in *Daphnia* (Cry) than in *Cryptomonas* (Table 1).

235 In the sixth group, there were FAs, 12:0, 16:0, 18:4n-3, 18:5n-3, 20:2n-6, 22:5n-6 and
 236 22:6n-3, which had significantly lower percentage in biomass of *Daphnia* (Cry) than in
 237 *Cryptomonas*, but nearly similar or significantly higher percentages in *Daphnia* (Chl) than in
 238 *Chlorella* (Table 1).

239 Two FAs, ai15:0 and 20:4n-3, had nearly similar percentages in both *Daphnia* and in
 240 their food (Table 1).

241 All fatty acids, taken for CSIA, were significantly more depleted in *Daphnia* than in their
 242 food, except 16:4n-3 and 18:0 for *Daphnia* – *Chlorella*, and 22:6n-3 for *Daphnia* – *Cryptomonas*
 243 (Fig. 1). In *Daphnia* (Chl), 20:5n-3 was significantly depleted compared to its precursor, the
 244 essential 18:3n-3: difference $\delta^{13}\text{C}_{18:3n-3} - \delta^{13}\text{C}_{20:5n-3} = 5.55\%$, $t = 7.80$, d.f. = 10. In *Daphnia*
 245 (Cry) this difference was also significant, but comparatively small: $\delta^{13}\text{C}_{18:3n-3} - \delta^{13}\text{C}_{20:5n-3} =$
 246 1.60% , $t = 3.07$, d.f. = 8. In contrast to the pair 20:5n-3 and 18:3n-3, in *Daphnia* (Chl), 20:4n-6
 247 was insignificantly ($p > 0.05$) enriched compared to its precursor, the essential 18:2n-6: $\delta^{13}\text{C}_{18:2n-6}$
 248 $- \delta^{13}\text{C}_{20:4n-6} = -1.10\%$, $t = 1.38$, d.f. = 10. In turn, in *Daphnia* (Cry) a significant depletion
 249 occurred: $\delta^{13}\text{C}_{18:2n-6} - \delta^{13}\text{C}_{20:4n-6} = 2.93\%$, $t = 2.39$, d.f. = 8.

250 Isotope ratios of two fatty acids, 16:0 and 18:3n-3, in *Chlorella* were significantly higher,
 251 than those in *Cryptomonas*, $t = 13.90$ and $t = 2.64$, respectively, d.f. = 13, while that of 18:1n-9
 252 was significantly lower, $t = 4.19$, d.f. = 13, and $\delta^{13}\text{C}$ values of 18:0 and 18:2n-6 differed
 253 insignificantly (Fig. 1). The isotope ratios of 18:1n-9 in *Daphnia* (Chl) was significantly lower,
 254 than that in *Daphnia* (Cry), $t = 3.62$, d.f. = 9, reflecting the difference between algae (Fig. 1). In
 255 turn, $\delta^{13}\text{C}$ value of 18:3n-3 was significantly higher in *Daphnia* (Chl) than in *Daphnia* (Cry), $t =$
 256 7.56 , d.f. = 9 (Fig. 1) and also resulted from the corresponding difference between algae. There

257 were no statistically significant differences in isotope ratios of the other FAs between these two
258 experimental populations of *Daphnia* (Fig. 1).

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261 **Discussion**

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263 The pivotal premise of the FA-CSIA application for food web analysis, i.e., transmitting
264 the isotope ‘signal’ of essential FAs to consumers from their food without any modification,
265 evidently was not supported by the results of our experiments. Indeed, average $\delta^{13}\text{C}$ values of
266 18:2n-6, 18:3n-3 in *Daphnia* (Chl) and in *Daphnia* (Cry) were lower by 5.02‰, 1.35‰ and
267 7.04‰, 4.18‰, respectively, than those in their food. The isotope ratio of 20:5n-3, which also
268 may be regarded as essential for daphnids (Bec et al., 2011), was lower by 1.42‰ in *Daphnia*
269 (Cry) than in their food. However, it is worth to note, that in spite of the absence of 20:5n-3 in
270 *Chlorella*, there was a considerable level of this FA, $0.65 \pm 0.10\%$, in *Daphnia* (Chl). Thus, the
271 studied population of *D. galeata* evidently was capable of synthesis of small amounts of 20:5n-3
272 from 18:3n-3, which appeared to be sufficient for survival of this species in the laboratory
273 monoculture. However, survival of populations of *Daphnia* with such low level of 20:5n-3 in
274 natural ecosystems is quite questionable. Indeed, the lowest level of 20:5n-3, published for
275 *Daphnia* in an ecosystem, was 2.5% (Gladyshev et al., 2015). It should be noted, that at present
276 we do not know to what an extent the fractionation and the ability to synthesize 20:5n-3 from
277 18:3n-3 are species- or strain-specific. Evidently, more work should be done in future to specify
278 these issues.

