Effect of Soybean and Seaweed-based Diets on Growth Performance, Feed Utilization, and

Gut Microbiota of Tilapia: A Systematic Review and Meta-analysis

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ABSTRACT

Tilapia are important aquaculture species worldwide, and their production is heavily reliant on feed,

therefore individual studies have been conducted to investigate the effects of soybean and seaweed-

based diets on tilapia, but a comprehensive understanding of their impact on growth performance,

feed utilization, and gut microbiota is lacking. This review aimed at evaluating and synthesizing the

existing literature on the effects of soybean and seaweed-based diets on growth performance, feed

utilization, and gut microbiota. A systematic search of databases was conducted using Preferred Reporting Items for Systematic Reviews and Meta-Analyses (PRISMA) guidelines. A total of 24 studies were included in the meta-analysis, and the results showed that soybean-based diets improved specific growth rate (SGR) with an effect size of -2.14 (95% CI: -2.92, -1.37; $p < 0.00001$; $I^2 = 99\%$). However, soybean-based diets did not improve the feed conversion rate (FCR), as the effect size was 1.80 (95% CI: 0.72, 2.89; $p = 0.001$; $I^2 = 100\%$). In addition, the seaweed-based diets did not improve the SGR, as the effect size was -0.74 (95% CI: -1.70, 0.22; $p = 0.13$; $I^2 = 99\%$). The same results were verified for the FCR, where the effect size was -0.70 (95% CI: -1.94, 0.54; $p = 0.27$; $I^2 = 100\%$). In this review, no study on the effect of soybean and seaweed-based diets on the gut microbiota of tilapia met the inclusion criteria, but studies carried out on other farmed fishes showed that soybean and seaweed-based diets improved the growth of beneficial gut microbiota. The findings of this study suggest that soybean and seaweed-based diets can contribute to the sustainability of the aquaculture industry by reducing reliance on fishmeal and fish oil.

Keywords: soybean, seaweed, diet, gut microbiota, tilapia

INTRODUCTION

Tilapia are among the most important freshwater fish species worldwide and play a crucial role in global aquaculture production. As adaptable species to various environmental conditions, tilapia can be reared in a wide range of farming systems, including ponds, cages, and recirculation aquaculture systems [1,2,3]. The success of tilapia farming largely depends on the formulation of cost-effective and nutritionally balanced, and appropriate feeding management strategy diets that promote optimal growth performance and feed utilization [4].

Traditional feed ingredients for tilapia include fishmeal and fish oil due to their high protein content and balanced essential amino acids profile and omega-3 [5,6,7,8], but they are expensive and can contribute to overfishing of wild fish stocks [9,10,11]. Therefore, there is a growing interest in exploring alternative protein sources for fish feed, such as soybean and seaweed. Soybean is a cost-

effective, and widely available plant protein source [12,13], while seaweeds offer unique nutritional

properties and are natural forage for fish [14]. These alternative ingredients have been investigated

as partial or total replacements to improve the growth performance and feed efficiency of tilapia.

However, it is important to note that the use of seaweed and soybean-based diets in tilapia

production can also present some challenges. For example, the fatty acids and amino acids profile

may not match well with the requirements of tilapia, leading to sub-optimal growth and health (15).

In addition, soybean and seaweed contain antinutritional factors such as saponins, tannins, phytic

acid, lectins, protease inhibitors, and amylase inhibitors [16,17,18], which may negatively affect

nutrient digestibility, palatability, and overall feed performance.

Apart from the nutritional aspects, the gut microbiota plays a crucial role in the overall health and

growth of fish [19,20,21] and can participate in modulating feeding behavior and efficiency [22,23].

Dietary interventions can influence the composition and activity of the gut microbiota, thereby

influencing the host's metabolism, immune system, and overall performance [24,25,26,27].

