

1 **Title**

2 Universal temperature dependence of nutritional demands in ectotherms

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28 **Statement of authorship:**

29 C.L. conceived the idea. C.L., J.J.E., E.B., B.M., M.B. and C.L.M. conceived the study design.
30 C.L., A.M., J.B., N.T., and G.T. performed the experiments. G.T. provided field samples. C.L., A.M.
31 and J.B. performed all analyses. C.L., M.B. and C.L.M wrote the manuscript with input from all other
32 authors. All authors read and agreed on the last version of the manuscript.

33 **Compliance with Ethical Standards:**

34 The research presented in this paper complies with the national (German) laws, and the guidelines
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37

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39 Data supporting the results of this study will be openly available in the public repository Zenodo,
40 and the data DOI will be included at the end of the article.

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57 **Abstract**

58 In light of ongoing climate change, it is increasingly important to know how nutritional
59 requirements of ectotherms are affected by changing temperatures. Here, we analyse the wide thermal
60 response of phosphorus (P) requirements via elemental gross growth efficiencies of Carbon (C) and P,
61 and the Threshold Elemental Ratios in different aquatic invertebrate ectotherms such as the freshwater
62 model species *Daphnia magna*, the marine copepod *Acartia tonsa*, the marine heterotrophic
63 dinoflagellate *Oxyrrhis marina*, and larvae of two populations of the marine crab *Carcinus maenas*.
64 We show that they all share a non-linear cubic thermal response of nutrient requirements. Phosphorus
65 requirements decrease from low to intermediate temperatures, increase at higher temperatures, and
66 decrease again when temperature is excessive. This universality in the thermal response of nutrient
67 requirements is of great importance if we aim to understand or even predict how ectotherm
68 communities will react to global warming and nutrient-driven eutrophication.
69

70 **Introduction**

71 Temperature is among the most influential determinants of fitness in ectotherms, as it directly
72 drives their metabolism (Clissold & Simpson 2015; Cross et al. 2015). Within biological relevant
73 ranges, below the optimum temperature, ectotherm metabolic rates scale exponentially with
74 temperature. Hence, even a small increase in environmental temperature may lead to strong changes in
75 performance (Gillooly et al. 2001; Brown et al. 2004). Furthermore, to ensure the achievement of the
76 Darwinian functions of survival and reproduction, all consumers must obtain a diet containing the
77 appropriate balance of biochemical nutrients (Sterner & Elser 2002; Simpson & Raubenheimer 2012)
78 including essential fatty acids, amino acids, and vitamins. On a more basic level, specific chemical
79 elements, such as nitrogen (N) and phosphorus (P) are also essential components of the food (Sterner
80 & Elser 2002), as they cannot be replaced by other elements or generated *de novo*. A tight connection
81 between metabolism and food nutritional quality was recently shown by Ruiz et al. (2021), who
82 reported increased resting metabolic rates in the freshwater cladoceran *Daphnia* facing food quality
83 constraints (poly- and highly unsaturated fatty acids, and P limitation). Given the over-riding
84 importance of temperature on metabolic rates of ectotherms, understanding the interactions of
85 temperature and nutritional demands is critical, especially in the light of global change processes
86 (Cross et al. 2015). The most straightforward way to assess temperature – food quality interactions is
87 to investigate temperature effects on the Threshold Elemental Ratio (TER) (Urabe & Watanabe 1992;
88 Sterner 1997; Frost et al. 2006). The $TER_{C:X}$ is the carbon:nutrient (C:X) ratio in the food that exactly
89 matches the current physiological requirements for metabolism and growth of the consumer, with
90 neither C nor X being limiting or in excess. The TER is a quantitative tool that integrates multiple
91 responses of organism biochemistry and physiology. A low $TER_{C:X}$ is indicative of higher needs for
92 the nutrient X relative to C, while a higher $TER_{C:X}$ means that consumers have a relatively low nutrient
93 demand. Cross et al. (2015) noted that there were very few studies of how temperature affects the
94 TER, and made a strong case to measure the $TER_{C:X}$ at different temperatures.