279 Thereby, using FA-CSIA to trace food sources of *Daphnia* in natural conditions, one
280 would made the misleading conclusion, that these animals had another food sources, than
281 *Chlorella* and *Cryptomonas*, since these alga and *Daphnia* had different $\delta^{13}\text{C}$ values of essential
282 FAs. It was supposed earlier, that there could be a ‘fractionation constant’ for essential FAs in

283 consumers vs. their food, which could give an opportunity to make an appropriate correction of
284 FA-CSIA data and thereby enable their usage for tracing of food webs (Gladyshev et al., 2014).
285 However, data of present experiments did not support this hypothesis, because the fractionation,
286 i.e., difference between $\delta^{13}\text{C}$ values of the essential FAs of *Daphnia* and their food, as mentioned
287 above, evidently was not constant, but varied from 1.35‰ to 7.04‰.

288 What processes could cause different values of fractionation of fatty acids isotope
289 signatures in consumers? Conventionally, the fractionation may occur during FA synthesis
290 (kinetic isotope effect, KIE, during elongation and desaturation), catabolism (β -oxidation) and
291 digestive assimilation (hydrolysis, esterification, re-esterification) (DeNiro and Epstein, 1977;
292 Abrajano et al., 1994; Rhee et al., 1997; Koussoroplis et al., 2010; Budge et al., 2011; Bec et al.,
293 2011; Gladyshev et al., 2012; Hixson et al., 2014).

294 As to FA depletion due to KIE during their synthesis and further elongation and
295 desaturation, an opposite effect occurred in many cases in our experiment. Indeed, in *Chlorella*
296 16:2n-6 was heavier, not lighter, than 16:0, 18:2n-6 was heavier than 18:1n-9, and 18:3n-3 was
297 heavier, than 18:2n-6. In *Cryptomonas* 18:2n-6 also was heavier than 18:1n-9, and 18:0 was
298 heavier, than 16:0. In *Daphnia* (Chl) 20:4n-6 was heavier, than 18:2n-6. However, isotope ratios
299 of many other FAs, e.g., 20:5n-3 vs. 18:3n-3 in *Daphnia* (Chl), were in a good agreement with
300 KIE.

301 The diverse processes, synthesis, catabolism and assimilation, seemed to result in
302 different values of isotope fractionation of different fatty acids. Basing on comparison of
303 percentages of FAs in *Daphnia* and their food, fatty acids were subdivided in several groups,
304 probably controlled by different processes. For instance, in the first group, 18:0 was accumulated
305 (had significantly higher level) in *Daphnia*, than in the algae. However, the higher levels were
306 probably provided by different mechanisms in two cultures, which resulted in different isotope
307 signatures. Indeed, *Chlorella* had very low level of 18:0, and *Daphnia* (Chl) probably had to
308 synthesize this important acid *de novo*. Since the carbon source for the synthesis and the

309 pathways were similar in the algae and the animals, there were no differences in isotope
 310 signatures between 18:0 in *Chlorella* and in *Daphnia* (Chl). In contrast, *Cryptomonas* had
 311 comparatively high level of 18:0, and *Daphnia* (Cry) could assimilate and accumulate this FA
 312 from food, rather than synthesize it *de novo*. Thereby, due to putative digestive fractionation,
 313 18:0 in *Daphnia* (Cry) had significantly lighter isotope composition, than that in *Cryptomonas*.