While individual studies have investigated the effects of soybean and seaweed-based diets on tilapia,

a comprehensive understanding of their impact on growth performance, feed utilization, and gut

microbiota is lacking. A systematic review and meta-analysis are essential to synthesize the

available evidence and provide a comprehensive overview of the effects of these alternative feed

ingredients on tilapia. Therefore, the present study evaluated and synthesized the existing literature

on the effects of soybean and seaweed-based diets on growth performance, feed utilization, and gut

microbiota of tilapia. By examining and analyzing the collective findings, this review provides

valuable insights into the potential benefits and limitations of incorporating soybean and seaweed

in tilapia diets, ultimately supporting sustainable and efficient tilapia aquaculture practices.

METHODS

Study design

This study was conducted according to Preferred Reporting Items for Systematic Reviews and Meta-Analyses (PRISMA) guidelines (S1 Table). The protocol related to this systematic review was registered on Open Science Framework (osf.io/zg72m) with registration DOI: https://doi.org/10.17605/OSF.IO/ZG72M

Data source and search strategy

A systematic literature search was conducted using online databases including Google Scholar, PubMed, Wiley Online Library, and ScienceDirect, to identify relevant studies published between 2008 and 2022 by combining the following terms: "seaweed" OR "macroalgae" NOT "microalgae" AND "growth performance" AND "feed utilization" AND "tilapia"; "soybean" NOT "soybean fermented" AND "growth performance" AND "feed utilization" AND "tilapia"; "seaweed" OR "macroalgae" NOT "microalgae" AND "gut microbiota" OR "intestinal microbiota" AND "tilapia"; "soybean" NOT "soybean fermented" AND "gut microbiota" OR "intestinal microbiota" AND "tilapia". A manual search of references cited in relevant articles was performed to identify additional studies that may have been missed in the database search. The search strategies and the respective number of studies from the four databases are shown in the S2 Table.

Inclusion and exclusion criteria

In this systematic review, studies published from January 2008 to December 2022 were included using the following inclusion criteria: (1) articles written in English, (2) articles that targeted topics linked to tilapia production; (3) studies that used soybean and seaweed-based as experimental diet and fishmeal as a control; (4) full-text available; (5) studies published in peer-reviewed journals; and (6) studies that incorporated SGR and FCR with the respective standard error or standard deviation. The excluded were: (1) studies that were not written in English; (2) studies that did not

target topics related to the use of soybean and seaweed as tilapia feed; (3) articles that were not

published in peer-reviewed scientific journals; (4) studies that were not available in full-text format;

(5) studies that used microorganisms to ferment soybean; and (6) studies that used prebiotic in tilapia

production but their origin were unclear.

Selection process

The screening of all papers was done in Rayyan tool for systematic literature review

(https://www.rayyan.ai/). After downloading the article in the databases (in RSI format), the files

were imported to Rayyan to check for duplicates, screening the title, abstract, and full text by two

independent reviewers (LAV and JNH).

Data extraction and meta-analysis

Data were extracted from each included study using a standardized data extraction form produced

in the Microsoft Excel 2013 (Microsoft Corporation, Washington, USA) database. The data

extraction was performed by two independent reviewers (LAV and JNH) and the following

information was collected: study design, sample size, type of soybean and/or species of the seaweed

used, duration of the experiment, SGR and FCR, author, and year of publication (S3 Table).

Risk of bias in included studies

Study quality and risk of bias were assessed using the Cochrane risk-of-bias tool in Cochrane

Collaboration's software Review Manager Version 5.4.1 (RevMan 5.4.1). The tool contains seven

domains: (1) random sequence bias (selection bias), (2) allocation concealment (selection bias), (3)

blinding of participants and personnel (performance bias), (4) blinding of outcome assessment

(detection bias), (5) incomplete outcome data (attrition bias), (6) selective reporting (reporting bias),

and (7) other biases [28]. This systematic review was focused on 5 domains because the blinding of

participants and personnel (performance bias) and blinding of outcome assessment (detection bias)

do not apply to aquaculture studies. In the domain of other bias was analyzed the information related

to sample size and experiment duration.

