

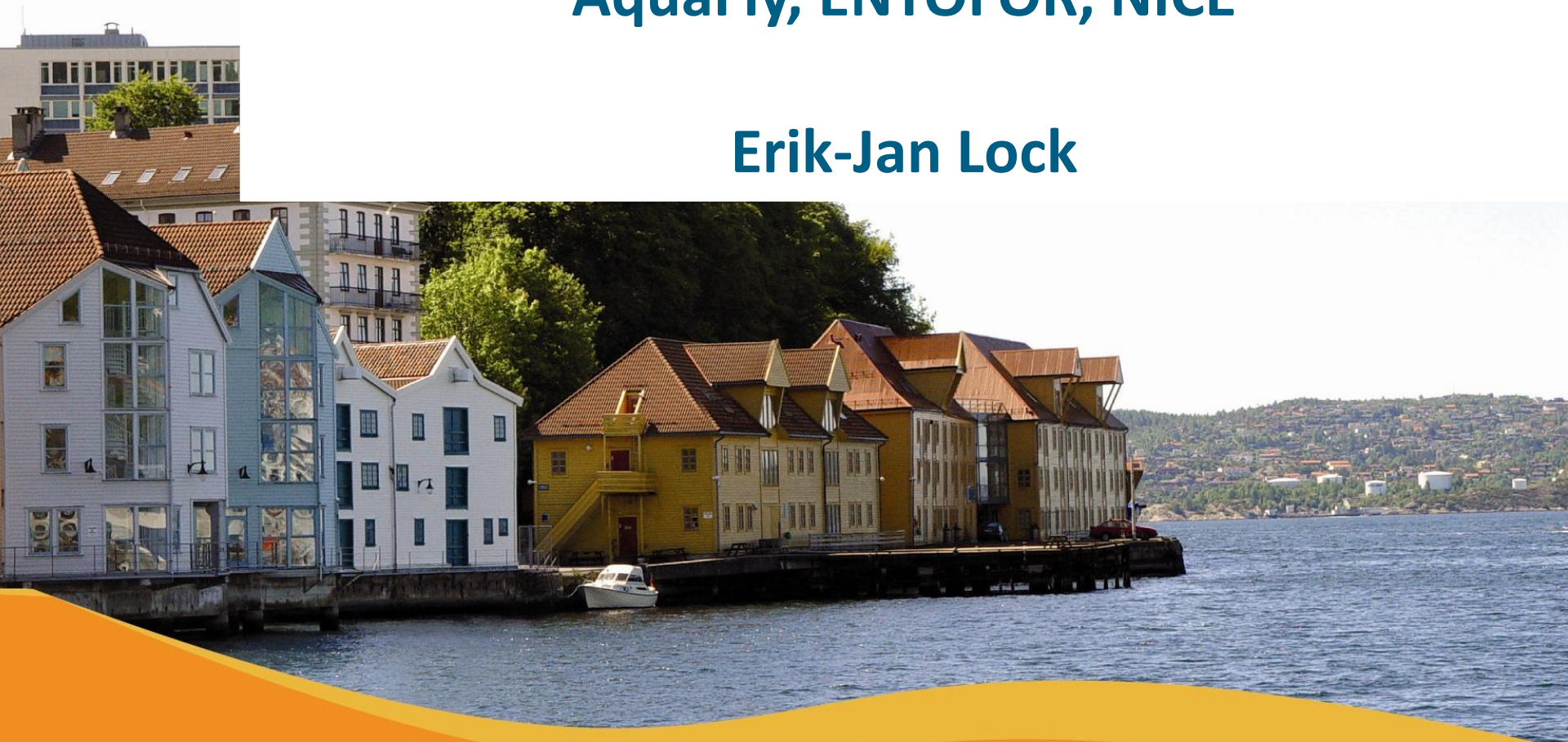
N I F E S

NASJONALT INSTITUTT
FOR ERNÆRINGS- OG
SJØMATFORSKNING

Research projects on insects at NIFES

AquaFly, ENTOFÔR, NICE

Erik-Jan Lock



The logo consists of two overlapping circles. The left circle is dark blue and contains a white silhouette of a fish. The right circle is light blue and contains a white silhouette of a fly.

AQUAFly





Nutrients
Contaminants
Pathogens



Fish health and welfare



Nutrients
Contaminants
Fillet quality



Nutrients
Contaminants
Pathogens

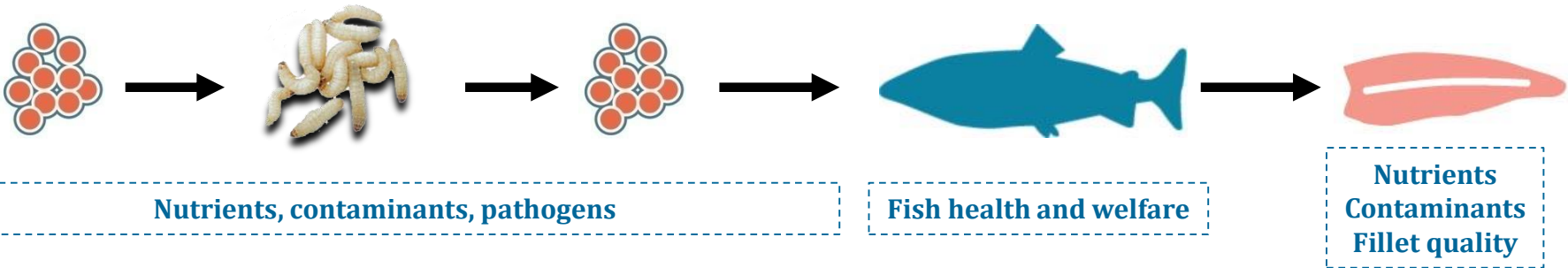


Insect health and welfare



Nutrients
Contaminants
Product quality

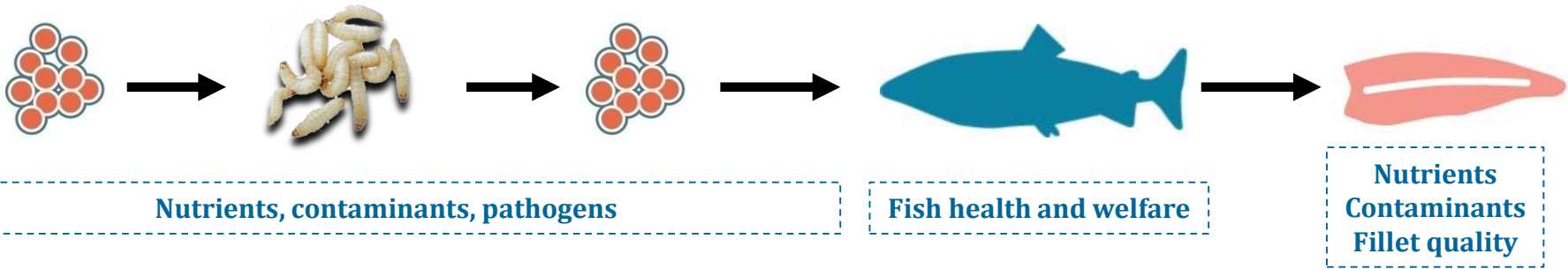
Sustainability evaluation (social, environmental and economic) and ethical considerations





UAB
 Universitat Autònoma
 de Barcelona

Sustainability evaluation (social, environmental and economic) and ethical considerations