95 Existing studies on this topic are, unfortunately, rather equivocal, with reports of increasing,
96 decreasing, and constant TER with increasing temperature (Persson et al. 2011; Wojewodzic et al.
97 2011; Boersma et al. 2016; Malzahn et al. 2016; Anderson et al. 2017; Ruiz et al. 2020). The most

98 parsimonious explanation for these findings is that the response of the nutritional demands to
99 temperature is not monotonic and that the studies conducted so far have not covered a sufficiently
100 broad temperature range. Indeed, based on theoretical considerations and experimental data, Ruiz et al.
101 (2020) predict a U-shaped response of the $TER_{C:P}$ with temperature. Hence, the question remains
102 whether there is a common response of ectotherm nutrient requirements to changing temperatures that
103 would help in making predictions about secondary production responses to global change or whether
104 the diversity of findings to date reflects true idiosyncrasies in temperature responses among taxa,
105 consequently preventing general overarching predictions.

106 In this study, we aim to shed light on the interactions between macronutrient requirements of
107 ectotherms and temperature. The diversity of experimental conditions (e.g., different species,
108 temperature, and food quality ranges) (Wojewodzic et al. 2011; Malzahn et al. 2016; Ruiz et al. 2020;
109 Starke et al. 2020), in combination with limited data on the temperature dependencies of the
110 parameters used to model TERs (Anderson et al. 2017; Ruiz et al. 2020), have so far prevented a
111 synthetic view on how temperature affects nutritional demands of ectotherms. To overcome these
112 limitations, we experimentally determined the response of the $TER_{C:P}$ to temperature for different
113 aquatic invertebrates. We used two different clones of the freshwater cladoceran *Daphnia magna* with
114 different thermal histories to determine the combination of temperature and diet C:P that maximizes
115 growth. Further, we characterized the thermal response of fundamental parameters of the basic TER
116 model (Frost et al. 2006; Doi et al. 2010) across ecologically relevant temperature ranges, using the
117 marine copepod *Acartia tonsa*, the marine heterotrophic dinoflagellate *Oxyrrhis marina*, and larvae of
118 two populations of the marine crab *Carcinus maenas*.

119

120 **Material and methods**

121 We carried out two sets of experiments. First, we determined the thermal response of the $TER_{C:P}$
122 from growth rates as a function of temperature and food C:P, for two clones of *Daphnia magna*. The
123 $TER_{C:P}$ is obtained from the diet C:P which maximizes growth, and this is done at different
124 temperatures. Second, we determined the thermal response of body C and P contents and of ingestion
125 (IR), respiration (RR), and growth (GR) rates, to obtain the thermal response of the gross growth

126 efficiency of C and P (GGE_C and GGE_P) and of the $TER_{C:P}$ model proposed by (Frost et al. 2006; Doi
127 et al. 2010), for the copepod *Acartia tonsa*, the dinoflagellate *Oxyrrhis marina*, and larvae of two
128 different populations of the crab *Carcinus maenas*. With this second set of experiments we obtained
129 information on how nutrient requirements of the studied organisms change with temperature, as well
130 as the thermal response of all underlying variables that determine the TER.

131 **1- Thermal response of $TER_{C:P}$ from growth as a function of temperature and food C:P.** We
132 determined the diet C:P which maximizes growth ($TER_{C:P}$) at different temperatures for two clones of
133 *D. magna*.

134 *Culturing conditions.*

135 The first experiment was carried out at Arizona State University, USA, with a clone of *D. magna*
136 (Clone US) that was maintained in the laboratory in COMBO media (Kilham et al. 1998) on a diet of
137 the green alga *Scenedesmus acutus* (C:P~120) at room temperature (24°C). The experiment was
138 carried out at 18, 23, and 28°C in a food quality gradient consisting of food with five C:P ratios
139 ranging from 51 to 816. The second experiment was carried out at Universidad Nacional del
140 Comahue, Argentina, with a clone of *D. magna* (Clone AR) that had been maintained in the laboratory
141 in COMBO media (Kilham et al. 1998) on a diet of the green algae *Chlamydomonas reinhardtii*
142 (C:P~150) at 20°C. The experiment was carried out at 15, 20, and 24°C in a food quality gradient
143 consisting of food with five C:P ratios ranging from 40 to 746.

144 *Experimental design.*

145 Both experiments lasted for 3 days. To exclude the influence of indirect effects of P limitation on
146 the nutritional quality of the algae, the gradients in food quality (C:P) were created with a short-term
147 P-spiking technique following Rothhaupt (1995) and Plath and Boersma (2001) (See Appendix S1 in
148 Supporting Information for details). The C:P ratios of the algal cultures were routinely determined by
149 daily filtration through acid-washed precombusted (450°C, 2 h) GF/F Whatman filters and analyzed
150 for particulate C using a Thermo Finnigan EA 1112 CN elemental analyzer (Thermo Scientific,
151 Milano, Italy) and for particulate P via digestion with persulfate at 1.5 atm for 1 h, followed by a
152 molybdate reaction (APHA 2005).