Meta-analysis

A meta-analysis was conducted to analyze the effect of soybean and seaweed on the SGR and FCR

of tilapia. The effect sizes were calculated, and a random-effects model was employed. Publication

bias was assessed using funnel plots of the effect of soybean on SGR and FCR (S4 Fig) and seaweed

(S5 Fig). The heterogeneity of the included studies was assessed by the I-squared statistic test and

was classified as low (<25%); moderate (25-50%) and high (>50%) [29]. The subgroup analysis

and sensitivity were performed to explore possible causes of heterogeneity among the study. All

statistical analyses were conducted in RevMan 5.4.1 and the variables were analyzed as continuous

via standard mean difference with a 95% confidence interval (CI).

RESULTS

Summary of included studies

In the initial search, a total of 5,770 studies were collected from the database and subjected to

screening. After screening, 24 studies met the inclusion criteria and were included in the meta-

analysis (Fig.1). The included studies varied in terms of experimental design, duration of the

experiment, manner of processing soybeans, species of seaweed used in the experiment, and dietary

inclusion level.

Fig 1. Preferred Reporting Items for Systematic Reviews and Meta-Analyses (PRISMA) flowchart

of the study selection process, *n* represents the number of the studies.

Quality and risk of bias assessment

The quality and risk of bias of included studies was assessed through the Cochrane criteria showing positive results for allocation concealment (selection bias), incomplete outcome data (attrition bias), selective reporting (reporting bias), and other bias (sample size and experiment duration) (Fig 2A and Fig 2B). The evaluation of the studies revealed unclear risk bias for domain random sequence bias (selection bias) because most of the studies reported the random method but the sequence generation was not described. The studies Abdel-Warith et al., (2013), El-Saidy et al., (2010) and Sharda et al., (2017) (Fig 3A) and Stadtlander et al., (2012), Radwan et al., (2022) and Eissa et al., (2021) (Fig 3B) revealed high-risk bias for random sequence bias (selection bias). The study by Stadtlander et al., (2012) showed unclear bias for other bias because the sample size was not enough for the purpose of this systematic review but the experiment duration was reported.

Fig 2. Risk of bias graph showing the review author's judgment about each risk of bias item presented as percentages across all included studies on soybean (A) and seaweed (B). The quality and risk of bias was assessed using the Cochrane risk-of-bias tool in Cochrane Collaboration's software RevMan 5.4.1

Fig 3. Risk of bias summary showing review author's judgment about each risk of bias item for each included study on soybean (A) and seaweed (B). The quality and risk of bias was assessed using the Cochrane risk-of-bias tool in Cochrane Collaboration's software RevMan 5.4.1

Effect of soybean on growth performance and feed utilization

In this study, SGR and FCR were used as parameters of growth performance and feed utilization, respectively. Among the studies included in the meta-analysis, 12 described the effects of soybean on tilapia growth performance and feed utilization and involved 8,055 fish and 53 treatments. One article (Koumi et al., 2011) studied 2 species of tilapia, and the analysis was performed separately.

The results showed that the random pooled effect size of SGR was -2.14 (95% CI: -2.92, -1.37; $p <$

0.00001; $I^2 = 99\%$) (Fig. 4A) and for FCR was 1.80 (95% CI: 0.72, 2.89; $p = 0.001$; $I^2 = 100\%$) (Fig.

4B). These results indicate that soybean inclusion improved the SGR and did not improve the FCR.

Fig 4. Forest plot showing the effect of soybean on specific growth rate (A) and feed conversion

rate (B) of tilapia. The analysis was performed on RevMan 5.4.1, based on 12 studies and the effect

size index is the standardized mean difference. The random-effects model was employed for this

analysis and the studies in the analysis are assumed to be a random sample from a universe of

potential studies. The variables were analyzed as continuous via standard mean difference with a

95% CI. ***O.n***: *Oreochromis niloticus*; ***S.m***: *Sarotherodon melanotheron*; **CI**: Confidence Interval;

Tau²: tau-squared; **df**: difference; **Chi²**: chi-squared; ***P:*** *p*-value; **I²:** squared statistic test; **Z**: z-

value; **SD** and **Std**: Standard Deviation; *same study but carried out on two species of tilapia.