314 Values of $\delta^{13}\text{C}$ of FA from another 'percent group', 20:5n-3, were nearly similar in
 315 *Daphnia* (Chl), which evidently synthesized this acid, and in *Daphnia* (Cry), which obtained it
 316 from food. However, in some cases it may be better to analyze the relative changes in carbon
 317 isotopic compositions of the physiologically important FA and its biochemical precursor rather
 318 than compare their absolute values of this FA (Schouten et al., 1998). Thus, comparing isotope
 319 ratios of 20:5n-3 with those of 18:3n-3 in both cultures of *Daphnia*, one can see, that in *Daphnia*
 320 (Chl) 20:5n-3 was significantly more depleted than its biochemical precursor, 18:3n-3.
 321 Meanwhile, in *Daphnia* (Cry) the difference in $\delta^{13}\text{C}$ between 20:5n-3 and 18:3n-3 was
 322 comparative very small, probably due to the fact, that *Daphnia* (Cry) did not synthesize 20:5n-3,
 323 but accumulated it from food.

324 Most FAs of *Chlorella* were heavier, than those of *Cryptomonas*. This fact could be
 325 explained by twice higher value of specific growth rate of the culture of *Chlorella* compared to
 326 that of *Cryptomonas* (Kravchuk et al., 2014), since $\delta^{13}\text{C}$ values of algae are known to increase
 327 with increase of growth rate (e.g., Pel et al., 2003; Tolosa et al., 2004). Nevertheless, in contrast
 328 to many other FAs, isotope ratio of 18:1n-9 in *Chlorella* was significantly lower, than that of
 329 *Cryptomonas*. Accordingly, many fatty acids of *Daphnia* (Chl) were isotopically heavier than
 330 those of *Daphnia* (Cry), except the significantly lighter 18:1n-9. Thus, there was no uniform
 331 pattern in isotope fractionation of all fatty acids, including that of essential and non-essential.

332 Indeed, the fractionation of absolutely essential 18:2n-6 was relatively large in both
 333 cases, i.e., in *Daphnia* (Cry), and in *Daphnia* (Chl). In turn, value of trophic fractionation of
 334 18:3n-3 was prominent (4.18 ‰) only in *Daphnia* (Cry). In *Daphnia* (Chl), 18:3n-3 was