153 For both experiments, we placed one 24-h-old individual of *D. magna* per 30 mL beaker with 11
154 replicates in a factorial design of 3 temperatures and 5 food qualities. Food and media were replaced
155 daily at a concentration of 1.5 mg C L⁻¹. We determined the growth rate of each individual as the
156 difference in the natural logarithm of the lateral area (obtained with photographs and image analysis)
157 at the end and the beginning of the experiment divided by the time in days. In some cases, one or two
158 replicates were missing at the end of the experiment due to mortality during the daily handling of the
159 animals.

160 *Data analyses.*

161 The shape of the TER_{C:P} thermal reaction norm was obtained following Ruiz et al. (2020), fitting
162 the following modified Gaussian function to the individual growth rate versus the food C:P data for
163 each temperature:

164 Eqn. 1

$$165 \quad GR = a + b * e^{-E * \frac{C:P - c^2}{d^2}}$$

166 where *C:P* is the food C:P ratio, *a* is the minimum growth rate, *b* is the height of the curve, *c* is
167 the estimated TER_{C:P} (i.e. curve's maximum), *d* is the curve breadth and *E* is a scaling parameter. All
168 the parameters were estimated by nonlinear least squares regression (Baty et al. 2015). The confidence
169 intervals around the TER_{C:P} were estimated by nonparametric bootstrapping (Efron & Tibshirani
170 1986). At each temperature the dataset was resampled 1000 times and the nonlinear regression
171 procedure and TER_{C:P} estimation were reiterated. This was used to calculate the mean TER_{C:P} and the
172 95% confidence intervals (CI_{95%}) for each temperature. A significant difference between TER_{C:P}
173 estimates at each temperature was inferred in the absence of overlap between their CI_{95%}.

174 **2- Thermal response of TER_{C:P} model and underlying variables.**

175 *Culturing conditions.*

176 These experiments were carried out at the Biologische Anstalt Helgoland, Alfred-Wegener-
177 Institut, Helgoland, Germany. *O. marina* was obtained from the Göttingen culture collection (Strain
178 B21.89), and the stock culture used to inoculate the experimental containers was grown in batch
179 cultures at 18°C in the dark. Eggs of *A. tonsa* were obtained from a permanent laboratory culture at

180 18°C, and incubated in filtered seawater for hatching. Since hatching peaks between 24 h and 36 h of
181 incubation, we collected the nauplii hatched only during this period to minimize age differences
182 between individuals. Berried females of *C. maenas* were collected manually at the intertidal area of
183 the bay of Cadiz (Spain), and Helgoland (Germany), during the reproductive periods. Animals were
184 transported to the Biologische Anstalt Helgoland at AWI (Germany) in individual containers with
185 seawater and constant temperature (15.7 and 12.5 °C for Cadiz and Helgoland, respectively). In order
186 to ensure a successful embryonic development, and to reflect the temperature of the natural habitat at
187 the time of hatching in summer, females were maintained in individual aquaria where temperature was
188 gradually increased (0.2°C per day) until 18°C, when hatching occurred. We used four hatches from
189 different females from the Cadiz population and three from Helgoland to account for maternal effects
190 on the results (Torres et al. 2020), and each of them was considered as a replicate.

191 *Experimental design.*

192 Individuals of *O. marina*, or recently hatched *A. tonsa* (nauplii) and *C. maenas* (Zoea I) were
193 placed in beakers with filtered seawater (0.2µm) and food *ad libitum*. *A. tonsa* and *O. marina* were fed
194 *Rhodomonas salina*, and *C. maenas* was fed with *Artemia salina*. *A. tonsa* and *C. maenas* were
195 distributed in temperature-controlled rooms, and *O. marina* beakers were placed in a gradient
196 temperature table following Malzahn et al. (2016). Experiments with *A. tonsa* and *O. marina* were
197 carried out with a photoperiod of 16 h light – 8 h dark and experiments with *C. maenas* with a
198 photoperiod of 12 h light – 12 h dark. Media and food were replaced daily. The length of the
199 experiment varied according to each species (for specific details on the experimental design see
200 Appendix S2 Table 1).