Effect of seaweed on growth performance and feed utilization

Among the studies included in the meta-analysis, 12 described the effects of seaweed on tilapia

growth performance and feed utilization, involving 5,657 fish and 55 treatments of different species

of seaweed including *Laurencia obtusa, Ulva lactuca, Pterocladia capillacea, Taonia atomaria,*

Enteromorpha Flaxusa, Gracillaria arcuata, Porphyra yezoensis, Cystoseira myrica, Ulva

Fasciata, Gracilaria vermiculophylla, Porphyra dioica (Table S2). Two papers (Silva et al., 2014

and Eissa et al., 2020) each studied 3 species of seaweed while one paper (Khalafalla and El-Hais,

2015) studied 2 species of seaweed, and the analysis was performed separately for each species. The

results showed that the random pooled effect size of SGR was -0.74 (95% CI: -1.70, 0.22; $p = 0.13$;

$I^2 = 99\%$) (Fig. 5A), and for FCR was -0.70 (95% CI: -1.94, 0.54; $p = 0.27$; $I^2 = 100\%$) (Fig. 5B).

These results indicate that seaweed did not improve the SGR and FCR of tilapia.

Fig 5. Forest plot showing the effect of seaweed on specific growth rate (A) and feed conversion

rate (B) of tilapia. The analysis was performed on RevMan 5.4.1, based on 17 studies and the effect

size index is the standardized mean difference. The random-effects model was employed for this

analysis and the studies in the analysis are assumed to be a random sample from a universe of

potential studies. The variables were analyzed as continuous via standard mean difference with a

95% CI. **GRA**: *Gracillaria*; **UV**: *Ulva*; LA: *Laurencia*; POR: *Porphyra*; CY: *Cystoseira*; **CI**:

Confidence Interval; **Tau^2**: tau-squared; **df**: difference; **Chi^2**: chi-squared; **P:** *p*-value; **I^2:** squared

statistic test; **Z**: z-value; **SD** and **Std**: Standard Deviation; **same study but carried out on different

species of seaweed.

Effect of soybean and seaweed on the gut microbiota of tilapia

The search done in the databases using the search strategies defined in this systematic review was

not able to identify studies that met the inclusion criteria on this topic. Most of the studies on this

topic were done on other farmed fish, showing that soybean and seaweed can have different effects

on gut microbiota composition and diversity. For example, studies in Zebrafish fed with soybean

[30] showed that the relative abundance of certain phyla of microbiota such as *Chloroflexi*,

Planctomycetes, and *Bacteroidetes* presented higher values in some groups at the early juvenile

stage of Zebrafish. A study in Spotted seabass [31] indicated that replacing 25-50% of dietary fish

meal (FM) with Soy Protein Isolate (SPI) remodeled gut microbiota and the abundance of

Bacteroidetes and *Firmicutes* increased along with dietary SPI inclusion. The study in seaweed was

done on European seabass [32], and the results showed that the microbiota diversity was not altered

by the *Gracilaria gracilis* supplementation but the reduction in *Proteobacteria* abundance was

observed.

