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2 **Fatty acid composition and parasitism of European sardine (*Sardina pilchardus*) and**
3 **European anchovy (*Engraulis encrasicolus*) populations in the northern Catalan Sea**
4 **in the context of changing environmental conditions**

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15
16 **Abstract**

17
18 The status of sardine and anchovy populations in the northern Mediterranean Sea has been
19 declining in recent decades. In this study, fatty acids and parasitism at different
20 reproductive and feeding stages in these two species were assessed using specimens
21 caught along the northern Catalan coast, in order to assess the links between lipid
22 dynamics, reproduction and feeding in these two species, and to contribute towards an
23 explanation of the potential causes of the current situation of the stocks. The results
24 support the use of fatty acid levels as indicators of the body condition of sardine and
25 anchovy at different reproductive and feeding stages, as well as that of the pelagic
26 environmental conditions. In particular, the relatively low n-3 PUFA levels (which are
27 crucial for reproductive success) found in spawning sardines compared to spawning
28 anchovies indicate a poorer reproductive health status of sardine. By comparing the
29 current total lipid content values with those recorded in other Mediterranean and North
30 Atlantic areas, and, others from more than ten years ago, in the adjacent area of the Gulf
31 of Lion, our study reveals the persistent poor condition of sardine and anchovy in the
32 northern Catalan Sea. Furthermore, the low levels of diatom fatty acid markers observed
33 throughout the spawning and non-spawning seasons in both sardine and anchovy, indicate
34 a diet poor in diatoms. Moreover, the results indicate that it is very unlikely that parasitism
35 is a significant factor in the decline in condition of sardine and anchovy in the northern
36 Catalan Sea. In fact, the results suggest that the current poor condition of sardine and
37 anchovy in the northern Catalan Sea has been exacerbated by a decrease in plankton
38 productivity and/or a shift in the taxonomic composition of phytoplankton communities,
39 adding to the ongoing effects of overfishing.

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42 **Key-Words** Small pelagic fish - Fatty acids - Parasitism – Sea warming – Pelagic
43 environment

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47

48 **Introduction**

49

50 Substantial declines in the stock size, mean body size and/or condition of European
51 sardine (*Sardina pilchardus*) and European anchovy (*Engraulis encrasicolus*) have been
52 observed in the north-western Mediterranean Sea since 2009 (Van Beveren et al. 2014;
53 Brosset et al. 2015, 2016a; 2017; Ferrer-Maza et al. 2016, Albó-Puigserver et al. 2017,
54 2019; Saraux et al. 2019), resulting in profound changes in the structure of the stocks and
55 a major decline in the landings and fishing activity (Coll and Bellido 2019; Brosset et al.
56 2017; Saraux et al. 2019). Similar negative trends in the body condition of sardine and
57 anchovy have been documented in other northern areas of the Mediterranean Sea (Brosset
58 et al. 2017) and for sardine in the Bay of Biscay in the North Atlantic (Veron et al. 2020).
59 The current status of sardine and anchovy stocks is worrying as these small pelagic
60 species are not only important to fisheries, they are also important from an ecological
61 point of view, as they have a central place in the food web as forage species (Saraux et
62 al. 2019; Albó-Puigserver et al. 2019). Forage fish play a fundamental role in marine
63 trophodynamics because they uptake the energy available from low-level plankton and
64 provide higher-order predators, including marine mammals, seabirds, large piscivorous
65 fish and humans, with a highly nutritious and energetic food source (Cury et al. 2000).
66 Hence, changes in body condition in these small pelagic fish can have important
67 implications for the whole ecosystem structure (Pethybridge et al. 2014; Albó-Puigserver
68 et al. 2017, 2019; Saraux et al. 2019).

69

70 Overfishing, climate change, diseases, predation by large fish such as tuna, and
71 competition between pelagic organisms for the zooplankton they feed on, have all been
72 suggested as factors to explain the decline in abundance and mean weight of sardine and
73 anchovy populations in the Gulf of Lion. It seems, however, that the combined effects of
74 poor condition, slower growth and the disappearance of older and larger individuals
75 mediated by potential changes in food availability have been the major causes (Saraux et
76 al. 2014, Van Beveren et al. 2014; Saraux et al. 2019). In the NW Mediterranean, anchovy
77 feed on zooplankton (particularly large copepods) whereas sardine feed on both
78 zooplankton (mainly large copepods) and phytoplankton (mainly diatoms) (Plounevez
79 and Champalbert (2000), Costalgo and Palomera (2014); Le Bourg et al. (2015).
80 However, recent studies have suggested a shift in the diet of sardines in the Gulf of Lion
81 from larger mesozooplankton (with a high proportion of cladocerans) before 2008 to
82 smaller prey (copepods, suspected to be less nutritious) in the early 2010s (Zarubin et al.
83 2014; Brosset et al. 2016b). Furthermore, an experimental study carried out in the Gulf
84 of Lion showed that food size is as important as food quantity for body condition, growth
85 and total lipids of sardines (Queirós et al. 2019). A combination of pollution and sea
86 warming may have resulted in a long-lasting domination of smaller, lower-energy
87 plankton in this region, which could be extremely detrimental to sardine populations
88 (Queirós et al. 2019). Overall, plankton composition, concentration and size seem to play
89 a key role in determining the condition of small pelagic fish as other studies have shown:
90 anchovy in the Strait of Sicily (Basilone et al. 2004, 2006) and in the Adriatic (Zorica et
91 al. 2013), sprat in the Black Sea (Shulman et al. 2005) and sardine in the Bay of Biscay
92 (Veron et al. 2020). In the Bay of Biscay, the decline in body condition in sardine since
93 the late 2000s had no apparent link with fishing pressure but instead was linked to trophic
94 responses involving a potential shift in the timing of the secondary production and/or the
95 quality of the food (Veron et al. 2020).

96

97 Assessing fatty acid composition in forage fish is seen as an ideal way to
98 understand variability in their population dynamics (Shulman et al. 2005; Litzow et al.
99 2006; Lloret et al. 2014; Pethybridge et al. 2014; Keinänen et al. 2017). In addition, fatty
100 acid composition can be used to monitor energy availability and energy transfer in a food
101 web, because it is known to reflect the fatty acid content of the fish diet, and, ultimately,
102 of local phytoplankton (St. John and Lund 1996; Litzow et al. 2006), and to determine
103 the flow-on effects of these observed changes to their predators, because lipid content in
104 forage fish is likely to have a large influence on higher-order secondary production (Lloret
105 et al. 2014; Pethybridge et al. 2014; Keinänen et al. 2017).