201 *Carbon and phosphorus Analyses.*

202 At the beginning and the end of the experiments we determined C and P contents for individuals
203 of *A. tonsa* and *C. maenas* and C and P contents per beaker of *O. marina*. C and P contents of *O.*
204 *marina* and *R. salina* (food of *A. tonsa* and *O. marina*) were measured by filtering a known amount
205 through acid-washed precombusted (450°C, 2 h) Whatman GF/F filters. Analyses for *Acartia tonsa*
206 and *Artemia salina* (food of *C. maenas*) were carried out by placing a known number of individuals on
207 GF/F filters and for *C. maenas* by placing individuals directly into pre-weighed tin capsules for C

208 analysis or in 1.5 mL Eppendorf tubes for P analysis, following by re-weighing before analysis. In all
209 cases C was analyzed with a Vario MICRO cube CHNS analyzer (Elementar Analysensysteme), and P
210 as orthophosphate after acidic oxidative hydrolysis with 5% H₂SO₄ (Grasshoff et al. 2009). Using
211 these data we calculated initial and final body C:P ratios and growth rate in terms of C and P for each
212 species (*GR*, see calculations).

213 *Ingestion (IR) and Respiration (RR).*

214 At the end of the growth period, we determined ingestion rates in terms of C and P, and
215 respiration rates of *A. tonsa*, *O. marina*, and both populations of *C. maenas*. To determine ingestion
216 rates, organisms were placed in beakers with filtered seawater and a known amount and quality (C:P)
217 of food. Consumers were removed after the feeding period, and the remaining food was quantified.
218 The algal cells were counted with a CASY particle counter (SCHARFE SYSTEMS, Reutlingen,
219 Germany) and *A. salina* were counted with a stereomicroscope. For *O. marina* and *A. tonsa* the
220 feeding rate was determined by the number of algae remaining after the feeding period relative to a
221 control with algae but without consumers (details for each species in Appendix S2 Table 2).

222 Respiration rates were determined by placing individuals in 4 mL glass vials in filtered seawater
223 (0.2 µm) without food in a SDR SensorDish® 24- channel Reader (PreSens, Regensburg, Germany) in
224 the dark, in temperature-controlled rooms set to the acclimation temperature. The system was
225 calibrated at each temperature with filtered seawater at 100% and 0% air saturation following the
226 manufacturer's protocol. Vials without organisms (n= 6) were used as a control to account for
227 microbial oxygen consumption in seawater. To avoid oxygen stratification within the vials, reader and
228 vials were placed on a rocking platform shaker (IKA Rocker 2D digital, Staufen, Germany) at 80 rpm.
229 The oxygen concentration was recorded every 15 seconds in mg·L⁻¹. Oxygen levels during
230 measurement were monitored closely to avoid suboptimal levels (< 80% air saturation) inside the
231 chambers. Oxygen consumption was determined by a linear regression of the change in O₂
232 concentration data plotted against time, and standardized to µgC (see details for each species in
233 Appendix S2 Table 3).

234 *Calculations.*

235 We determined the $TER_{C:P}$ as a function of temperature for *A. tonsa*, *O. marina*, and *C. maenas*
236 using the model of Frost et al. (2006) modified by Doi et al. (2010) (Eqn. 2).

237 Eqn 2.

$$238 \quad TER_{C:P} = \frac{GGE_P}{GGE_C} \times \frac{Q_C}{Q_P}$$

239 Where Q_C and Q_P are the body C and P contents, GGE_P and GGE_C are the gross growth
240 efficiencies of P and C calculated following Doi et al. (2010) as the ratio of the growth rate of P or C
241 to the ingestion rate of P or C (for GGE_P and GGE_C , respectively):

242 Eqn 3.

$$243 \quad GGE = \frac{GR}{IR}$$

244 Where GR is the amount of C or P fixed as new biomass in a certain period, it is calculated as the
245 difference in C or P content (per individual for *A. tonsa* and *C. maenas*, and per beaker for *O. marina*)
246 at the end and the beginning of the experiment over time in days, and IR is the ingestion rate in terms
247 of C or P in the same period.