335 evidently used as the precursor for 20:5n-3 synthesis, since *Chlorella* contained no 20:5n-3 at all.
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2 336 Thus, we suppose that *Daphnia* likely assimilated 18:3n-3 from *Chlorella* food with a high rate,
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4 337 and, according to KIE, this resulted in relatively low fractionation of this essential FA.
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6 338 Moreover, for synthesis of 20:5n-3, the lighter part of 18:3n-3 pool was used, hence, the rest of
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8 339 the pool would become heavier. In contrast, 20:4n-6 presented in the both types of alga food
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10 340 (Table 1), therefore, conversion of 18:2n-6 → 20:4n-6 was probably limited in both *Daphnia*
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12 341 (Chl) and *Daphnia* (Cry). This resulted in low assimilation rates and high fractionation of 18:2n-
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14 342 6, especially in *Daphnia* (Cry), 7.04‰, since *Cryptomonas* was moderately richer in 20:4n-6,
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16 343 than *Chlorella*. Hence, we hypothesized that the less an essential FA is necessary as a precursor
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18 344 for following synthesis, the more fractionation during assimilation from food happens.
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23 345 In our study, we confirmed the main finding of the seminal experiment of Bec et al.
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25 346 (2011), that FA in *Daphnia* lipid classes were generally ¹³C-depleted compared with their
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27 347 counterpart in the corresponding diet. We confirmed this result, using total fatty acids, which are
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29 348 often used for CSIA in field food web studies (Budge et al., 2008; Lau et al., 2009; Gladyshev et
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31 349 al., 2012; Wang et al., 2015). It was worth to test if the fractionation, found by Bec et al. (2011)
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33 350 in the laboratory culture for neutral and polar lipids, was also prominent for total lipids.
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35 351 Moreover, Bec et al. (2011) noted, that their estimates of changes in δ¹³C between dietary and
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37 352 *Daphnia* FA might be affected by experimental biases related to FA turnover in *Daphnia*. In our
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39 353 experiment, we used *Daphnia*, pre-adapted to FA composition of given food during a week
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41 354 (Taipale et al., 2009; Gladyshev et al., 2010). Nevertheless, the main result on the isotope
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43 355 fractionation was confirmed.
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50 356 However, in addition to the differences mentioned above, i.e., analyses of total FA and
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52 357 usage of pre-adapted cultures, there was another peculiarity in protocol of our experiment
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54 358 compared to that of Bec et al. (2011). Indeed, we used food, *Chlorella*, which contained no
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56 359 20:5n-3. Thereby, we revealed synthesis of 20:5n-3 by *Daphnia*, and measured the relevant
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58 360 value of isotope fractionation of this fatty acid. In contrast, Bec et al. (2011) studied only
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361 accumulation of this important FA from different food sources. Thus, in our experiment, we
1 362 found that even the same fatty acid, e.g., 20:5n-3, can have different values of isotope
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3 363 fractionation in consumer, if it is obtained by different mechanisms, synthesis and accumulation.
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6 364 Besides 20:5n-3, the same was true also for other FAs, for instance for 18:0.
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9 365 Thus, isotope ratios of essential fatty acids of *Daphnia*, did not match of its food, i.e.,
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11 366 their values were not equal. However, since isotope ratios of all the essential acids in the animals
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13 367 were lower, not higher, than the isotope ratios in the microalgae, it may be concluded that the
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15 368 isotope signals of these FAs of *Daphnia* generally reflected those of its food.
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21 370 **Conclusions**

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25 372 Using analyses of total fatty acids and laboratory cultures of *Daphnia*, pre-adapted to
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27 373 given food, we confirmed significant fractionation of isotope content of fatty acids in the
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29 374 consumer compared to those in their food. However, values of the fractionation were not
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31 375 constant, but varied significantly between different FAs, both essential and non-essential, and
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33 376 likely depended on way of obtaining of this or that FA, e.g., by synthesis or by accumulation.
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35 377 Thus, the common way of interpretation of results of FA-CSIA for tracing of natural food chains,
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37 378 based on unmodified transmission of isotope ‘signal’ of essential fatty acids or on a constant of
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39 379 their fractionation, may give misleading results. More work is evidently to be done for correct
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41 380 application of FA-CSIA during field studies. However, basing on the present results, we can give
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43 381 some recommendations for interpretation of field FA-CSIA data: 1) if values of $\delta^{13}\text{C}$ of essential
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45 382 FA of a zooplankton species is lower, than that of a microalga, it does not necessary mean, that
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47 383 this microalga is not consumed by this zooplankton; 2) if values of $\delta^{13}\text{C}$ of essential FA of a
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49 384 zooplankton species is equal to that of a microalga, it does not necessary mean, that this
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51 385 microalga is consumed by this zooplankton; 3) if values of $\delta^{13}\text{C}$ of essential FA of a zooplankton
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386 species is higher, than that of a microalga, it likely means, that this microalga is not consumed by
387 this zooplankton and an alternative food item should be considered.

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475 **Table 1**

476 Mean values (\pm SE) of percentages of quantitatively prominent fatty acids (% of total FA) in
 477 biomass of *Chlorella vulgaris* (numbers of samples, $n = 9$), *Cryptomonas* sp. ($n = 6$), and in
 478 biomass of *Daphnia galeata*, fed *Ch. vulgaris*, *Daphnia* (Chl) ($n = 6$), and *D. galeata* fed
 479 *Cryptomonas* sp., *Daphnia* (Cry) ($n = 5$). Means labelled with the same letter are not
 480 significantly different at $P < 0.05$ after Tukey HSD *post hoc* test.