106

107 Fatty acids are relevant from a nutritional point of view because they serve as
108 substrates for a number of important metabolic energy and maintenance processes that
109 underlie essential life history traits of fish, such as reproduction, growth and development.
110 Fatty acids are the most important components of lipids, defining their energy value and
111 forming the structural–metabolic “skeleton” of cellular and subcellular membranes. In
112 particular, polyunsaturated fatty acids (PUFAs) – among which are the omega 3 fatty
113 acids, such as eicosapentaenoic acid (EPA) and docosahexaenoic acid (DHA), and the
114 omega 6 fatty acids, such as arachidonic acid (ARA) – are fundamental components of
115 membranes and are regarded as essential for ion transport and for regulating the viscosity
116 of membranes, as they provide osmotic and electrolytic homeostasis and membrane
117 permeability (Lloret et al. 2014). In addition, PUFAs have been identified as a major
118 dietary factor in determining successful reproduction of fish, being crucial for the future
119 requirements of the progeny (Tocher 2003; Lloret et al. 2014). They affect hatching
120 success and viability of larvae because they are especially important in the development
121 of larval activity and vision, as they accumulate in muscle, retinal rhodopsin, and brain
122 tissue of larvae and provide them with a better orientation during feeding (Tocher 2003;
123 Lloret et al. 2014). EPA and ARA are precursors of prostaglandins, which have a role in
124 final oocyte maturation and ovulation (Lloret et al. 2014). Selective retention of DHA and
125 ARA in ovaries during ovarian maturation occurs in species such as cod (Røjbek et al.
126 2012). In the case of sardine and anchovy, there is evidence of the importance of fatty
127 acids in their reproduction success. For example, a significant variation in the EPA and
128 ARA concentration of Iberian sardine oocytes was found to be caused by parental effects,
129 with the amount, and particularly the composition, of the fat reserves that sardines are
130 able to accumulate prior to the spawning season having a marked effect on the quality of
131 the eggs produced during the spawning season (Garrido et al. 2007). Hence, from an eco-
132 physiological perspective, assessing PUFAs is one of the best ways to test the effects of
133 lipid reserves on the reproductive success of small pelagic fish (Lloret et al. 2014).
134 However, the majority of marine fishes do not possess the ability to synthesize PUFAs
135 themselves: in pelagic ecosystems, they are mostly produced only by phytoplankton and
136 are transferred up the food webs; hence, they are considered to be essential fatty acids
137 (EFAs; Dalsgaard et al. 2003; Lloret et al. 2014).

138

139 Furthermore, determining fatty acid profiles can help in monitoring ecosystem
140 dynamics in the face of global climate change, reflecting baseline food web dependencies
141 (Auel et al. 2002; Dalsgaard et al. 2003). In a changing ocean, studies of the fatty acid
142 profiles of forage fish, complemented with other physiological measures such as
143 oxidative stress balance, could help reveal shifts in primary productivity and consequently
144 lead to a system-level understanding of marine trophodynamics (Litzow et al. 2006;
145 Pethybridge et al. 2014; Queirós et al. 2019).

146

147 Along with food availability and reproduction, parasitism has also been identified
148 as a factor affecting the body condition of several fish species in the Mediterranean (e.g.
149 Lloret et al. 2012; Ferrer-Maza et al. 2014, 2015; 2016; Serrat et al. 2019). However, to
150 our knowledge, only two studies have looked into the effects of parasites on the lipid
151 content of small pelagic fish in the Mediterranean. The first, Shchepkina (1985), analyzed
152 the lipid concentration in the liver and the white and red muscles of anchovy in the Black
153 Sea and found that specimens that were heavily infected by nematodes showed lower
154 lipid concentrations (especially triglycerides) in their tissues than lightly infected
155 specimens. The second study, by Ferrer-Maza et al. (2016), revealed that certain parasites
156 could be having a negative effect on the energy reserves of anchovy and hypothesized
157 that the differences observed in energy reserves in anchovy could be due to the effect of
158 parasitism rather than reproduction. However, a study from Van Beveren et al. (2016) did
159 not provide evidence of strong pathogenicity from parasites in sardine and anchovy in the
160 Gulf of Lion.

161

162 In this context, this study analyses, from an ecological standpoint, the fatty acid
163 composition of sardine and anchovy from the northern Catalan Coast (NW
164 Mediterranean) in different reproductive and feeding stages, in order to assess the links
165 between reproduction, feeding and lipid dynamics in both species. We also evaluate a
166 number of fatty acid trophic markers that have been proposed as candidates for assessing
167 changes in the condition of small pelagic fish related to changes in planktonic
168 productivity. In addition, we compare the results provided in this paper in the northern
169 Catalan Coast with results from other areas to shed light on the current situation in the
170 northern Catalan Sea. Finally, the lipid dynamics are complemented with the analysis of
171 an extensive parasitism data set in order to establish whether or not parasites are in some
172 way responsible for the poor status of these small pelagic species in the study area.

173

174 **Materials and methods**

175

176 **Sampling of individuals**

177

178 Samples of adult sardines and anchovies caught by purse seines were taken at the ports
179 of Blanes, Roses, Sant Feliu de Guíxols, L'Escala and Palamós in the northern Catalan
180 Sea (Figure 1), during two different periods, corresponding to the two spawning seasons
181 reported for each species: first, the spawning season of sardine in autumn/winter period
182 from November 2018 to January 2019 (Palomera and Olivar 1996; Ganias et al. 2007;
183 Hani et al. 2016); and second, the spawning season of anchovy in the spring/summer
184 period from April 2019 to June 2019 (Palomera 1992). In order to verify reproductive
185 status, half the specimens sampled were assessed for maturity stage via visual inspection
186 of the gonads after dissection. Based on collected commercial data and maturity stage
187 descriptions for anchovy and sardine (ICES 2008), we concluded that our spawning
188 individuals were in the categories *spawning capable* or *spawning* (i.e. in the early and
189 active reproductive periods) whereas non-spawning individuals were in the categories
190 *post-spawning*, *resting* or *developing*. Henceforth we shall refer to these as “spawning
191 anchovy/sardine” and “non-spawning anchovy/sardine”. Inspecting the gonads of the
192 specimens allowed us to relate lipid dynamics to reproductive cycle more precisely,
193 compared to inferring the reproductive stage of the individuals from the month of capture,
194 as was the case in previous works (e.g. Pethybridge et al. 2014).

195 Sampling was performed on several days each month. Fish catches were grouped
196 in different sample units, which were classified as follows: 10 samples of spawning
197 sardines, 15 samples of non-spawning sardines; 9 samples of spawning anchovies and 13
198 samples of non-spawning anchovies. Sample units consisted of between 15 and 90
199 anchovies (similar lengths, randomly selected from the catch) and between 15 and 40
200 sardines (similar lengths, randomly selected from the catch). Because the effect of sex
201 and length on lipid content and fatty acid levels of sardine and anchovy was not significant
202 (as reported in the Gulf of Lion by Pethybridge et al. 2014), we grouped the specimens
203 together. Individuals were headed and gutted within 24 h of being caught, and the muscle
204 samples were homogenized with a grinder and kept frozen at -80 C until analysis.