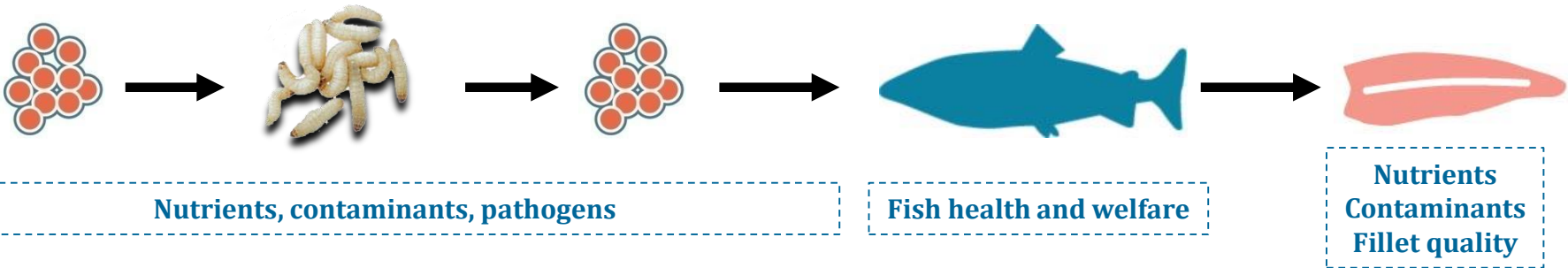


NIFES

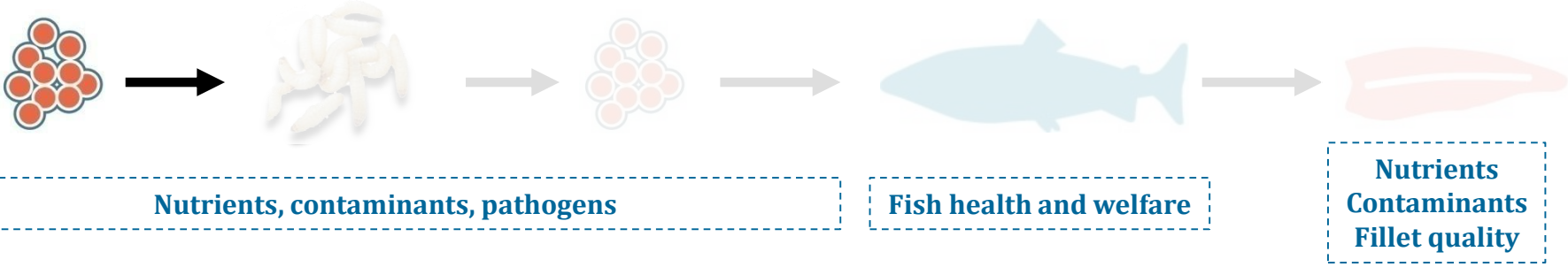
NIFES

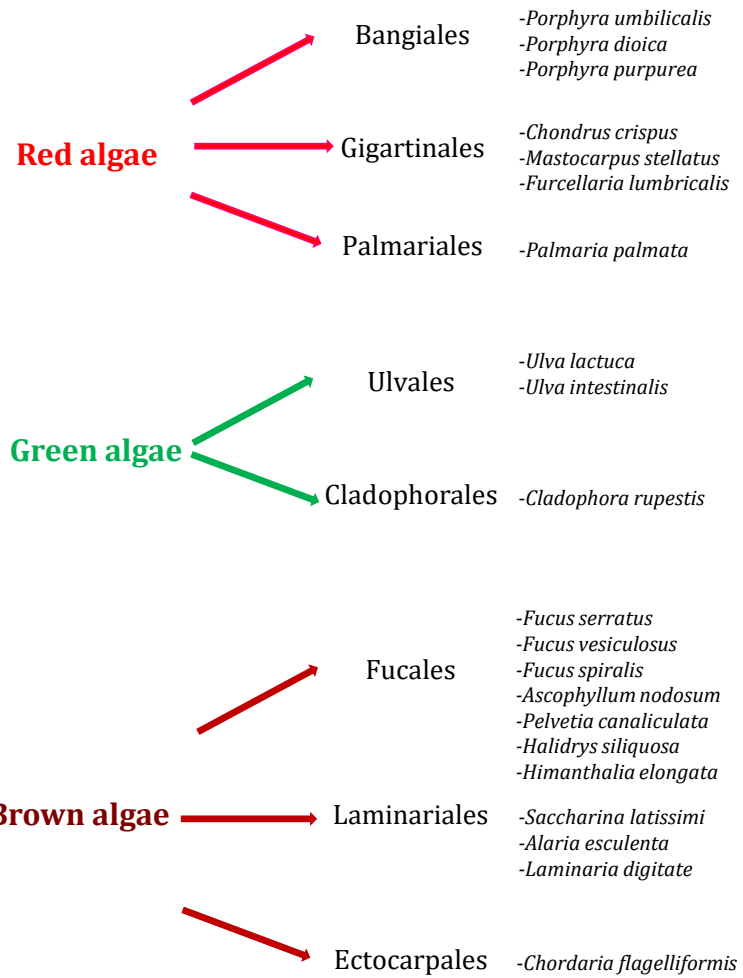
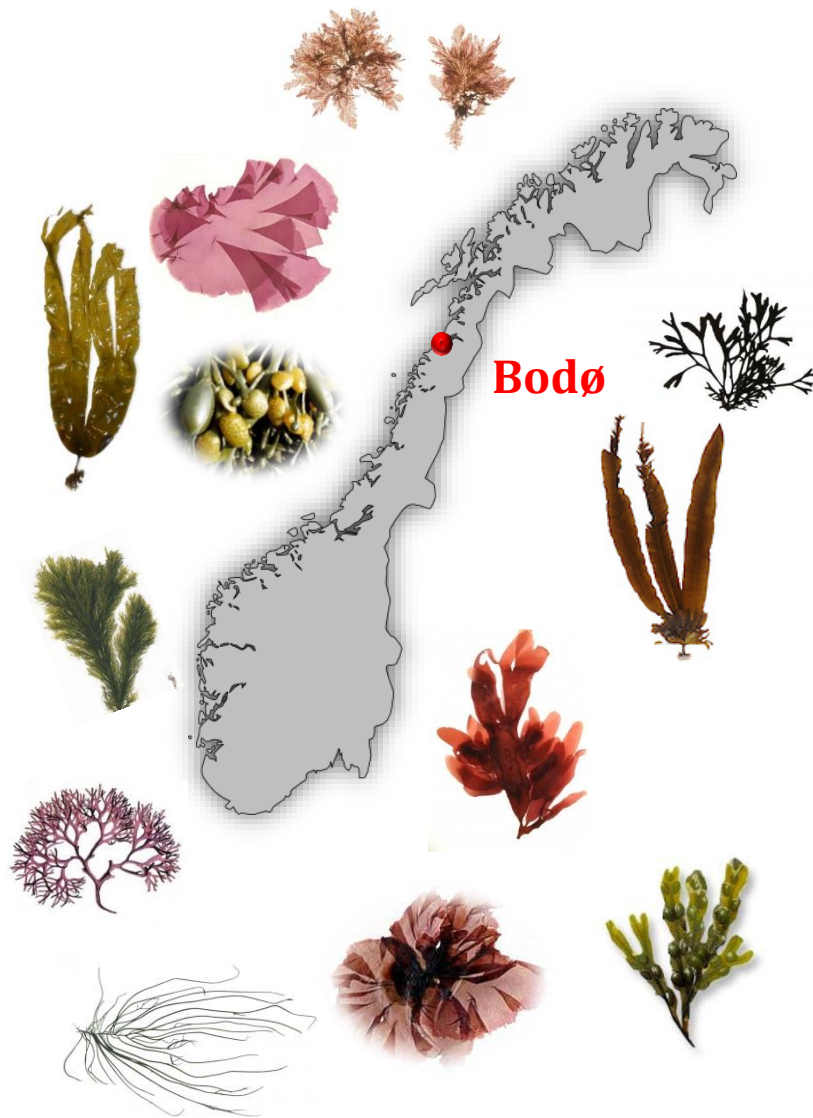


Sustainability evaluation (social, environmental and economic) and ethical considerations



Sustainability evaluation (social, environmental and economic) and ethical considerations