DISCUSSION

Effect of soybean and seaweed-based diet on SGR and FCR

The findings of this review suggested improvement of SGR in tilapia fed with a soybean-based diet, which may be attributed to the fact that soybean contains high protein content, and relatively well-balanced amino acid profile [33,34]. Additionally, it was revealed that soybean did not improve FCR likely due to antinutritional factors such as protease inhibitors, lectins, phytic acid, saponins, phytoestrogens, antivitamins, and allergens [16,17], which can compromise the palatability of soybeans. However, the optimal inclusion level and type of soybean (e.g., defatted, fermented, full fat) remains to be determined, as the studies included in the meta-analysis used different inclusion levels and types of soybeans. On the other hand, the results do not support the use of seaweed as an alternative protein source for tilapia, as it did not improve the SGR and FCR. However, it should be noted that the studies included in the meta-analysis used different species of seaweeds and different level of inclusion. According to [15], the impact of seaweed inclusion in aquafeeds seems to depend on the seaweed species, its inclusion level, and also the species of fish where the seaweed is tested. The presence of anti-nutritional substances can result in palatability problems in the seaweed and consequently influence growth performance and feed utilization in fish [35]. However, seaweed contains various bioactive compounds, including polysaccharides, phlorotannins, and carotenoids, which have beneficial effects on fish growth and health [36,37]. This means that they can be included in the fish diet, but more research is needed on the specific species with the greatest potential, and level of inclusion and establish an appropriate protocol for the effective inclusion. In the data analysis, heterogeneity was observed among the included studies, potentially due to variations in experimental design, number of fish used in each study, type of soybean, and species of seaweed used across different studies. Subgroup analyses were performed to explore potential sources of heterogeneity, but the findings were inconclusive.

Effect of soybean and seaweed-based diet on gut microbiota

In this review, it was not possible to find articles that describe the effect of soybean or seaweed on

the gut microbiota of tilapia, but studies carried out on other farmed fishes showed that soybean and

seaweed improved the growth of beneficial gut microbiota. Those two dietary components contains

bioactive compounds such as isoflavones, saponins, and oligosaccharides in soybean [38,39,40] and

polysaccharides, polyphenols, phycobiliproteins, and phlorotannins in seaweed [41,42,43], which

can have prebiotic effects [44]. Prebiotics are non-digestible substances that can result in changes

in the gut microbiota composition, leading to a more favourable microbial community [45]. Certain

compounds present in seaweed, such as polyphenols and phlorotannins, possess antimicrobial

properties, inhibiting the growth of potentially harmful bacteria [46,47,48,49]. This antimicrobial

activity can help maintain a balanced gut microbiota and improve fish health. It is important to note

that the specific effects of soybean and seaweed on fish gut microbiota can vary depending on

various factors, such as the fish species, the inclusion levels of these ingredients, and the species of

seaweed.

Implications for tilapia production

The inclusion of soybean and seaweed-based diets in tilapia farming can contribute to the

sustainability of the aquaculture industry by reducing reliance on fishmeal and fish oil. The

improved SGR observed in tilapia fed with a soybean diet suggests that they have the potential to

become cost-effective and viable options for tilapia production. For the case of tilapia fed with

seaweed, despite not improving the growth performance and feed utilization parameters, they also

have the potential to become alternative feed in tilapia production because they contain various

bioactive compounds, which have beneficial effects on fish growth and health. Additionally, the

modulation of gut microbiota by soybean and seaweed-based diets can improve tilapia health and

nutrient utilization leading to more sustainable and cost-effective tilapia production.

Limitations and future research directions

Despite the valuable insights gained from this study, limitations should be considered: (1) the included studies may have exhibited variations in experimental design, type of soybean and seaweed used, leading to heterogeneity in the data, (2) limitations for some outcomes, particularly effect of soybean and seaweed on gut microbiota. For future research, it is suggested: (1) investigations into the optimal inclusion levels of soybean and seaweed-based ingredients and exploring the potential seaweed species for tilapia diets should be conducted to maximize growth performance and feed utilization; (2) long-term studies are needed to evaluate the potential impact of these diets on the gut microbiota and its implications for growth performance, nutrient utilization, and the health of tilapia and (3) investigate the effect of those diets in other species of tilapia.