205 Analysis of total lipid (fat) and fatty acids

206 The fat, or lipid content and fatty acid composition were determined for the muscle of
207 sardine and anchovy, where both species, and indeed most pelagic fishes, store most of
208 the energy reserves (review by Lloret et al. 2014). The total lipid content (% wet weight)
209 was determined with an automatic Soxhlet extractor (Gerhardt SOX-416 Macro)
210 following ISO 1443:1973 for fat extraction. Ground samples were first hydrolysed with
211 hydrochloric acid (100 ml water+50 ml hydrochloric acid for every 10 grams of sample)
212 and the lipid fraction was extracted by repeated extraction (percolation) with a volume of
213 150 ml of petroleum ether per 10 grams of sample. This solvent flowed for several cycles
214 through the sample into a glass vitrified capsule (thimble) by distillation. The lipid content
215 in the samples was then calculated by differences in weight.

216 Fatty acid methyl esters (FAMES) were analyzed by Gas Chromatography
217 coupled with a Flame Ionization Detector (GC-FID) following ISO 12966-4:2015. First,
218 30 g of ground sample were extracted with 50 ml of petroleum ether. The extract was
219 then evaporated by means of a Buchi rotary evaporator R-210. FAMES were prepared by
220 transesterification of the lipid extract, according to ISO 12966-2. FAMES were analyzed
221 using an Agilent 7693A gas chromatograph coupled to a FID (Agilent Technologies, US).
222 The injection volume of samples and standards was 1 µL and the column used was a high-
223 polarity capillary column, BPX 70 (70% cyanopropyl / polysilphenylene-siloxane
224 column, 30 m x 0.25 mm; 0.25 µm film thickness). Initial temperature was 90°C for 1
225 min, followed by a ramp of 4°C/minute up to 206°C and then another ramp of 20
226 °C/minute up to 246 °C at which point the temperature was held for 5 min. Detector and
227 injector temperatures were set at 280°C and 260°C, respectively. The whole process lasted
228 37 minutes, with an air flow of 400 mL/minute, an H₂ flow of 30 mL/minute and a Helium
229 flow of 25 mL/minute. Chromatographic peaks were integrated and identified using
230 standard samples (Supelco 37 Component FAME Mix, from Sigma Aldrich). The content
231 of each fatty acid in lipids was expressed as a percentage of the total content of all fatty
232 acids. A total of 24 fatty acids were identified in the total lipid fraction from both species.
233 However, some were detected at such low levels that a cut off point for quantification
234 was set at 0.1% for both fish species. This resulted in the quantification of 16 fatty acids.

235 Indices of trophic relationships

236 In order to assess trophic relationships, we computed the following ratios (Auel et al.
237 2002; Dalsgaard et al. 2003): palmitoleic acid/palmitic acid (16:1 n-7/16:0; or PO/P) and
238 eicosapentaenoic acid/docosahexaenoic acid (20:5 n-3/22:6 n-3; or EPA/DHA). High
239 values of these ratios indicate a diatom-based diet, whereas low values indicate a

240 dinoflagellate-based diet. This is because among the specific lipid components suggested
241 as suitable for use as trophic biomarkers in the pelagic marine environment (Dalsgaard et
242 al. 2003), diatoms contain high levels of PO, 16:1 n-7 and EPA, 20:5 n-3, whereas
243 dinoflagellates usually contain elevated concentrations of stearidonic acid (18:4 n-3 or
244 SDA) and DHA. Moreover, high EPA/DHA ratios indicate a diet that is predominantly
245 carnivorous (zooplanktivorous), whereas low EPA/DHA ratios indicate a more
246 herbivorous (phytoplanktivorous) diet (Dalsgaard et al. 2003). High EPA/DHA ratios
247 may also be indicative of an important influence of the primary production of cold-
248 diatoms, since cold-water diatoms accumulate especially high amounts of EPA (Falk-
249 Petersen et al. 1998; Scott et al.1999).

250

251

252 Evaluation of parasitism

253

254 To evaluate parasitism, we used the data provided by the Catalan Health Agency gathered
255 from a 6-year program (2002-2007) that monitored parasites in exploited fish species
256 landed in Catalan ports (Servei de Veterinària de Salut Pública, 2007). Samples were
257 collected randomly on a monthly basis by the Agency's veterinary inspectors at seven of
258 the main fishing ports on the northern Catalan coast. The specimens were caught in the
259 same areas (although in different years) where the specimens used to evaluate fatty acids
260 were caught. In total, 1,269 sardines (measuring between 11 and 31 cm) and 773
261 anchovies (measuring between 7 and 23 cm) were analyzed for the presence of
262 macroparasites. Immediately after landing, the inspectors recorded the total body length
263 of each specimen and examined them for macroparasites in the gills, skin, fins and
264 intestines using a binocular microscope in facilities at each port. When found, parasites
265 were preserved in a lactophenol solution composed of 1:2:1 lactic acid, glycerol and
266 water. The preserved parasites were then sent to the laboratories of the Catalan Centre of
267 Microbiology where they were identified to the lowest possible taxa possible. 23% of
268 sardine parasites and 16% of the anchovy parasites could be not identified. The
269 prevalence of parasites was calculated as the proportion of fish infected with parasites,
270 whereas the mean intensity of parasitism was calculated as the average number of
271 parasites found in the infected hosts.

272

273

274 Statistical tests

275

276 For each fish species, a one-way ANOVA, considering the spawning and non-spawning
277 period as a factor, was used to examine the existence of significant differences in fatty
278 acid composition and fat content. A post-hoc Tukey HSD was used to identify statistical
279 differences between means. In addition, a Principal Component Analysis (PCA) was
280 carried out to examine the relationships between fatty acid profiles, fatty acid ratios (PO/P
281 and EPA/DHA) and fat content. Furthermore, for each species, the difference in the
282 prevalence of parasites between spawning and non-spawning individuals was tested using
283 a Chi-square 2x2 contingency table. In all cases, the statistical significance was
284 predetermined at $P < 0.05$. All analyses were performed using JMP13 software (SAS
285 Institute, Cary, North Carolina, USA).

286

287

288 **Results**

289

290 Total lipid content (fat) and fatty acid profiles

291

292 The values for total lipid content (% wet weight) in the muscle tissue of sardine
293 and anchovy are shown in Table 1. Lipid content was significantly lower in muscle
294 from spawning sardine (mean value, 1.78%) compared to non-spawning sardine
295 (mean, 5.86%). In contrast, lipid content was significantly higher in muscle from
296 spawning anchovy (mean, 2.46%) compared to non-spawning anchovy (mean,
297 0.89%).

298

299 The fatty acid compositions of the total lipid fraction (from the muscle in all cases)
300 of both sardines and anchovies are presented in Table 1.

301 Saturated fatty acids (SFAs): between 37.49% and 46.33% of the total fatty acids in
302 sardine and between 33.52% and 43.50% in anchovy were SFAs. The most abundant SFA
303 in sardine and anchovy (spawning and non-spawning) was C16:0. Significant differences
304 in the proportion of certain fatty acids between spawning and non-spawning fish were
305 observed. The proportion of C16:0, C17:0, C18:0 – as well as total SFAs – was
306 significantly higher in spawning sardine than in non-spawning sardine, while the reverse
307 was true for C24:0, which was significantly higher in non-spawning sardine. In the case
308 of anchovy, the proportion of C16:0, C17:0, C18:0 – as well as total SFAs – was
309 significantly lower in spawning anchovy than in non-spawning anchovy, while the
310 reverse was true for, in this case, C20:0, which was significantly higher in non-spawning
311 anchovy (Table 1).