248 *Data analyses.*

249 One-way analysis of variance (ANOVA) was performed to compare the organisms' C:P ratios,
250 respiration, growth, and ingestion rates, GGE, and $TER_{C:P}$ values with temperature as a factor,
251 followed by Holm-Sidak post hoc tests. To meet the assumption of normality for the ANOVA, the C:P
252 ratio of *A. tonsa* was log transformed prior to the analysis. When assumptions were not met by
253 transforming data, Kruskal-Wallis ANOVA on ranks was used. The temperature where the $TER_{C:P}$ is
254 the highest (Max $TER_{C:P}$ temperature) and its CI_{95%} for *A. tonsa*, *O. marina* and *C. maenas* were
255 obtained through nonlinear regression fit of the thermal response of the $TER_{C:P}$ to a Gaussian function,
256 with the R package nlstools (Baty et al. 2015). All analyses were performed using the software R
257 v.4.1.0 (R-Core-Team 2021).

258

259 **Results**

260 **1- Thermal response of $TER_{C:P}$ from growth as a function of temperature and food C:P.**

261 Growth rates of both clones of *D. magna* showed a hump-shaped response to the food C:P
262 gradient fit to the modified Gaussian equation (Eqn. 1) at all temperatures (Fig. 1 a and b), except for
263 *D. magna* (US) at 15 °C (lowest temperature), which showed a nearly flat response of growth rates to
264 changing food quality (Fig. 1 a). The $TER_{C:P}$, that is the food C:P that maximizes growth at each
265 temperature (maximum of the gaussian function, except for *D. magna* (US) at 15°C), showed a hump-
266 shaped relation with temperature. The maximum $TER_{C:P}$ was found at intermediate temperatures for
267 both clones (Fig. 1 c and d), with decreasing $TER_{C:P}$ at low and high temperatures (Fig. 1 c and d).

268 2- Thermal response of TER model and underlying variables.

269 *Ingestion, respiration, and growth rates in the thermal gradient.*

270 Ingestion and respiration rates showed the same response to temperature within species, but were
271 not consistent between them (Fig. 2 a-d and g-j). Ingestion and respiration rates showed a hump-
272 shaped response to temperature for *A. tonsa* and *O. marina*, with maximum values in the range of 18-
273 21°C for *A. tonsa*, and at 18°C for *O. marina* (Fig. 2 a-d). In contrast, both populations of *C. maenas*
274 presented a consistent increase in ingestion and respiration rates with temperature in the thermal range
275 of the analyses (Fig. 2 g-j). Growth rates had an increasing trend in the thermal gradient for all species
276 (Fig. 2 e, f, k, l). However, growth rates of both populations of *C. maenas* seemed to reach a maximum
277 growth at around 21°C (Fig. 2 k, l).

278 *Body C:P in the thermal gradient.*

279 We found similar effects of temperature on body C:P ratio in all organisms tested (Fig. 3). C:P of
280 *A. tonsa*, *O. marina* and *C. maenas* (Cadiz) had a U-shaped response to temperature, with minimum
281 values at intermediate temperatures (around 18°C) (Fig. 3 a-c). C:P ratios of *C. maenas* from
282 Helgoland showed the same U-shaped response to temperature as the other organisms but also had a
283 second minimum in the highest temperatures resulting in an “inverse N-response” of body C:P to
284 temperature (Fig. 3 d).

285 *Gross growth efficiency of C and P (GGE_C and GGE_P) in the thermal gradient.*

286 The thermal response of gross growth efficiency of carbon presented some differences between
287 species (Fig. 4 a-d). GGE_C in *A. tonsa* increased at the highest temperature (Fig. 4 a), had a U-shaped

288 response to temperature in *O. marina* (Fig. 4 b), and had no variation with temperature for both *C.*
289 *maenas* populations (Fig. 4 c and d). On the other hand, GGE_P showed larger responses to temperature
290 with patterns that differed among the study taxa (Fig. 4 e-h).

291 *Nutrient requirements as a function of temperature (TER_{C:P} model).*

292 Using the TER_{C:P} model approach, we obtained a hump-shaped response of the TER_{C:P} to
293 temperature for *A. tonsa*, *O. marina*, and *C. maenas* Cadiz (Fig. 5 a-c), with a maximum TER_{C:P}
294 (MaxTER_{C:P}) at intermediate temperatures. This MaxTER_{C:P} is indicative of the organism's lowest P-
295 requirements. The unimodal shape of the TER_{C:P} relationship indicates that at both lower and higher
296 temperatures animals need food with higher P content relative to C to grow maximally. In the case of
297 *C. maenas* Helgoland, we obtained an N-shaped response of the TER_{C:P} as a function of temperature
298 (Fig. 5 d). The lower temperatures of the gradient (12-18 °C) resulted in a hump-shaped response for
299 this population similar to the other taxa, while in the warmer temperatures (18-24 °C) formed a U-
300 shaped thermal response of the TER_{C:P} (Fig. 5 d).