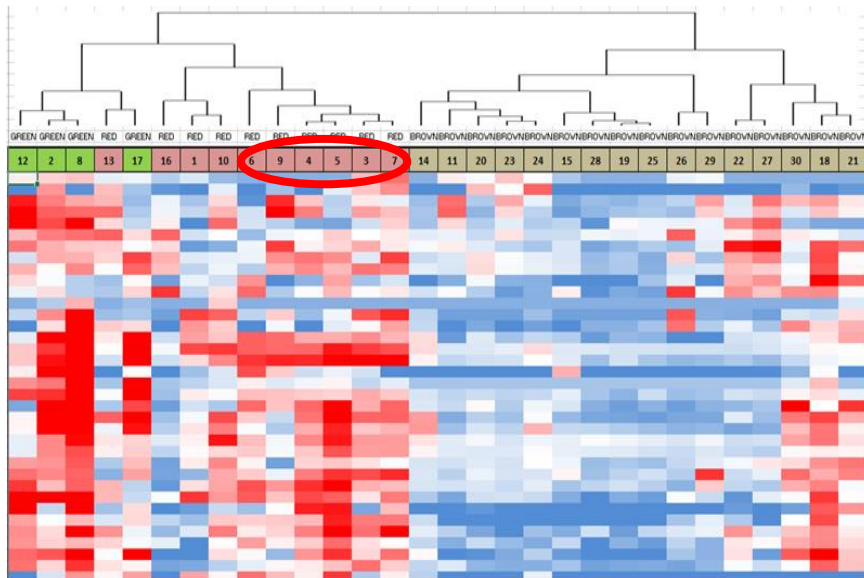




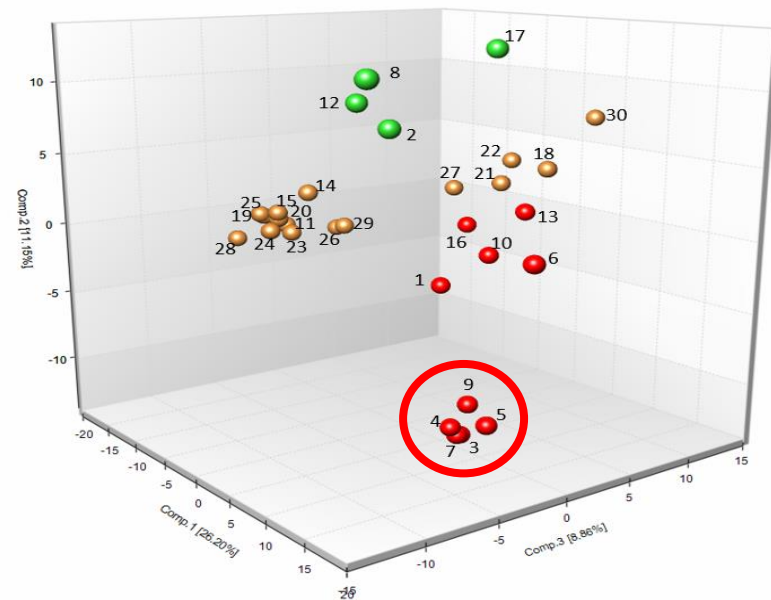


Porphyra cf. purpurea
Porphyra dioica
Porphyra cf. Umbilicalis
Palmaria palmata

Hierarchical cluster analysis



Unsupervised principal component analysis

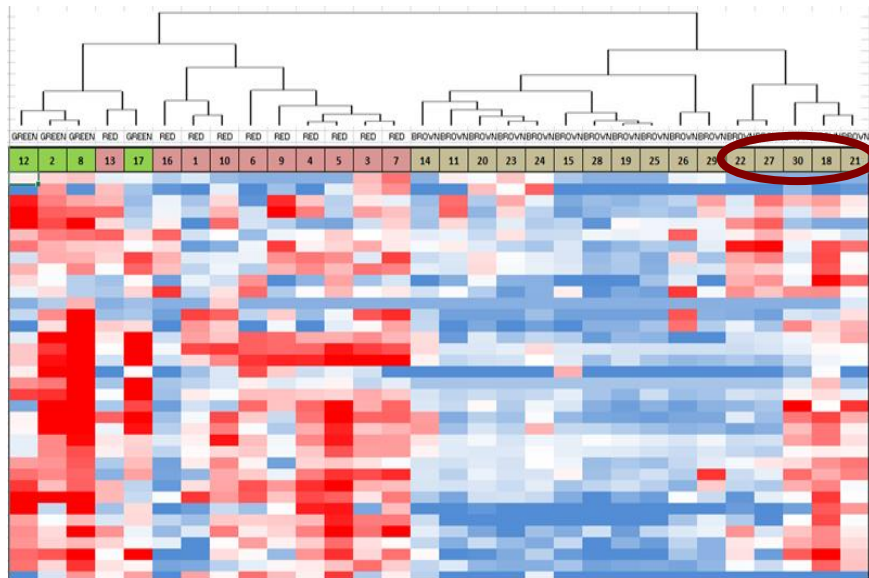


Bangiales and Palmariales species exhibited similar metabolite profiles in comparison to profiles from other red algae

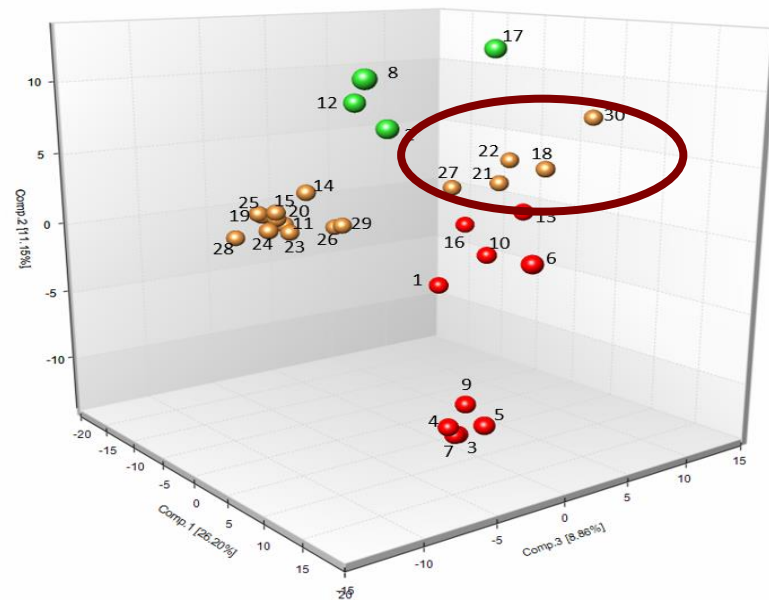


Chordaria flagelliformis
Alaria esculenta
Saccharina latissima
Laminaria digitata