312

313 Monounsaturated fatty acids (MUFAs): between 20.33% and 23.61% of total fatty
314 acids in sardine muscle and between 15.59% and 17.15% of total fatty acids in anchovy
315 muscle were MUFAs. The most abundant MUFA in sardine and anchovy (spawning and
316 non-spawning) was C18:1n-9. The proportion of C18:1n-9 and total MUFA was
317 significantly lower in spawning sardines than in non-spawning sardines. In the case of
318 anchovy, the proportion of C18:1n-9 was also significantly lower in spawning anchovy
319 than in non-spawning anchovy, but the reverse was true for the proportion of C22:1n-9,
320 which was significantly higher in non-spawning anchovy (Table 1).

321

322 Polyunsaturated fatty acids (PUFAs): between 33.32% and 38.88% of the total fatty
323 acids in sardine muscle and between 39.34% and 50.90% in anchovy muscle were
324 PUFAs, most of which were n-3 PUFAs (which comprised between 30.13% and 35.75%
325 of total fatty acids in sardine, and between 35.31% and 47.53% in anchovy). The main
326 differences between the proportion of PUFAs in spawning and non-spawning individuals
327 of both species involve n-3 PUFAs. Among the PUFAs, C22:6 n-3 (DHA) was present in
328 the highest proportion in both species and in both spawning and non-spawning
329 individuals. Significantly lower proportions of total PUFA, C20:5 n-3 (EPA), C18:3 n-3,
330 C18:2 n-6 and n-3 PUFA were found in spawning sardines compared to non-spawning
331 sardines; whereas, significantly higher proportions of C18:2 n-6, EPA, DHA and n-3
332 PUFA were found in spawning anchovy than in non-spawning anchovy. Only the
333 proportion of C20:4 n-6 was found to be significantly lower in spawning anchovy than in
334 non-spawning anchovy (Table 1).

335

336

337 Principal component analysis (PCA)

338

339 A PCA was performed to examine the variation in fatty acid composition between the
340 two fish species and period of spawning, and to identify the fatty acids most responsible
341 for this variation. The first two components of the PCA explained 62.8% of the variance.
342 As shown in Figure 2, Component 1 influences the majority of SFAs and n-3 PUFAs.
343 Component 1 positively influences C16:0, C17:0, C18:0 and total SFA, and the ratios
344 between C16:1/C16:0 (PO/P) and EPA/DHA, which are localized together and in
345 opposite coordinates to C24:0, C20:5 n3, C18:2 n-6 and C22:1 n-9. In addition, C22:6 n-
346 3, total n-3 PUFAs and C20:0 are grouped together and negatively influenced by
347 Component 1. Meanwhile, Component 2 positively influences fat content and most of the
348 MUFAs. Linolenic acid (C18:3 n-3) and C22:0 are also positively influenced by
349 Component 2. Conversely, n-6 PUFA and C20:4 n-6 are negatively influenced by
350 Component 2.

351

352 In general, the two PCA components allow the variability of fish species to be explained
353 by the period of spawning. Component 1 is associated with the PO/P and EPA/DHA ratios
354 and mainly explains the variability in the fatty acid profile of anchovy due to the spawning
355 period. Accordingly, it seems possible to separate spawning anchovies from non-
356 spawning anchovies by the increase in EPA and DHA (as well as total n-3 PUFAs) and
357 C20:0 and the decrease in the proportion of SFAs with a chain length of up to 18 carbons.
358 Non-spawning sardines are also separated from non-spawning anchovies mainly due to
359 the n-6 and n-9 fatty acid series (Component 2). Similarly, SFAs and n-3 PUFAs help to
360 differentiate between spawning sardines and spawning anchovies (Component 1).

361

362

363 Parasitism

364

365 All the parasites identified in sardines and anchovies were nematode larvae. The results
366 of the Chi-square tests for each fish species showed that the differences in the prevalence
367 of parasites between spawning and non-spawning sardines and anchovies were
368 insignificant. Therefore, the prevalence by species is presented for all individuals
369 (spawning and non-spawning) taken together. Of all the dissected sardine specimens,
370 7.88% were infected with at least one nematode, with an intensity that ranged between
371 one and three parasites (mean intensity=1.15). *Hysterothylacium* sp was the most frequent
372 parasite, comprising 75.00% of the total nematodes identified, followed by *Anisakis* sp
373 (22.92% of the total). Of all the dissected anchovy specimens, 12.16% were infected with
374 at least one nematode, with an intensity that ranged between one and four parasites (mean
375 intensity=1.10). Again, *Hysterothylacium* sp was the most frequent parasite, comprising
376 70.40% of the total nematodes identified, followed by *Anisakis* sp (28.61% of the total).

377

378

379

380 **Discussion**

381

382 Our results provide new insights into lipid changes in sardine and anchovy that will
383 contribute to our understanding of the physiology and ecology of these small pelagic
384 species in the Mediterranean Sea in the face of changing environmental conditions.

385

386

387 Seasonal variation in total lipid content and fatty acid profile in relation to reproduction
388 and feeding cycles

389

390 First, this study demonstrates seasonal variations in total lipid content between spawning
391 and non-spawning sardine and anchovy in the northern Catalan Sea, and these variations
392 are linked to the different reproduction and feeding strategies of the two species. For
393 sardine, our study found the lowest total lipid content values during the spawning season,
394 i.e., in the autumn-winter period of low food (plankton) availability; for anchovy, the
395 highest values were found during the spawning season, i.e., in the spring-summer period
396 of high food (plankton) availability. Similar patterns of seasonal variability in total lipid
397 content have already been reported in other studies (Ganias et al. 2007; Sánchez et al.
398 2013; Pethybridge et al. 2014; Ferrer-Maza et al. 2016; Albo Puigserver, 2019) and are
399 in consonance with the breeding strategy of each species: sardine has been described
400 mainly as a capital breeder, relying on energy stores accumulated prior to reproduction,
401 whereas anchovy has been described mainly as an income breeder, relying on an abundant
402 food source during their spawning phase (García and Palomera 1996, Somarakis et al.
403 2004; McBride et al. 2015; Brosset et al. 2016b).

404

405 Second, our study has been able to link the fatty acid composition of sardine and
406 anchovy in the northern Catalan Sea with the reproductive and feeding cycle of these
407 species. In the case of sardine, and in line with the total lipid content data, levels of total
408 MUFAs and total PUFAs were highest during the non-spawning season during which
409 feeding intensity is high, in consonance with capital breeding strategy. In the case of
410 anchovy, and also in line with the total lipid content data, the total PUFAs were
411 significantly higher during the spawning season, during which the phytoplankton are in
412 maximum supply, in consonance with its income breeding strategy. However, while the
413 differences in MUFAs between spawning and non-spawning anchovies were not
414 significant, the total SFA values in both species displayed the opposite pattern to that of
415 total lipid with significantly higher values in spawning sardine and in non-spawning
416 anchovy.