CONCLUSION

This systematic review and meta-analysis provide valuable insights into the effects of soybean and seaweed-based diet on tilapia production, where the results of the meta-analysis showed improvement of SGR but did not improve the FCR in tilapia fed with soybean. On the other hand, the seaweed-based diet did improve the SGR and FCR. Based on the search strategies defined in this review, it was not possible to find studies that met the inclusion criteria on gut microbiota. However, studies on soybean and seaweed in other farmed fish have showed that they have the potential to enhance the growth of beneficial gut microbiota and improve fish health. This information is valuable for tilapia production as it offers an alternative dietary strategy for optimizing their growth.

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Support information

S1 Table. PRISMA Checklist

S2 Table. Complete database search strategies and the number of articles accessed in each

database

S3 Table. Data extraction from eligible studies

S4 Fig. Publication bias represented by funnel plot of individual studies about the effect of

soybean on SGR (A) and FCR (B)

S5 Fig. Publication bias represented by funnel plot of individual studies about the effect of

seaweed on SGR (A) and FCR (B)

Author Contributions

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Competing Interests

The authors declare that the research was conducted in the absence of any commercial or financial

relationships that could be construed as a potential conflict of interest.

Data availability

All data supporting the findings of this study are available within the paper and its supplementary

information.

| **Identification** | Records identified through database search: **ScienceDirect** (n = 1,812); **Google Scholar** (n = 1,030); **PubMed** (n = 62); **Wiley Online Library** (n = 2,858); **Other sources** (n = 8) |

Record after duplicates removed (n = 4,250)

Screening

Record screened (n = 4,250)

Title and abstract excluded (n = 4,213)
Reason 1: Not about tilapia (2,130)
Reason 2: Not about the topic (1,024)
Reason 3: Not about seaweed/soybean (795)
Reason 4: Unclear whether was extracted from seaweed/soybean (197)
Reason 5: Not written in English (47)
Reason 6: Lack of fishmeal as control (20)

Eligibility

Full-text paper assessed (n = 37)

Full-text Paper excluded (n = 13)
Reason 1: Incomplete data (no SGR/FCR): (9)
Reason 2: Unclear whether was extracted from seaweed/soybean (2)
Reason 3: Lack of fishmeal as control (2)

Included

Study included in qualitative analysis (n = 24)

Study included in meta-analysis (n = 24)

Figure

Figure

Figure

A

Study or Subgroup	Treated (seaweed) Mean	SD	Total	Control (Fish meal) Mean	SD	Total	Weight	Std. Mean Difference IV, Random, 95% CI
Ashour et al., (2020)	2.33	0.15	1440	2.2	0.001	360	6.0%	0.97 [0.85, 1.09]
Eissa et al., (2021) (CY)**	2.58	0.09	180	2.63	0.09	60	6.0%	-0.55 [-0.85, -0.26]
Eissa et al., (2021) (LA)**	2.6	0.07	180	2.63	0.09	60	6.0%	-0.40 [-0.69, -0.10]
Eissa et al., (2021) (UV)**	2.47	0.09	180	2.63	0.09	60	6.0%	-1.77 [-2.11, -1.44]
El-Sayed Saleh (2020)	2.09	0.18	100	2.97	0.06	50	5.8%	-5.79 [-6.54, -5.04]
Hussein (2017)	2.72	0.23	135	2.76	0.1	45	6.0%	-0.19 [-0.53, 0.14]
Khalafalla and El-Hais** (PT) (2015)	1.29	0.3	60	1.12	0.3	30	5.9%	0.56 [0.12, 1.01]
Khalafalla and El-Hais** (UV) (2015)	1.36	0.3	60	1.12	0.3	30	5.9%	0.79 [0.34, 1.25]
Marinho et al., (2013)	2.56	0.03	270	2.87	0.05	90	5.8%	-8.59 [-9.26, -7.91]
Radwan et al., (2022)	1.87	0.38	900	1.39	0.03	180	6.0%	1.38 [1.21, 1.55]
Saleh et al., (2014)	3.51	0.11	360	3.18	0.14	90	6.0%	2.83 [2.53, 3.12]
Salem et al., (2021)	2.14	0.03	90	1.88	0.01	30	5.4%	9.74 [8.42, 11.06]
Silva et al., (2014) (GRA)**	0.91	0.04	75	1.27	0.06	75	5.7%	-7.02 [-7.89, -6.16]
Silva et al., (2014) (POR)**	1.23	0.06	75	1.27	0.06	75	6.0%	-0.66 [-0.99, -0.33]
Silva et al., (2014) (UV)**	1.22	0.06	75	1.27	0.06	75	6.0%	-0.83 [-1.16, -0.50]
Stadtlander et al., (2012)	2.18	0.09	10	2.09	0.14	5	5.6%	0.79 [-0.34, 1.91]
Younis et al., (2017)	1.07	0.07	144	1.41	0.16	48	5.9%	-3.38 [-3.86, -2.91]
Total (95% CI)			**4334**			**1363**	**100.0%**	**-0.74 [-1.70, 0.22]**