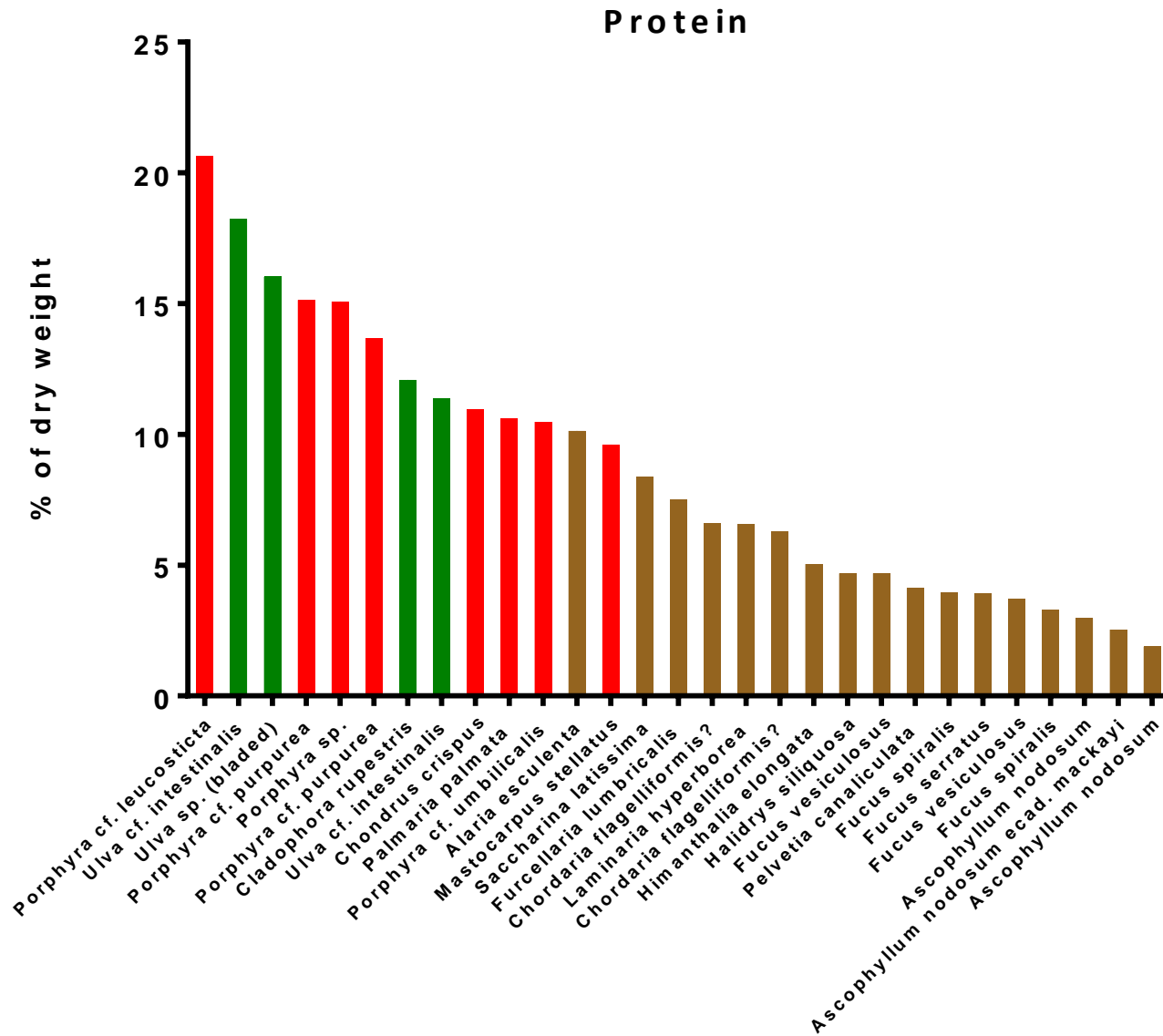
Hierarchical cluster analysis

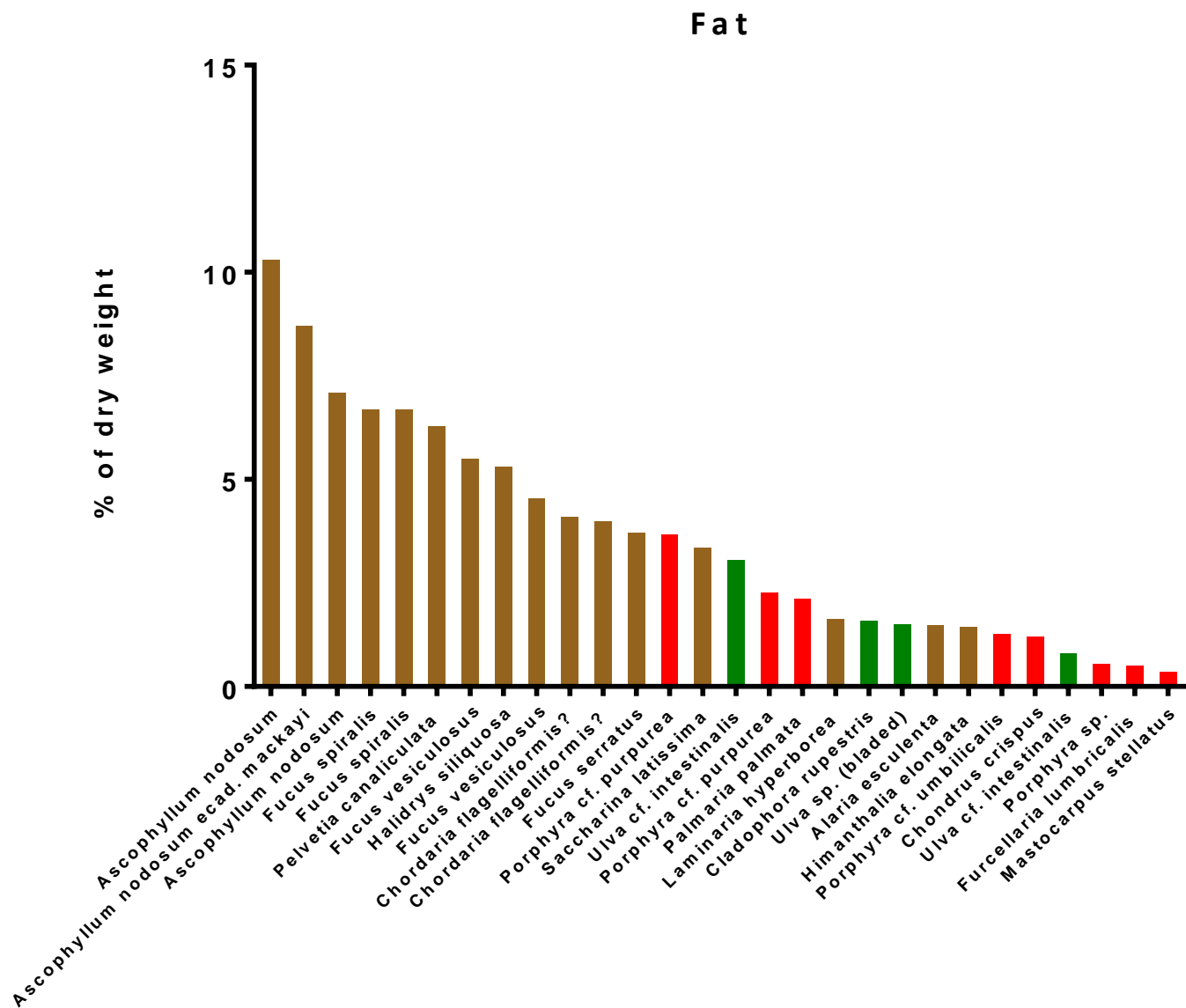


Unsupervised principal component analysis



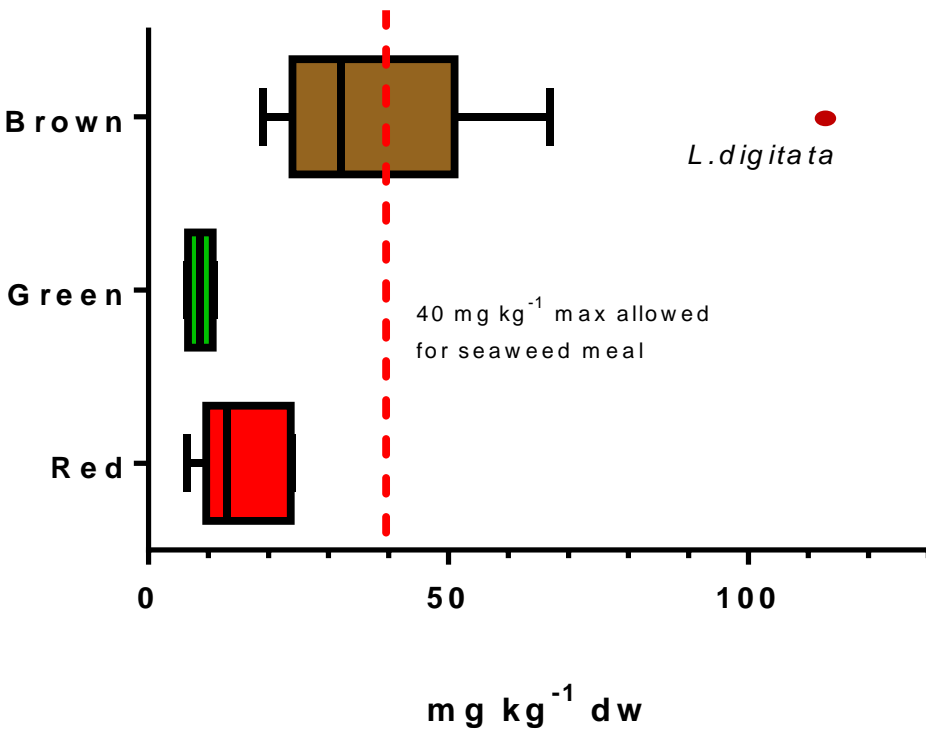
Metabolites of the algal species belongig to the laminariales and ectocarpales order were grouped separately