301

302 **Discussion**

303 In the recent literature, significant effort has been devoted to understanding the independent role
304 of nutrients and temperature influencing ecological processes, however it still remains largely unclear
305 how temperature and nutrients interact driving organisms' growth and metabolism (Cross et al. 2015).
306 Here, we analyzed the nutrient requirements of four different invertebrates in a consistent way,
307 including two clones and two populations with different thermal history and found common thermal
308 responses in their nutrient requirements.

309 We found a hump-shaped TER_{C:P} among all organisms, except for the Helgoland *C. maenas*
310 population, which indicates that phosphorus (P) requirements are high at low temperatures, decrease
311 when temperatures increase to intermediate values, and increase again when temperatures are higher.
312 Our results may seem contradictory to the study of Ruiz et al. (2020), which reported a U-shaped
313 TER_{C:P} to temperature. It is important to note, however, that Ruiz et al. (2020) focused on
314 temperatures that were clearly above the optimal temperatures of the animals they studied. As we
315 aimed to study ecologically relevant temperatures, our experiments did not include these high

316 temperatures. It is possible that, above a certain temperature threshold, physiological stress increases
317 C-demands for respiratory and catabolic processes, resulting in higher TER. The observation that the
318 $TER_{C:P}$ of the Helgoland population of *C. maenas*, a colder environment than the population from
319 Cadiz, increases at the very high temperatures, linked to a strong increase in respiration (Fig. 2 j),
320 indeed suggests that this mechanism may come into play at too high temperatures. At lower
321 temperatures, which were not studied by Ruiz et al. (2020) we observed a decreasing $TER_{C:P}$.
322 Interestingly, when we extended the model of Ruiz et al. (2020) to lower temperatures (below 18°C),
323 we obtained an N-shaped TER response to temperature. In fact, exactly the shape of the response of
324 the Helgoland *C. maenas* population (Fig. 5 d), providing experimental support for the extension of
325 the model by Ruiz et al. (2020) to lower temperatures. Thus, we suggest that, when encompassing the
326 entire operating temperature range of a species, hump-shaped $TER_{C:P}$ responses as observed here can
327 be combined with the U-shape found by Ruiz et al. (2020), resulting in a cubic thermal response of the
328 $TER_{C:P}$ (as seen for *C. maenas* from Helgoland). In this response, the hump-shaped part of the function
329 encompasses cold to optimal temperatures while the U-shaped of Ruiz et al. (2020) largely pertains to
330 the range above optimal temperatures (Fig. 6).

331 In agreement with previous work (Woods et al. 2003; Kendrick & Benstead 2013; Balseiro et al.
332 2021), but in contrast to Ruiz et al. (2020), we observed that body C:P stoichiometry changes
333 significantly with temperature. Body C:P had a nonlinear U-shaped thermal response, with a minimum
334 C:P located at the $MaxTER_{C:P}$ temperature. In addition, for *C. maenas* (Helgoland) we found a second
335 body C:P minimum at the highest temperature of the range we studied. Thus, for all species tested,
336 body C:P increased above the $MaxTER_{C:P}$ temperature, while a decrease was observed only for the
337 colder population of *C. maenas* at the highest temperature (Fig. 3d). Strikingly, the response of body
338 C:P to temperature showed the opposite pattern compared to the thermal response of the $TER_{C:P}$ (Fig.
339 3 and 5). This means that, at temperatures for which P requirements are higher (low $TER_{C:P}$),
340 organisms had a lower body C:P ratio than at temperatures where P requirements are lower (high
341 $TER_{C:P}$). This complex thermal response of body C:P suggests that the influence of temperature on P
342 metabolism might play a role in the $TER_{C:P}$ thermal response, as suggested by Cross et al. (2015). It is
343 important to note that, even though body C:P changed considerably with temperature, these changes

344 are in *opposite direction* of the $TER_{C:P}$, and hence body C:P was not the driver for the observed
345 changes in TER with temperature. Hence, differential changes in the growth efficiencies of P and C
346 with temperature seem to drive the thermal response of nutrient requirements.