Fatty acid	<i>Chlorella</i>	<i>Cryptomonas</i>	<i>Daphnia</i> (Chl)	<i>Daphnia</i> (Cry)
12:0	0.16 \pm 0.01 ^A	0.86 \pm 0.14 ^B	0.19 \pm 0.01 ^A	0.26 \pm 0.02 ^A
14:0	0.40 \pm 0.01 ^A	1.04 \pm 0.11 ^B	1.35 \pm 0.16 ^B	1.05 \pm 0.05 ^B
i15:0	0.03 \pm 0.00 ^A	0.41 \pm 0.14 ^B	0.38 \pm 0.02 ^B	0.62 \pm 0.05 ^B
ai15:0	0.02 \pm 0.01 ^A	0.15 \pm 0.06 ^B	0.11 \pm 0.01 ^{AB}	0.21 \pm 0.01 ^B
15:0	0.25 \pm 0.01 ^A	0.45 \pm 0.03 ^B	1.40 \pm 0.04 ^C	0.85 \pm 0.04 ^D
16:0	19.20 \pm 0.21 ^A	18.21 \pm 0.87 ^A	17.83 \pm 1.04 ^A	14.48 \pm 0.47 ^B
16:1n-9	0.69 \pm 0.02 ^A	0.51 \pm 0.06 ^B	1.38 \pm 0.02 ^C	1.46 \pm 0.05 ^C
16:1n-7	0.89 \pm 0.02 ^A	3.16 \pm 0.87 ^B	3.05 \pm 0.41 ^B	5.48 \pm 0.18 ^C
16:1n-13tr	4.33 \pm 0.06 ^A	0.63 \pm 0.06 ^B	0.00 \pm 0.00 ^C	0.00 \pm 0.00 ^C
i17:0	0.00 \pm 0.00 ^A	0.00 \pm 0.00 ^A	0.65 \pm 0.01 ^B	0.71 \pm 0.02 ^C
16:2n-6	4.81 \pm 0.08 ^A	0.00 \pm 0.00 ^B	3.33 \pm 0.23 ^C	0.96 \pm 0.06 ^D
ai17:0	0.00 \pm 0.00 ^A	0.00 \pm 0.00 ^A	0.11 \pm 0.01 ^B	0.29 \pm 0.02 ^C
16:2n-4	0.09 \pm 0.00 ^A	1.22 \pm 0.05 ^B	0.07 \pm 0.00 ^A	0.09 \pm 0.00 ^A
i17:1	0.00 \pm 0.00 ^A	0.00 \pm 0.00 ^A	1.10 \pm 0.07 ^B	1.02 \pm 0.05 ^B
17:0	0.38 \pm 0.04 ^A	0.37 \pm 0.03 ^A	1.32 \pm 0.03 ^B	1.28 \pm 0.04 ^B
16:3n-3	14.02 \pm 0.19 ^A	0.00 \pm 0.00 ^B	8.41 \pm 0.58 ^C	2.09 \pm 0.11 ^D
16:4n-3	3.92 \pm 0.08 ^A	0.05 \pm 0.02 ^B	1.77 \pm 0.13 ^C	0.60 \pm 0.04 ^D
18:0	0.62 \pm 0.04 ^A	2.62 \pm 0.16 ^B	4.94 \pm 0.19 ^C	5.76 \pm 0.12 ^D
18:1n-9	1.10 \pm 0.03 ^A	1.09 \pm 0.11 ^A	6.40 \pm 0.90 ^B	6.50 \pm 0.12 ^B
18:1n-7	1.73 \pm 0.05 ^A	7.42 \pm 1.33 ^B	3.64 \pm 0.11 ^A	10.54 \pm 0.17 ^C
18:2n-6	12.45 \pm 0.21 ^A	0.49 \pm 0.04 ^B	12.05 \pm 0.58 ^A	4.73 \pm 0.08 ^C
18:3n-3	34.02 \pm 0.32 ^A	16.27 \pm 0.92 ^B	26.22 \pm 1.39 ^C	15.56 \pm 0.36 ^B
18:4n-3	0.00 \pm 0.00 ^A	17.92 \pm 1.30 ^B	0.00 \pm 0.00 ^A	7.07 \pm 0.31 ^C
20:0	0.07 \pm 0.00 ^A	0.01 \pm 0.01 ^B	0.22 \pm 0.02 ^C	0.20 \pm 0.02 ^C
18:5n-3	0.00 \pm 0.00 ^A	2.23 \pm 0.21 ^B	0.00 \pm 0.00 ^A	0.22 \pm 0.01 ^A
20:2n-6	0.02 \pm 0.01 ^A	0.73 \pm 0.05 ^B	0.06 \pm 0.00 ^{AC}	0.13 \pm 0.00 ^C
20:4n-6	0.22 \pm 0.02 ^A	0.34 \pm 0.04 ^A	1.20 \pm 0.24 ^B	1.86 \pm 0.08 ^C
20:3n-3	0.00 \pm 0.00 ^A	0.00 \pm 0.00 ^A	0.34 \pm 0.01 ^B	0.17 \pm 0.02 ^B
20:4n-3	0.00 \pm 0.00 ^A	0.51 \pm 0.04 ^B	0.00 \pm 0.00 ^A	0.58 \pm 0.02 ^B
20:5n-3	0.00 \pm 0.00 ^A	13.95 \pm 0.86 ^B	0.65 \pm 0.10 ^A	11.53 \pm 0.54 ^C
22:0	0.03 \pm 0.01 ^A	0.00 \pm 0.00 ^A	0.25 \pm 0.02 ^B	0.40 \pm 0.02 ^C
22:5n-6	0.00 \pm 0.00 ^A	2.06 \pm 0.22 ^B	0.00 \pm 0.00 ^A	0.16 \pm 0.01 ^A
22:6n-3	0.00 \pm 0.00 ^A	3.35 \pm 0.27 ^B	0.05 \pm 0.02 ^A	0.31 \pm 0.02 ^A