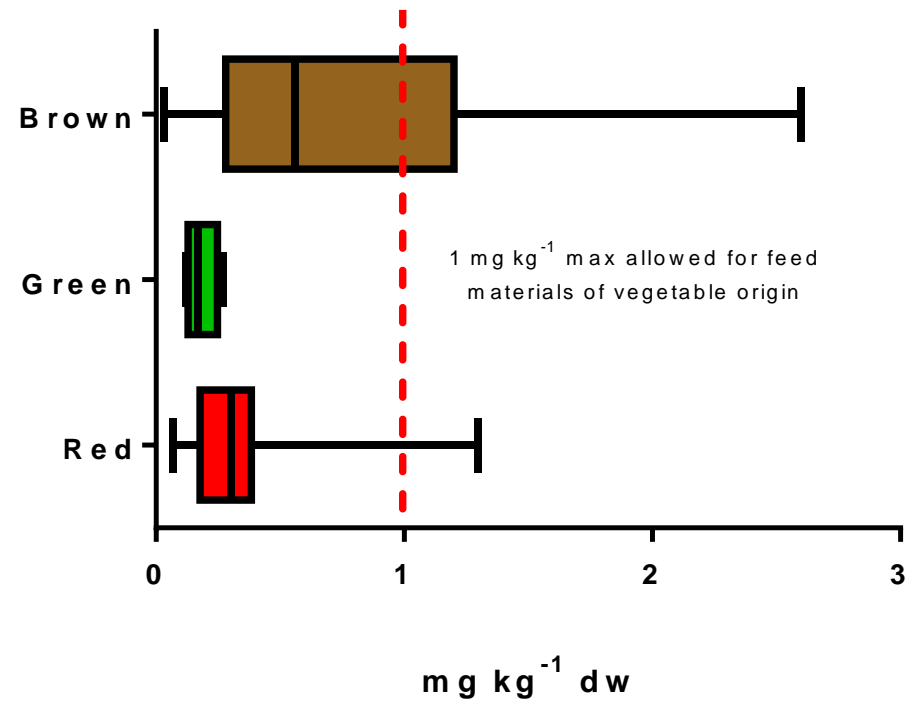




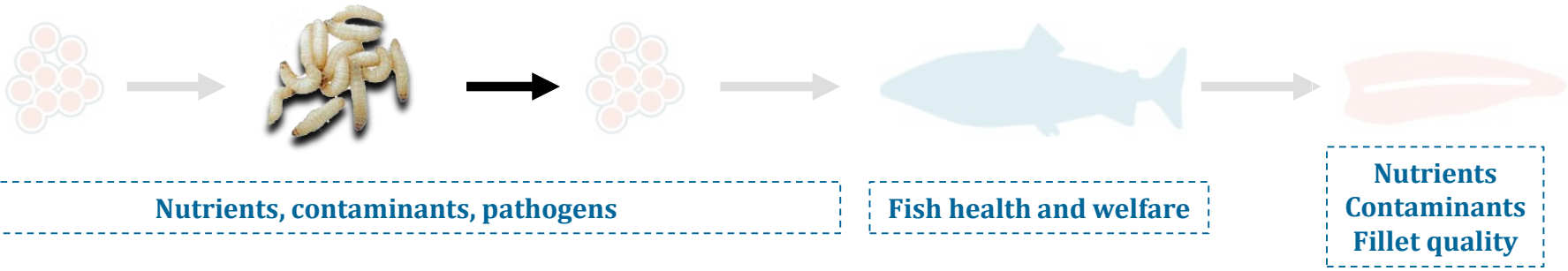
Arsenic



Cadmium



Sustainability evaluation (social, environmental and economic) and ethical considerations

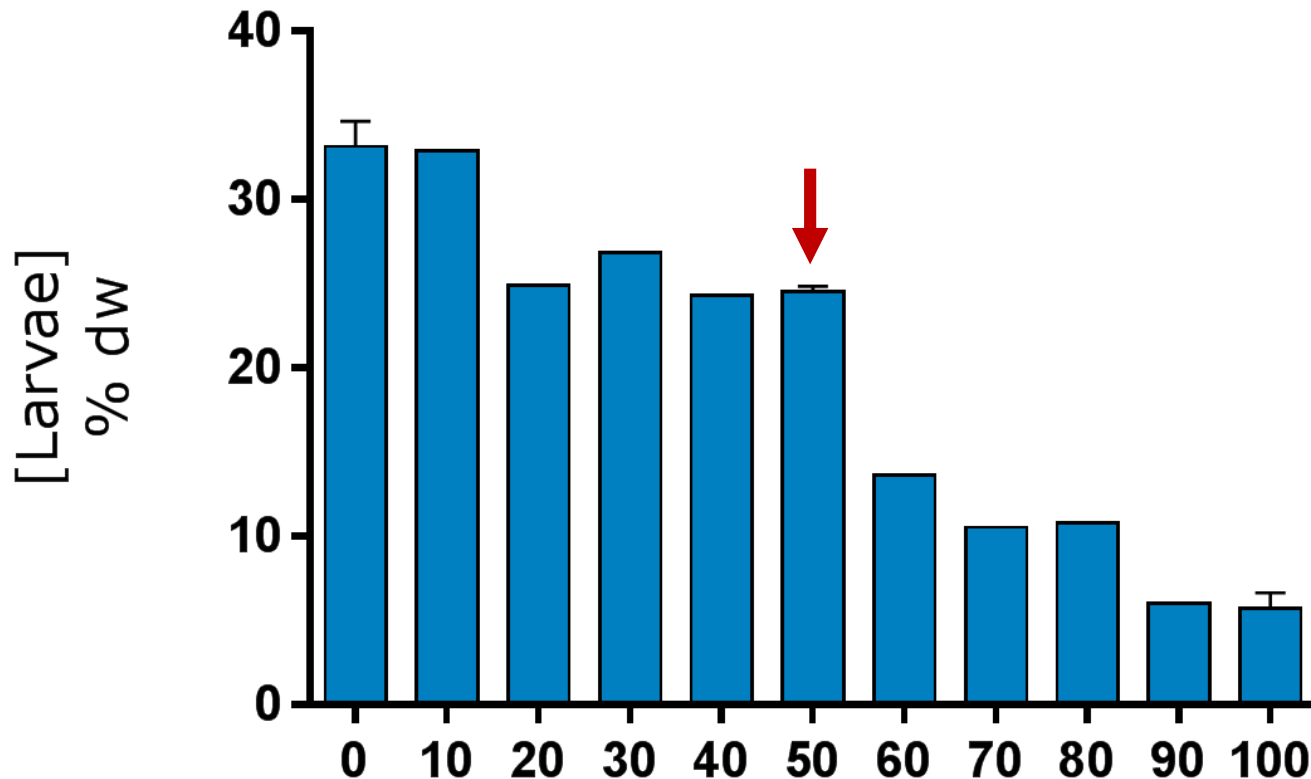


Feasible



Seaweed (%)	0	10	20	30	40	50	60	70	80	90	100
Control (%)	100	90	80	70	60	50	40	30	20	10	0