417

418 The reproductive and feeding cycles of these two fish species explain the
419 variability in the fatty acid composition that can be differentiated by means of a PCA.
420 Similar findings have been reported for the fatty acid composition of sprat, sardine and
421 anchovy collected in Gulf of Lion (Pethybridge et al. 2014). These authors reported that
422 C14:0, C16:0, C16:1 n-7, C18:1 n-9, EPA and DHA are crucial for explaining the
423 variability in the fatty acid composition of these fish species which is very consistent with
424 our findings (Figure 2). It is also worth noting that the PO/P and EPA/DHA ratios
425 together with the proportions of C18:1 n-9, and, to a lesser extent, EPA and C14:0, can
426 help to explain feeding habits. It appears, therefore, that the sardine's diet during
427 spawning is more carnivorous (zooplanktivorous) and less herbivorous
428 (phytoplanktivorous) than it is during non-spawning. However, these indices lack
429 significance in the case of anchovy which suggests that it has different feeding habits
430 compared to sardine, supporting the hypothesis that sardine and anchovy probably do not
431 compete strongly for food resources (Chouvelon et al. 2015). As shown in the PCA,
432 higher percentages in DHA seem to discriminate anchovies during spawning when their
433 diet may be richer in dinoflagellates and, in general, phytoplankton.

434

435 Our findings also suggest that, in general, a higher proportion of MUFAs is associated
436 with fatter fish, which may explain the relatively lower proportion of very long chain n-
437 6 PUFAs, with the exception of the precursor of n-6 fatty acid series, linoleic acid (18:2
438 n-6). On the other hand, the increase in very long-chain n-3 PUFAs seems to be at the

439 expense of SFAs containing up to 18 carbon atoms. SFAs and MUFAs are major sources
440 of metabolic energy in fish (particularly, C16:0, which is a predominant source of
441 potential metabolic energy during growth and ovary development; Henderson et al.
442 1984), and can be synthesized by the fish themselves. There are, therefore, complex trade-
443 offs between reproduction, growth and basal energy that cannot be fully explained in our
444 study.

445

446 The relevance of PUFAs

447 We shall now turn our attention to the PUFA levels, bearing in mind that they may provide
448 the only outputs that can be easily interpreted from a physiological point of view. In
449 particular, n-3 PUFAs have been identified as a major dietary factor determining
450 successful reproduction in fish, as they are crucial for the future requirements of the
451 progeny (Tocher 2003, Lloret et al. 2014). There is a high requirement for n-3 PUFAs in
452 the developing eggs and larvae of fish because of their preponderance in neural and visual
453 tissues, which predominate in the early stages of development (Bruce et al. 1999). Hence,
454 any deficiency in these particular fatty acids can cause abnormalities in the neural system
455 and may affect the success of larvae as visual predators at the onset of first feeding (Bell
456 and Sargent 1996). In fact, anchovy larvae in the NW Mediterranean contain a high
457 proportion of PUFAs (Rossi et al. 2006).

458 The variation in total PUFA levels found in sardine and anchovy in the northern
459 Catalan Sea was mostly due to variations in the levels of highly unsaturated fatty acids,
460 namely the n-3 fatty acids, EPA and DHA. Although the relative proportion of n-3 PUFAs
461 in the fatty acids of non-spawning sardine and non-spawning anchovy was quite similar
462 (about 35%), the relative proportion in spawning sardine was much lower (about 30%)
463 than in spawning anchovy (47%). If we consider the significant relationships found
464 between n-3 PUFAs in female muscle and oocytes of sardine in the North Atlantic, and
465 the relationship between female diet – in particular, plankton availability immediately
466 before and during the spawning season – and the quality of offspring produced by sardine
467 (Garrido et al. 2007), then we can surmise that the relatively low proportion of n-3 PUFAs
468 in spawning sardines in the northern Catalan Sea indicates a poorer reproductive status of
469 this species than that of anchovy. It must be also taken into account that sardines have a
470 lower degree of trophic plasticity than anchovies, both in terms of feeding areas and in
471 the size of the zooplanktonic prey consumed (Chouvelon et al. 2015) and that Van
472 Beveren et al. (2016) revealed elevated quantities of macrophage aggregates in sardines
473 in the Gulf of Lion indicating stress on the fish that might potentially be related to
474 starvation. In the following section we address the issue of the challenging food supply
475 over time in more detail

476

477 What do fatty acids tell us regarding the current status of sardine and anchovy stocks
478 under challenging environmental conditions?

479

480 In order to understand the challenges facing small pelagic fish in the
481 Mediterranean, and particularly that of sardine, we shall now discuss how the fatty acid
482 profiles, and the ratios computed, help to explain the potential causes behind the current
483 status of the stocks. In our study, low diatom markers were present throughout the
484 spawning and non-spawning seasons of sardine and anchovy. The low (< 0.50) ratios of
485 PO/P, and EPA/DHA for both sardine and anchovy during the non-spawning periods

486 support the hypothesis of a diet for both species that is not predominantly based on
487 diatoms. This is in contrast to the situation ten years ago (2010 and 2011) in the adjacent
488 waters of the Gulf of Lion, where for all seasons, these ratios indicated a predominantly
489 diatom-based diet for both species (Pethybridge et al. 2014). In fact, studies on stomach
490 analyses of sardine in the Gulf of Lion at that time (2011-2012) showed a higher
491 proportion of diatoms in the diet compared to dinoflagellates, a situation that was more
492 accentuated during summer when diatom abundance was usually high after the spring
493 bloom (Le Bourg et al. 2015; Leblanc et al. 2003).

494

495 Furthermore, the relatively low PO/P and EPA/DHA ratios of non-spawning
496 sardine in the northern Catalan Sea compared to the ratios observed in other
497 Mediterranean and North Atlantic areas indicate that, in the Catalan Sea, the proportion
498 of diatoms in the diet of sardine is lower than in other areas (Table 2). Furthermore, the
499 comparatively lower EPA/DHA values and high C16:0 values of non-spawning sardines
500 in the northern Catalan Sea suggest that low-energy phytoplankton is proportionally more
501 important than high-energy zooplankton in the sardine's diet in the study area compared
502 to other areas. This pattern does not occur in anchovy (Table 3), for which the ratios of
503 PO/P, EPA/DHA and the levels C16:0 in non-spawning individuals from the Catalan Sea
504 are similar to other Mediterranean areas, except in the Black Sea, where higher PO/P,
505 EPA/DHA values and lower C16:0 values are found (Table 3). Notwithstanding these
506 results, the comparison of fatty acid profiles between areas must be taken with caution,
507 because values compared are expressed in % of total fatty acid mass, and it would be
508 much better to compare data on absolute fatty acid content (% body mass) (Litzow et al.
509 2006).