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Figure legend

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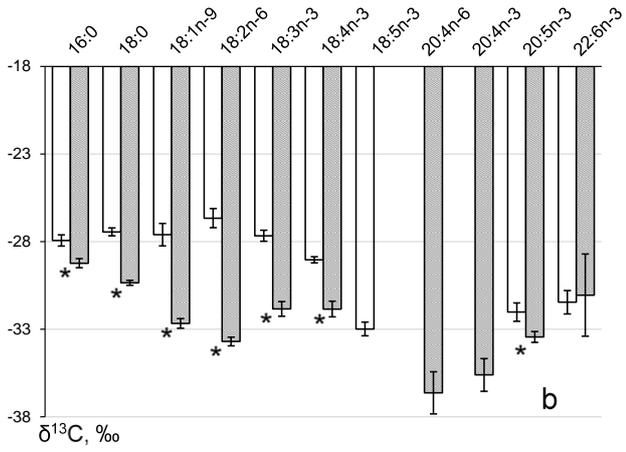
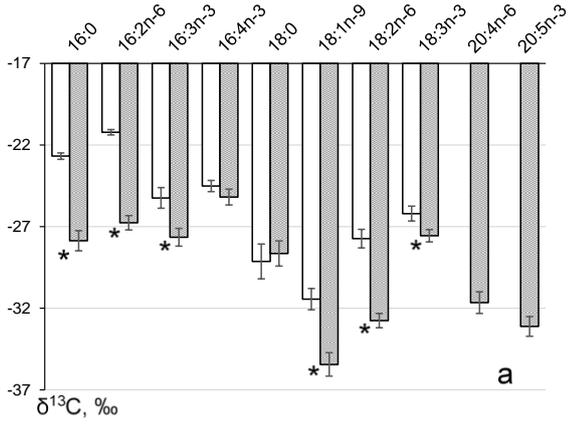
484 **Fig. 1.** Average isotope composition of fatty acids in algae (open bars) and *Daphnia galeata*485 (dashed bars), fed given algae: a) *Chlorella vulgaris*, b) *Cryptomonas* sp. Horizontal bars

486 represent standard errors; * - difference between algal and animal FA is statistically significant

487 ($p < 0.05$) after Student's *t*-test (number of samples, see Table 1 heading).

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489 Fig. 1



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