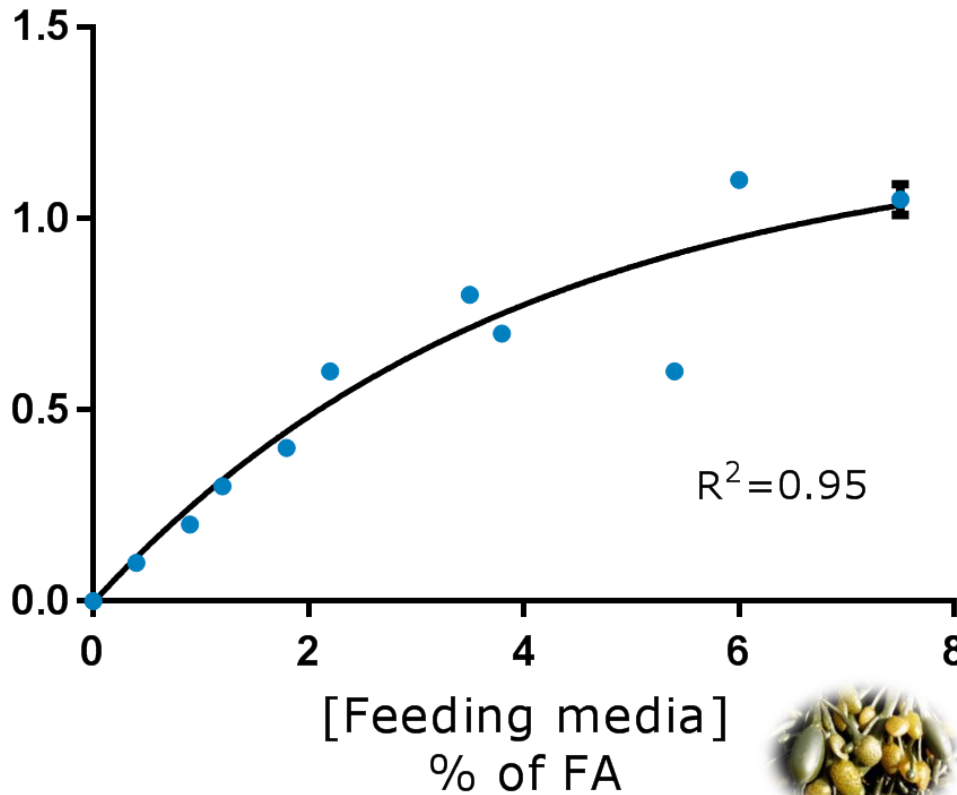
- Protein content 35-40 % DM in all groups
- Amino acid profile does not change in the larvae fed seaweed enriched media
- Lipid content changes:



