Step 1: Diet Analysis Methods - Overview

Subsamples of redtail surfperch were collected at the four North Coast reference sites during 2014 and 2015 and returned to the lab for processing. The fish were kept on ice until laboratory processing, which occurred within 24 hours of capture. Standard length (1.0 mm) was determined for each subsampled fish prior to dissection. Each gut was severed at the esophagus and anus, fixed in buffered 10 % formalin, and transferred to 40 % isopropanol prior to gut content analysis. The entire gut was used for analysis. A dissecting microscope was used for all gut content removal and identification. For each fish, gut contents were sorted and classified, with prey items being identified to an appropriate taxonomic level. Each classification was enumerated, with all individual prey being counted. Blotted wet weights (0.0001 g) were taken for each content classification with weights of < 0.0001 g being recorded as 0.0001 g. No contents were excluded from the dietary analysis based on quantity.