510

511 Although our results show relatively similar or higher values of essential fatty
512 acids in non-spawning sardine and anchovy compared to other Mediterranean and
513 Atlantic areas (Tables 2 and 3), when we compare the level of total fat content of non-
514 spawning sardine and anchovy in our study area with that of the Gulf of Lion ten years
515 ago (Pethybridge et al. 2014), we can conclude that the total fat content in the muscle of
516 both species has declined (Tables 2 and 3). This may be related to a decrease in primary
517 production, since a recent study in a coastal area of the northern Catalan Sea showed that
518 most of the phytoplankton groups there presented a decreasing linear interannual trend in
519 abundance, which could be associated with a reduction in nutrient availability (Nunes et
520 al. 2018). Furthermore, the total lipid content of non-spawning sardines and anchovies in
521 the northern Catalan Sea is also much lower than in the other areas (Tables 2 and 3)
522 suggesting that sardine may even be forced to rely on direct food intake to acquire enough
523 energy during the spawning period.

524

525 Taking all these results together, it appears that a decrease in plankton
526 productivity and/or a shift in the taxonomic composition of phytoplankton communities
527 may have occurred in the northern Catalan Coast in the last decade, although further
528 investigations are needed to confirm this statement as the studies carried out so far remain
529 scarce (Thiébaud et al. 2016). The results from our study support the hypothesis proposed
530 by Saraux et al. (2019) that changes in plankton availability/diversity may be a factor in
531 the poor condition observed in small pelagic fish in the NW Mediterranean. By altering
532 the pelagic environment, climate change may be altering the composition and distribution
533 of plankton species, as well as their importance in the food web, with higher temperatures
534 favouring the smallest components of the plankton, thus strengthening microbial loop
535 activity (Thiébaud et al. 2016). As increasing temperature favours planktonic organisms

536 of smaller size, climate change may particularly affect the condition of sardine, as recent
537 results revealed that food size (without any modification of its energy content) is as
538 important as food quantity for the body condition, growth and reserve lipids of sardine
539 (Queirós et al. 2019). Furthermore, fluctuations in the diatom/dinoflagellate ratio may
540 have ecosystem-wide consequences for the transfer of energy and matter to higher trophic
541 levels considering the importance of both groups in the trophic chain of many seas
542 (Wasmund et al. 2017). Although EFA availability is generally high in marine
543 ecosystems, it is also highly variable, implying that, occasionally, EFA availability is
544 limited (Litzow et al. 2006). In the Pacific Ocean, for example, it seems that climate-
545 mediated changes in the availability of EFA were behind the changes in lipid content of
546 different fish communities, supporting a growing consensus that EFA availability may
547 influence trophic structure in aquatic ecosystems (Litzow et al. 2006).

548

549

550 Parasitism

551

552 Our results on parasitism showed that the metazoan parasite fauna of sardine and anchovy
553 in the northern Catalan Sea is dominated by nematode larvae. However, considering the
554 low prevalence and low intensity of parasites in sardine and anchovy in the study area,
555 our results are in line with Van Beveren et al. (2016) and Saraux et al. (2019) both of
556 which concluded that it is very unlikely that parasites, or any other pathogenic agent, are
557 root causes of the drastic population modifications observed in sardine and anchovy in
558 the NW Mediterranean. For sardine, the study by Van Beveren et al. (2016) found no link
559 between sardine condition and a wide range of potential pathogens, including parasites
560 (although only microparasites were found), viruses and bacteria; in other words, no strong
561 indications of pathogenicity were found. In contrast, for anchovy, a study by Ferrer-Maza
562 et al. (2016) showed that certain species of parasites had a negative effect on female egg
563 production and lipid content in smaller individuals. However, there is a wide range of
564 research available concerning the nematodes that infect anchovy and sardine in the
565 Mediterranean (e.g. Rello et al. 2009; Gutiérrez-Galindo et al. 2010; Cavallero et al. 2015;
566 Zorica et al. 2016) and, in general, such studies have reported a relatively low prevalence
567 of nematodes in these two species, ranging from 0 to 25%, with low values for overall
568 prevalence when data from different studies were pooled (<3% in the case of Anisakids
569 in the meta analysis conducted by Colombo et al. 2016). In a study by Rello et al. (2008),
570 *H. aduncum* was the only Anisakid parasite found in sardines from the southern and
571 eastern coasts of Spain, with a total prevalence of 11.85%. Although it is true that
572 prevalence may change depending on season, parasite species and area (Mladineo et al.
573 2012; Zorica et al. 2016), such low values support the idea that parasites are probably not
574 responsible for the poor status of sardine and anchovy stocks in the Mediterranean.

575

576 Our results contribute to the literature on parasitic infestation of sardine and
577 anchovy in the northern Catalan Sea because, for the first time, we used extensive data
578 from a monitoring programme covering many ports and years and seasons. However, it
579 must be noted that other metazoan parasites (such as Digenea and Cestoda) are found in
580 particular organs, such as pyloric caeca and the stomach, which are difficult to evaluate
581 in the port and may have gone undetected by the veterinarian inspectors involved in the
582 programme. It must also be noted, however, that inside the musculature of anchovy, the
583 number of parasites is negligible (Ferrer-Maza et al. 2016). Overall, the evaluation carried
584 out by the inspectors in the frame of the monitoring programme in the northern Catalan
585 Sea ports provide good estimates of parasitism in this region, despite the fact that

586 monitoring parasite infestations in fish is particularly challenging due to the complex
587 interactions among hosts, parasites and the environment, and the existence of many zero-
588 values (Helland et al. 2015).

589

590

591 **Conclusion**

592

593 The results from this study provide evidence that fatty acid levels are good indicators not
594 only of the body condition at different reproductive and feeding stages of small pelagic
595 fish, but also of pelagic environmental conditions in the context of global change. The
596 study contributes to our understanding of the trade-off between condition, reproduction
597 and feeding in sardines and anchovies through the analysis of variations in the profiles of
598 fatty acids that are crucial in key life history traits of these forage species, particularly
599 reproductive success. In our study, low diatom markers were observed throughout the
600 spawning and non-spawning seasons of sardine and anchovy, indicating a potential shift
601 in the diets of sardine and anchovy in the area from diatoms to dinoflagellates. Overall,
602 these results indicate that a decrease in plankton productivity and/or a shift in the
603 taxonomic composition of phytoplankton communities may have occurred in the northern
604 Catalan Sea in the last decade. Feeding conditions in spring and summer appear to be a
605 key factor in determining not only total lipid content but also the levels of specific fatty
606 acids of sardine and anchovy in the NW Mediterranean. According to our results, it would
607 appear that, based on total lipid content and fatty acid distribution, sardine and, to a lesser
608 extent, anchovy, in the northern Catalan Sea are currently in poor condition and
609 malnourished. In order to confirm this trend and to confirm any potential limitations in
610 PUFA/EFA availability, further studies on the fatty acids of small pelagic fish in the area
611 will be needed. Because lipid biochemistry is complex, more research into the nature of
612 the PUFA/EFA requirements is needed before the ecological implications can be
613 elucidated.