EPA



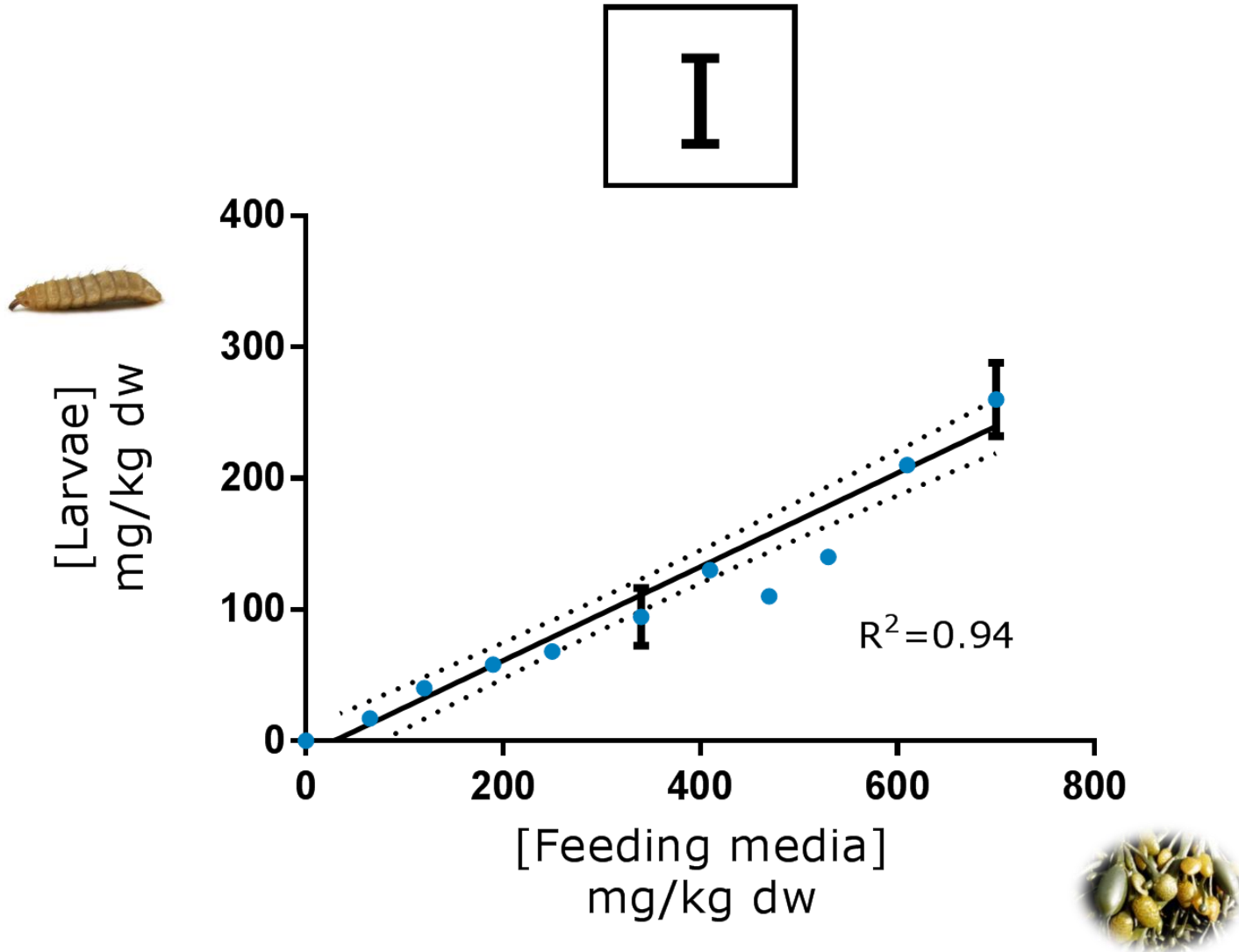
[Larvae]
% of FA



~1 % EPA



Iodine



SCIENTIFIC OPINION



ADOPTED: 5 October 2015

PUBLISHED: 8 October 2015

doi:10.2903/j.efsa.2015.4257

Risk profile related to production and consumption of insects as food and feed

EFSA Scientific Committee

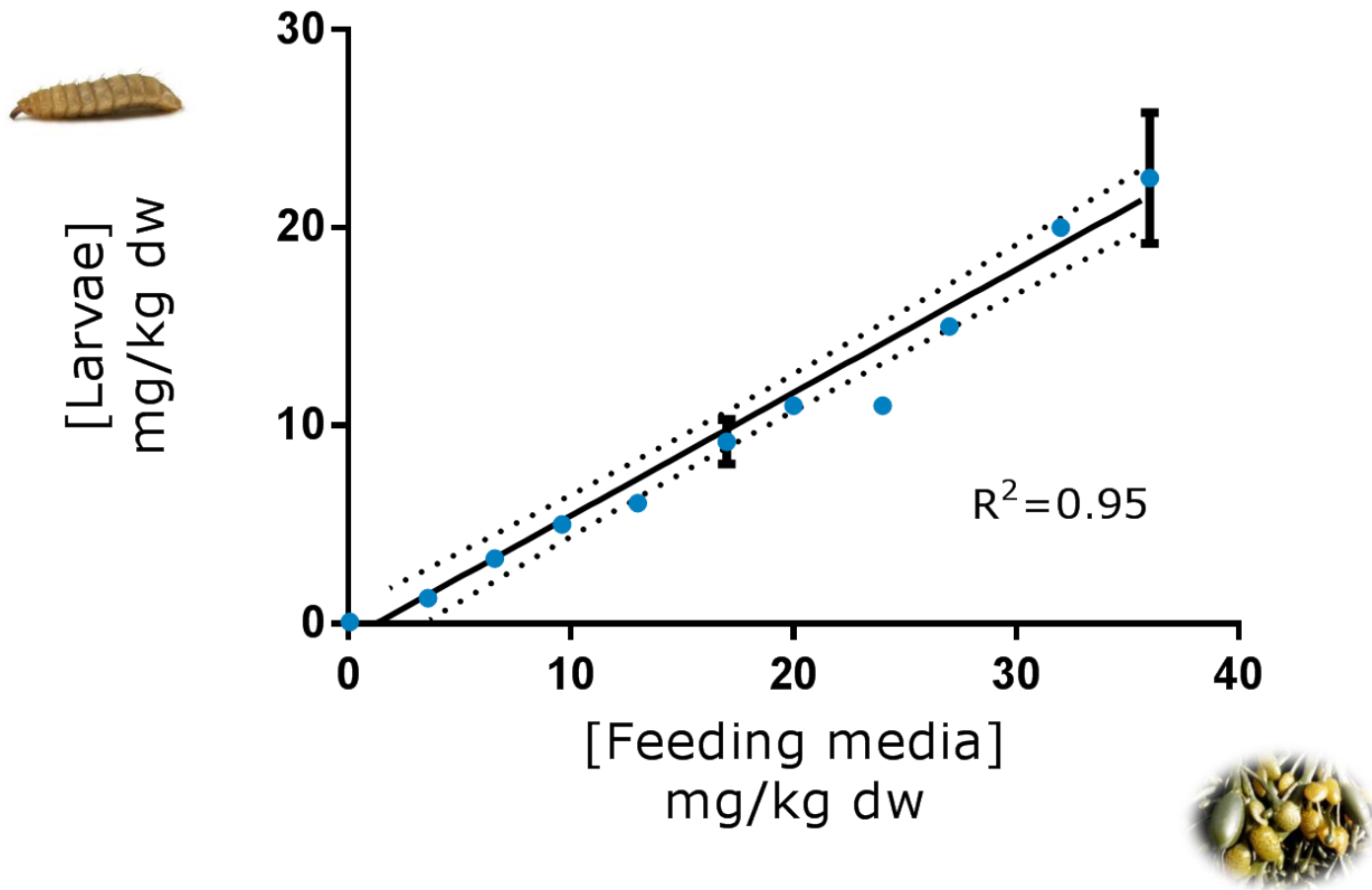
Abstract

The present opinion has the format of a risk profile and presents potential biological and chemical hazards as well as allergenicity and environmental hazards associated with farmed insects used as food and feed taking into account of the entire chain, from farming to the final product. The opinion also addresses the occurrence of these hazards in non-processed insects, grown on different substrate categories, in comparison to the occurrence of these hazards in other non-processed sources of protein of animal origin. When currently allowed feed materials are used as substrate to feed insects, the possible occurrence of microbiological hazards is expected to be comparable to their occurrence in other non-processed sources of protein of animal origin. The possible occurrence of prions in non-processed insects will depend on whether the substrate includes protein of human or ruminant origin. **Data on transfer of chemical contaminants from different substrates to the insects are very limited.** Substrates like kitchen waste, human and animal manure are also considered and hazards from insects fed on these substrates need to be specifically assessed. It is concluded that for both biological



Undesirable elements

As



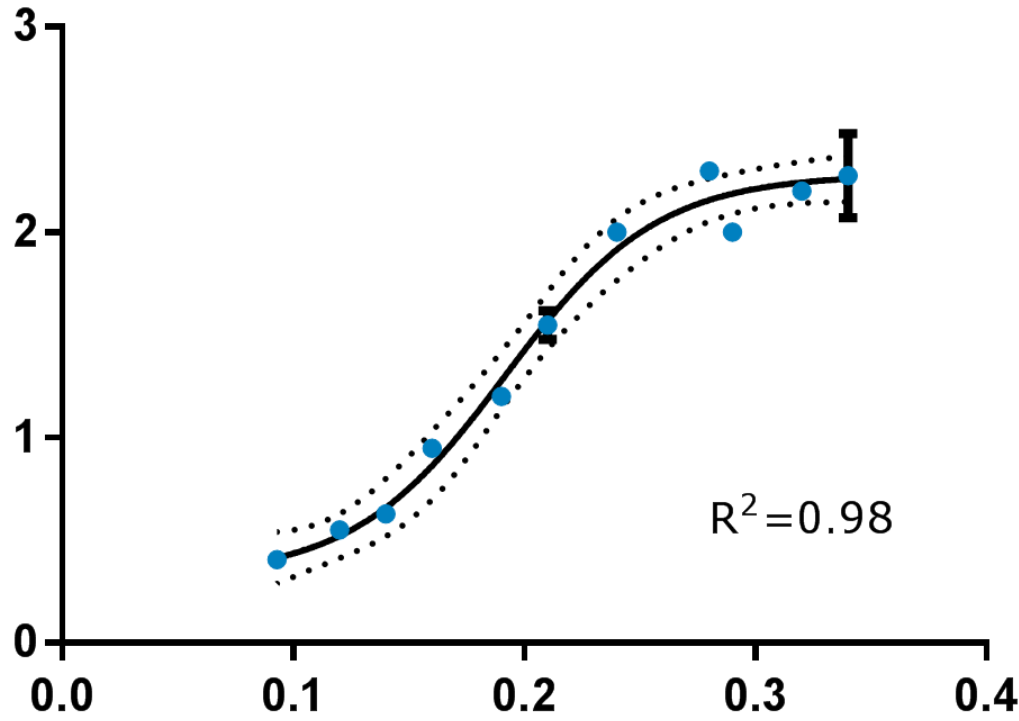


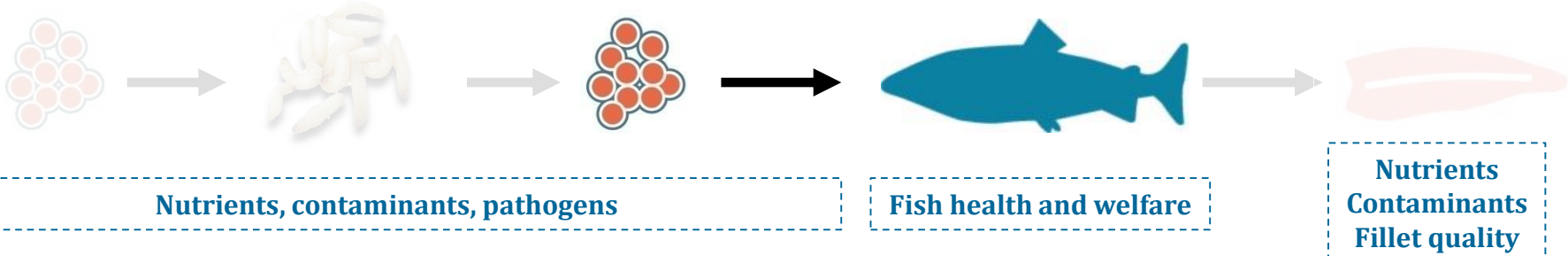
Undesirable elements

Cd



[Larvae]
mg/kg dw



Sustainability evaluation (social, environmental and economic) and ethical considerations**Two feeding trials:**