347 Growth efficiencies of P and C are determined by how P or C are retained after ingestion. Ruiz et
348 al. (2020) stated that the differential response of ingestion and respiration generated their U-shaped
349 TER thermal reaction norm in their model and they assume that the reaction norms of ingestion and
350 respiration are unimodal and exponential, respectively. However, we show that this response is not
351 universal. Within the thermal range we tested, ingestion rates were unimodal for *A. tonsa* and *O.*
352 *marina* but increased monotonically for both *C. maenas* populations. Respiration rates, on the other
353 hand, seemed to be exponential in both *C. maenas* populations but were unimodal in *A. tonsa* and *O.*
354 *marina*. Hence, we are not able to predict the thermal response of the $TER_{C:P}$ from only these two
355 variables. Studies analyzing carbon growth or use efficiency in thermal gradients are limited, mainly
356 carried out in microbes, and show that all types of thermal responses are possible: decreasing,
357 increasing, and no change (Hagerty et al. 2014; Ye et al. 2019; Zheng et al. 2019; Smith et al. 2021).
358 Indeed, these studies show that the thermal response of carbon use efficiency can change depending on
359 substrate quality (Steinweg et al. 2008; Öquist et al. 2016), making generalizations and predictions
360 even more difficult. In our study, *A. tonsa* and *O. marina* fed on the algae *R. salina* and their GGE_C
361 had a similar increasing response to temperature, while both *C. maenas* populations that fed on
362 *Artemia* had the same flat response to temperature. This possible effect of resource quality in driving
363 GGE_C , as suggested by Steinweg et al. (2008) and Öquist et al. (2016), deserves further exploration.

364 Understanding the thermal dependencies of nutrient GGEs may open the path towards integrating
365 metabolic theory and ecological stoichiometry. In an attempt to do so, Doi et al. (2010) compiled data
366 from the literature spanning from unicellular organisms to vertebrates, but were not able to find a
367 universal relationship between GGE_P and temperature. They concluded that it is difficult to make
368 robust inferences due to limited number of assessments of GGE_P . As we previously stated, the ratio
369 between the GGEs of C and P shaped the thermal response of the $TER_{C:P}$, over-riding effects of
370 changes in body C:P ratio. GGE_P was the main driver of this ratio for three (*A. tonsa* and both *C.*
371 *maenas*) of the four organisms in the analyses and we found that, in general, GGE_P seems to be high at

372 the $\text{MaxTER}_{\text{C:P}}$ temperature. We still do not know whether there is a universal pattern for the thermal
373 dependence of GGEs. However, it is clear that the nonlinear thermal responses of GGE_{C} and GGE_{P}
374 result in a complex nonlinear thermal response of nutrient requirements in different organisms.
375 Nevertheless, GGE_{P} seems to be the main driver of the thermal response of $\text{TER}_{\text{C:P}}$.

376 We propose that the $\text{MaxTER}_{\text{C:P}}$ observed for all species at intermediate temperatures reflects the
377 lower P requirements at temperatures that are close to the species' thermal environment in nature
378 (Schulte et al. 2011) (Fig. 6), a response that would optimize P metabolism given that this element is
379 often limiting in aquatic environments. McFeeters and Frost (2011), observed that the negative effect
380 of low P-food on *D. magna* was weakest at intermediate temperatures, which is a good indication that
381 P is used most efficiently at those temperatures.

382 Our results imply that the sensitivity of ectotherms to nutrient limitation increases at low and high
383 temperatures. Apart from globally increasing temperature, altered nutrient availability is one of the
384 greatest anthropogenic disturbances of our aquatic ecosystems (Bindoff et al. 2019). Thus, for
385 organisms living at temperatures around their $\text{MaxTER}_{\text{C:P}}$ temperature, warming would increase their
386 sensitivity to nutrient limitation (or C excess). Although the temperature range we used in our
387 experiments is much wider than is expected to be produced by global warming, we show that,
388 depending on where the thermal environment sits relative to the $\text{MaxTER}_{\text{C:P}}$ temperature and the
389 direction of change in nutrient availability, even relatively small predicted temperature increases can
390 have strong effects on consumer performance. However, the effects of these temperature changes
391 might be counteracted if changes in nutrient availability move in the same direction as the thermal
392 response of nutrient requirements, i.e. further eutrophication of waters would increase P-availability,
393 and at the same time warming would increase organism P-requirements. Based on our results, we
394 predict that nutrient reductions that are ongoing in many water bodies globally may ironically
395 exacerbate the impacts of warming temperatures. Hence, we propose that an accurate mechanistic
396 understanding of the complex relationship between temperature and stoichiometric requirements of
397 consumers is essential if we are to predict how ectotherms will respond to ongoing changes in nutrient
398 supplies and environmental temperature.