614 Our results also support the idea that it is very unlikely that parasites are a root
615 cause of the decline in the condition of sardine and anchovy in the NW Mediterranean,
616 but any increase in parasitism could instead be the result of qualitative and/or quantitative
617 modifications in planktonic production leading to fish in poorer condition, particularly
618 sardines. Further studies on the planktonic composition and its evolution in the
619 Mediterranean Sea are needed to improve our understanding of the impacts of changing
620 food quantity and quality on the condition of these small pelagic fish, which may have
621 consequences not only for fisheries but also for the whole trophic chain – considering
622 their importance as forage species. Furthermore, bearing in mind that, in the Catalan Sea,
623 which is part of GSA6, the sardine and anchovy stocks are considered to be overexploited
624 according to STECF assessments (STECF 2016), the poor condition status of these
625 species adds to the worries posed by the impact of fishing activity. This is more evident
626 for sardine, which according to assessments made by GFCM (2017) has seen a negative
627 trend in landings and acoustic biomass estimates since 1994 in GSA 6.

628

629

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631

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638

639

640 **Conflict of Interest**

641

642 The authors declare that they have no conflict of interest.

643

644

645 **References**

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947 **Tables**

948

949 Table 1. Total fat (% wet weight) and fatty acid profiles (% of total fatty acids) in the muscle of
950 spawning and non-spawning sardine and anchovy (1)

	Sardine			Anchovy		
	Non-spawning	Spawning	Sig.	Non-spawning	Spawning	Sig.
Total fat	5.86 ± 2.14	1.78 ± 1.05	***	0.89 ± 0.63	2.46 ± 1.49	**
C14:0	7.41 ± 0.90	8.07 ± 1.00	ns	6.90 ± 2.25	6.23 ± 1.74	ns
C16:0 (P)	23.75 ± 1.63	29.49 ± 7.35	**	28.89 ± 6.41	21.39 ± 3.50	**
C17:0	0.91 ± 0.16	1.44 ± 0.34	***	1.37 ± 0.32	0.66 ± 0.44	***
C18:0	4.45 ± 0.63	6.59 ± 1.55	***	5.68 ± 1.13	2.93 ± 1.42	***
C20:0	0.32 ± 0.12	0.43 ± 0.27	ns	0.24 ± 0.31	2.14 ± 1.22	***
C22:0	0.15 ± 0.09	0.16 ± 0.10	ns	0.08 ± 0.10	0.04 ± 0.09	ns
C24:0	0.45 ± 0.45	0.15 ± 0.10	*	0.34 ± 0.68	0.12 ± 0.33	ns
Total SFA	37.49 ± 2.03	46.33 ± 8.76	***	43.50 ± 8.50	33.52 ± 5.68	**
C16:1 n-7 (PO)	5.59 ± 1.10	4.99 ± 1.24	ns	4.30 ± 1.33	3.84 ± 2.11	ns
C18:1 n-9	14.11 ± 1.37	12.66 ± 1.65	*	11.92 ± 1.73	9.69 ± 2.06	*
C20:1 n-9	3.57 ± 1.19	2.45 ± 1.97	ns	0.82 ± 0.95	1.52 ± 1.05	ns
C22:1 n-9	0.22 ± 0.21	0.23 ± 0.21	ns	0.10 ± 0.17	0.53 ± 0.22	***
Total MUFA	23.61 ± 2.23	20.33 ± 4.48	*	17.15 ± 2.87	15.59 ± 4.63	ns
C18:3 n-3	1.95 ± 0.64	1.40 ± 0.16	*	1.07 ± 0.80	1.37 ± 0.86	ns
C20:5 n-3 (EPA)	10.91 ± 0.99	7.88 ± 1.42	***	9.02 ± 1.58	14.13 ± 2.61	***
C22:6 n-3 (DHA)	22.88 ± 2.38	20.86 ± 4.17	ns	25.24 ± 6.75	32.02 ± 7.46	*
Total n-3 PUFA	35.75 ± 2.70	30.13 ± 5.42	**	35.31 ± 8.01	47.53 ± 8.64	**
C18:2 n-6	2.26 ± 0.26	1.96 ± 0.12	**	1.92 ± 0.50	2.43 ± 0.33	*
C20:4 n-6	0.89 ± 0.21	1.22 ± 0.77	ns	2.12 ± 1.21	0.97 ± 0.15	*
Total n-6 PUFA	3.13 ± 0.18	3.19 ± 0.75	ns	4.03 ± 1.36	3.37 ± 0.46	ns
Total PUFA	38.88 ± 2.75	33.32 ± 5.82	**	39.34 ± 8.59	50.90 ± 8.89	**
PO/P	0.24 ± 0.05	0.18 ± 0.07	*	0.15 ± 0.05	0.18 ± 0.09	ns
EPA/DHA	0.48 ± 0.07	0.38 ± 0.04	***	0.38 ± 0.09	0.45 ± 0.11	ns

951 (1) Pairs of means corresponding to spawning and non-spawning fish were compared and those that
952 were significantly different are identified with the symbols ***, ** and *, showing significance
953 levels of $P < 0.001$, $P < 0.01$ and $P < 0.05$, respectively. ns means not significant. Values in this
954 table correspond to means ± standard deviation.

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 959 Table 2. Total fat (% wet weight) and fatty acid profiles (% of total fatty acids) during non-
 960 spawning periods for *Sardina pilchardus* in the Eastern Algarve waters of the Atlantic Ocean,
 961 (Bandarra et al. 2017); the Mediterranean waters of the Adriatic Sea (De Leonardis and Macciola
 962 2004), the Gulf of Lion (Pethybridge et al. 2014) and the northern Catalan Sea (our study).
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Marine Areas	Eastern Algarve October 2016	Adriatic Sea January–March and August–October 2002	Gulf of Lion July 2010	This study (N Catalan Sea) November-April 2019-2020
Total fat	14.0	(-)	18.21	5.86
C16:0 (P)	19.6	22.3	(-)	23.75
C16:1 n-7 (PO)	6.6	9.2	(-)	5.59
PO/P	0.34	0.41	(-)	0.24
C20:5 n-3 (EPA)	13.6	6.5	(-)	10.91
C22:6 n-3 (DHA)	14.8	11.3	(-)	22.88
EPA/DHA	0.92	0.57	(-)	0.48