Heterogeneity: Tau² = 3.99; Chi² = 2474.40, df = 16 (P < 0.00001); I² = 99%
Test for overall effect: Z = 1.52 (P = 0.13)

B

Study or Subgroup	Treated (seaweed) Mean	SD	Total	Fish meal Mean	SD	Total	Weight	Std. Mean Difference IV, Random, 95% CI
Ashour et al., (2020)	1.42	0.03	1440	1.51	0.01	360	6.0%	-3.31 [-3.46, -3.15]
Eissa et al., (2021) (CY)**	1.7	0.03	180	1.69	0.03	60	6.0%	0.33 [0.04, 0.63]
Eissa et al., (2021) (LA)**	1.71	0.03	180	1.69	0.03	60	6.0%	0.66 [0.37, 0.96]
Eissa et al., (2021) (UV)**	1.76	0.04	180	1.69	0.03	60	6.0%	1.85 [1.51, 2.18]
El-Sayed Saleh (2020)	2.2	0.12	100	1.29	0.04	50	5.7%	8.98 [7.90, 10.07]
Hussein (2017)	1.21	0.17	135	1.3	0.1	45	6.0%	-0.58 [-0.92, -0.23]
Khalafalla and El-Hais** (PT) (2015)	1.46	0.31	60	1.74	0.31	30	5.9%	-0.90 [-1.35, -0.44]
Khalafalla and El-Hais** (UV) (2015)	1.31	0.31	60	1.74	0.31	30	5.9%	-1.38 [-1.86, -0.89]
Marinho et al., (2013)	2.56	0.03	270	2.87	0.05	90	5.9%	-8.59 [-9.26, -7.91]
Radwan et al., (2022)	1.31	0.32	900	1.76	0.12	180	6.0%	-1.52 [-1.69, -1.35]
Saleh et al., (2014)	1.1	0.05	360	1.4	0.02	90	5.9%	-6.56 [-7.05, -6.07]
Salem et al., (2021)	1.53	0.04	90	1.93	0.01	30	5.5%	-11.33 [-12.84, -9.81]
Silva et al., (2014) (GRA)**	2.03	0.09	75	1.41	0.04	75	5.7%	8.86 [7.79, 9.92]
Silva et al., (2014) (POR)**	1.44	0.08	75	1.41	0.04	75	6.0%	0.47 [0.15, 0.80]
Silva et al., (2014) (UV)**	1.37	0.15	75	1.41	0.04	75	6.0%	-0.36 [-0.69, -0.04]
Stadtlander et al., (2012)	1.55	0.08	10	1.67	0.11	5	5.7%	-1.25 [-2.44, -0.06]
Younis et al., (2017)	2.95	0.51	144	1.78	0.25	48	5.9%	2.54 [2.12, 2.95]
Total (95% CI)			**4334**			**1363**	**100.0%**	**-0.70 [-1.94, 0.54]**

Heterogeneity: Tau² = 6.70; Chi² = 3494.14, df = 16 (P < 0.00001); I² = 100%
Test for overall effect: Z = 1.10 (P = 0.27)

Figure

Figure