399

400

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413 **Figure legends:**

414 **Figure 1:** (a) and (b) Growth rate as a function of food C:P ratio in the thermal gradient for clone US
415 (a) and clone AR (b) of *Daphnia magna*. Dots are individual data, and the lines are the best fit to the
416 Gaussian Function (Eq. 1) estimated by nonlinear least squares regression, the maximum of the
417 gaussian function is the C:P threshold elemental ratio ($TER_{C:P}$). (c) and (d) $TER_{C:P}$ as a function of
418 temperature and the 95% confidence intervals ($CI_{95\%}$) estimated by nonparametric bootstrapping
419 ($n=1000$) for clone US and clone AR respectively. Lower-case letters inside the graphs indicate
420 homogeneous groups according to overlapping $CI_{95\%}$. Lines and dots colours represent different
421 temperatures (see reference in figure).

422 **Figure 2:** Thermal response of ingestion rate (a, b, g, h), respiration rate (c, d, i, j), and growth rate (e,
423 f, k, l), for *Acartia tonsa* (a, c, e), *Oxyrrhis marina* (d, c, d), and both populations of *Carcinus maenas*
424 (g-l). Symbols are mean values and bars SE. In some cases the error bars are not visible, because they
425 are smaller than the symbols. Lower-case letters inside the graphs indicate homogeneous groups
426 according to the post hoc Holm-Sidak multiple comparison test results.

427 **Figure 3:** Thermal response of the body C:P ratios of (a) *Acartia tonsa*, (b) *Oxyrrhis marina*, (c)
428 *Carcinus maenas* Cadiz, and (d) *C. maenas* Helgoland. Dots and bars are mean values and SE. Lower-
429 case letters inside the graphs indicate homogeneous groups according to the post hoc Holm-Sidak
430 multiple comparison test results.

431 **Figure 4:** Gross growth efficiency of carbon (a-d) and phosphorus (e-h). (a and e) *Acartia tonsa*, (b
432 and f) *Oxyrrhis marina*, (c and g) *Carcinus maenas* Cadiz, and (d and h) *C. maenas* Helgoland. Dots
433 and bars are mean values and SE. In some cases the error bars are not visible, because they are smaller
434 than the symbols. Lower-case letters inside the graphs indicate homogeneous groups according to the
435 post hoc Holm-Sidak multiple comparison test results or Kruskal-Wallis ANOVA on ranks (a and c).

436 **Figure 5:** C:P Threshold Elemental Ratio ($TER_{C:P}$) as a function of temperature for (a) *Acartia tonsa*,
437 (b) *Oxyrrhis marina*, (c) *Carcinus maenas* Cadiz, and (d) *C. maenas* Helgoland. In (a-c) dashed
438 vertical lines represent the mean $MaxTER_{C:P}$ temperature and the shaded areas the $CI_{95\%}$ obtained
439 through non-linear regression fit of the thermal response of the $TER_{C:P}$ to a Gaussian function, with the

440 R package nlstools (Baty et al. 2015). Dots and bars are mean values and SE. Lower-case letters inside
441 the graphs indicate homogeneous groups according to the post hoc Holm-Sidak multiple comparison
442 test results Kruskal-Wallis ANOVA on ranks (c).

443 **Figure 6:** Proposed N-shaped response of the $TER_{C:P}$ to temperature. Light blue, green, and orange
444 areas, until the vertical dashed line represent temperatures within the ecological environment of the
445 species, the red area represents temperatures beyond the thermal optimum (Pörtner & Farrell 2008;
446 Pörtner 2012) that might be experienced by the species only in rare conditions. In this proposed
447 concept, the increasing demands of C relative to P when temperatures increase from cold (light blue)
448 to intermediate (middle green) are the result of increasing respiration rates and P use efficiency, until
449 the $MaxTER_{C:P}$ is reached. When temperatures increase above the normal thermal environment of the
450 organism (from green to orange area), the increasing demands of P relative to C are the result of the
451 decrease in P use efficiency, and might prevent an excessive increase in metabolism that can result
452 from the combination of low P diets (Ruiz et al. 2018; Ruiz et al. 2020) and increased temperatures.
453 The increase in C demands relative to P when temperature is excessive may reflect the physiological
454 stress that amplifies C-demands for respiratory and catabolic processes (Schmitz 2013).

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