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 965 (-) means no data available.
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989 Table 3. Total fat (% wet weight) and fatty acid profiles (% of total fatty acids) during non-spawning periods for *Engraulis*
 990 *encrasicolus* in the Mediterranean Sea (Eastern Mediterranean, Black Sea, Oksuz et al. 2009; Tyrrhenian Sea, Adriatic Sea and Ionian
 991 Sea, Roncarati et al. 2012; Gulf of Lion, Pethybridge et al. 2014 and northern Catalan Sea (our study).
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Marine Areas	Eastern Medit. December 2007	Black Sea January 2009	Tyrrhenian Sea May 2007-2008 November 2007	Adriatic Sea May 2007-2008 November 2007	Ionian Sea May 2007-2008 November 2007	Gulf of Lion March 2011	This study (N Catalan Sea) December-June 2019-2020
Total fat	(-)	8.85	2.27	1.81	1.91	8.19	0.89
C16:0 (P)	22.13	17.35	23.66	23.27	21.94	(-)	28.89
C16:1 n-7 (PO)	2.61	7.93	2.95	3.17	3.71	(-)	4.30
PO/P	0.12	0.46	0.12	0.14	0.17	(-)	0.15
C20:5 n-3 (EPA)	5.65	10.92	6.13	6.25	6.49	(-)	9.02
C22:6 n-3 (DHA)	33.4	15.29	28.06	27.16	25.28	(-)	25.24
EPA/DHA	0.17	0.71	0.22	0.23	0.26	(-)	0.36

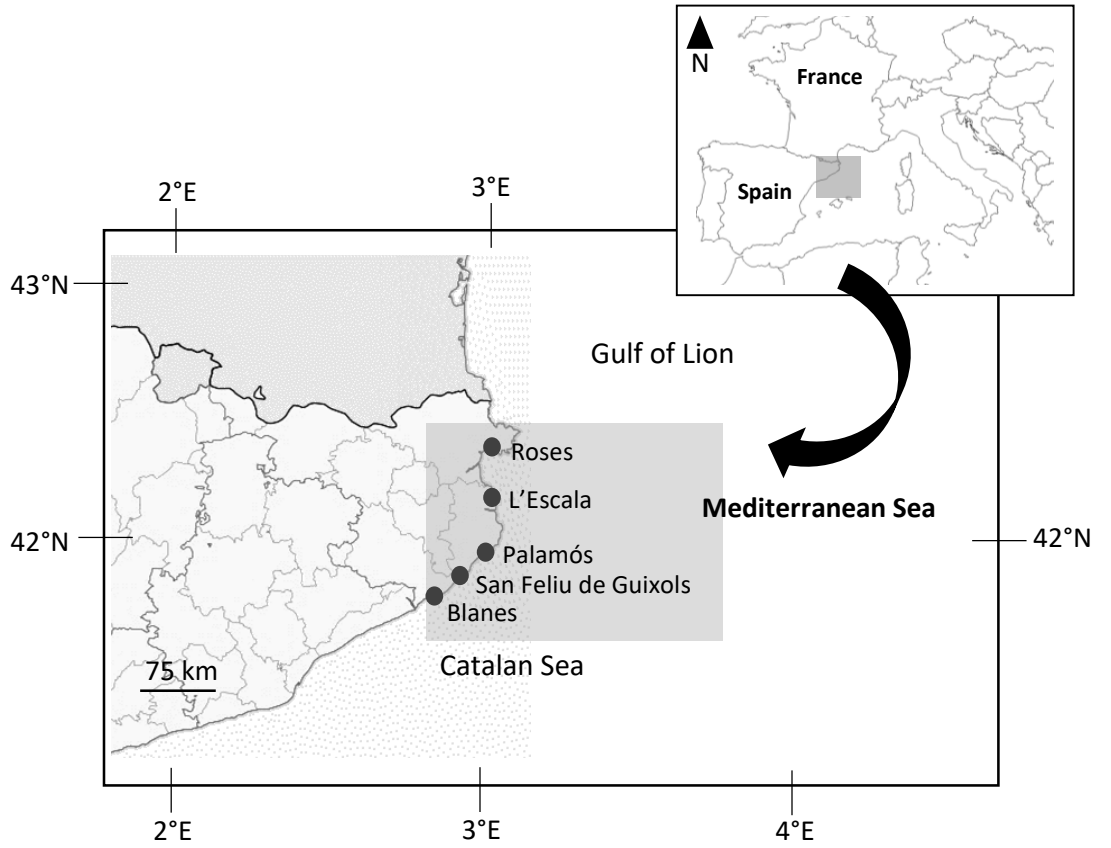
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1004 **Figures**

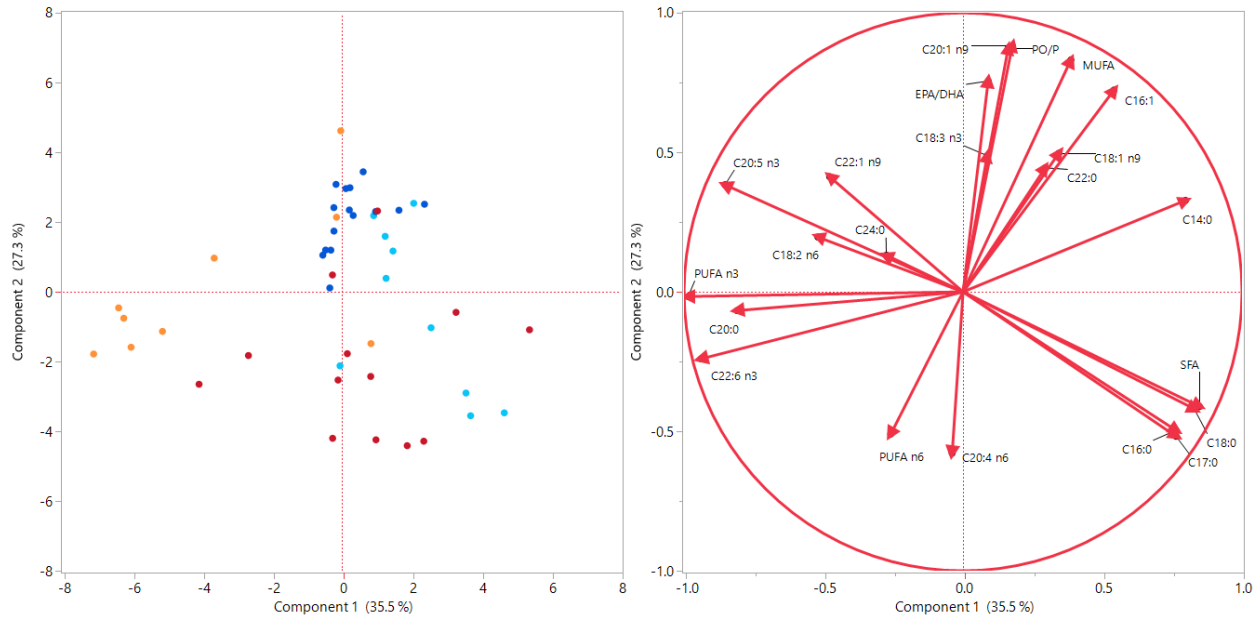
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Figure 1. Map of the fishing ports in the northern Catalan Sea (NW Mediterranean) where samples of sardines and anchovies were taken



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Figure 2. Plots of scores (non-spawning sardine = dark blue; spawning sardine = light blue; non-spawning anchovy = red; spawning anchovy = orange) and loadings of the Principal Component Analysis of fish species fatty acid composition.