- Freshwater salmon (2016)
 - EWOS
 - 8 weeks
 - Start 50 gr – End 130 gr
- Seawater salmon (2017)
 - GIFAS
 - 6 months
 - Start 1 kg – 4 kg

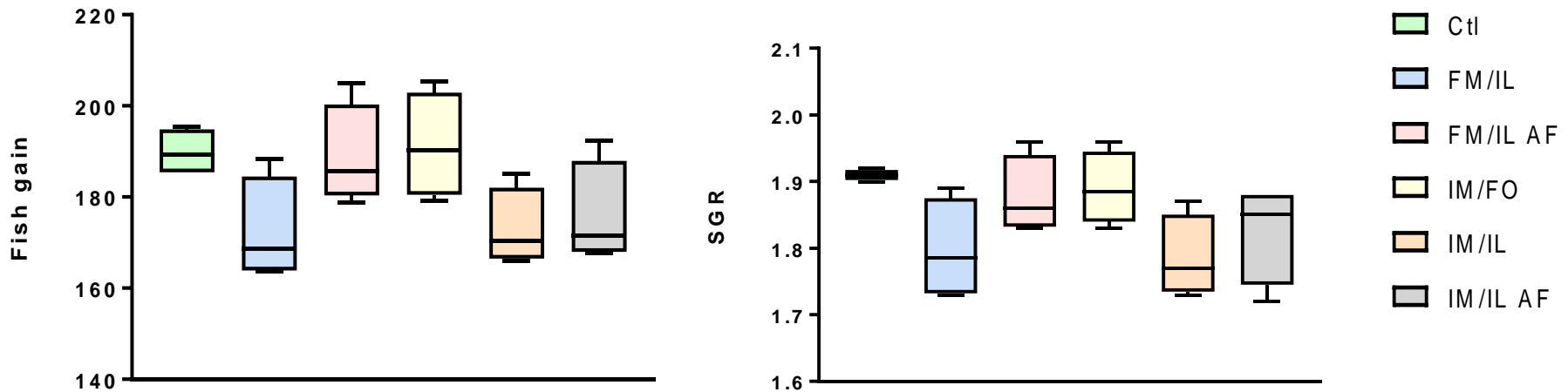
Freshwater feeding trial EWOS

Protein	Fish meal SPC	Diet 1	Diet 2	Diet 3
	Insect meal	Diet 4	Diet 5	Diet 6
		Fish oil	Insect lipid Protix	Insect lipid AquaFly
		Lipid		

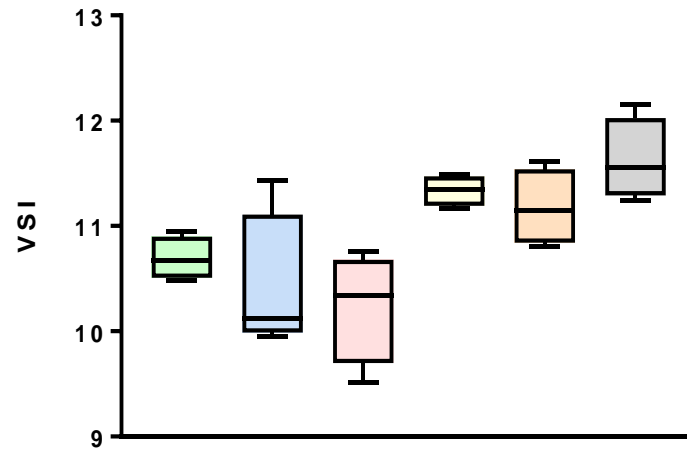
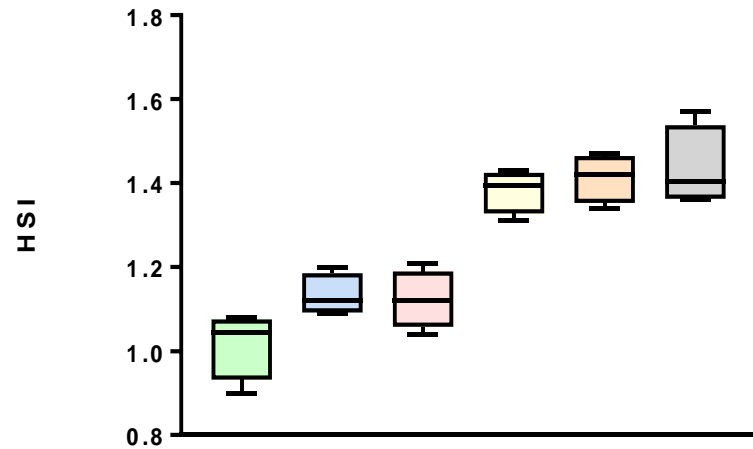
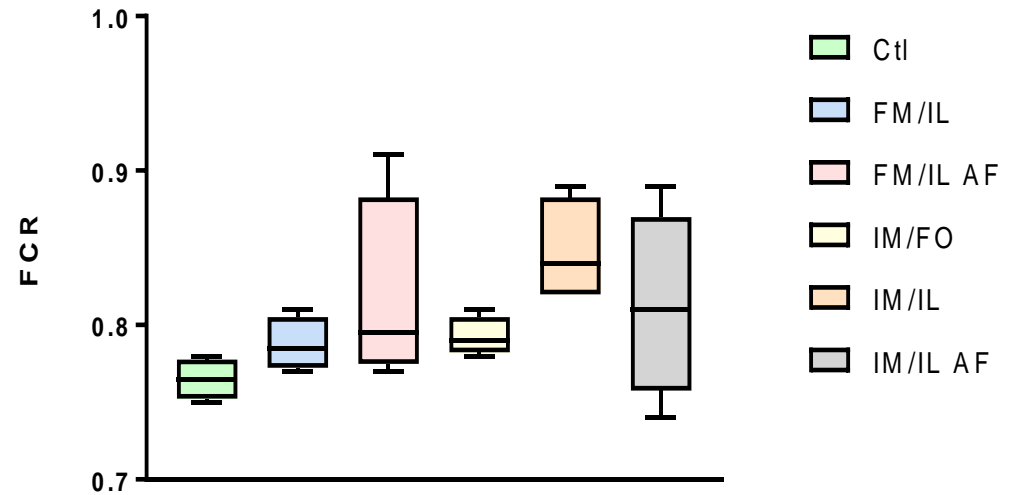
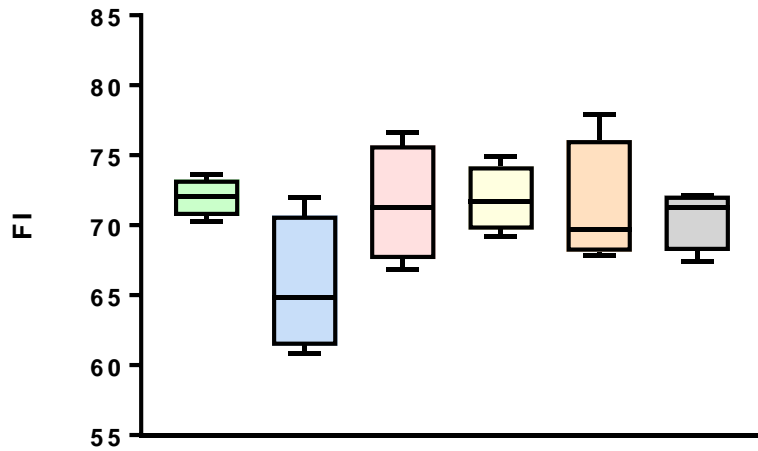
	CTL	FM/IL	FM/ILAF	IM/FO	IM/IL	IM/ILAF
FM LT94	35	35	35	6	6	6
IM	0	0	0	60	60	60
VPC	29.6	29.5	29.5	5	5	5
Binder	14.3	14.3	14.3	14.4	14.4	14.4
FO	4.6	4.6	4.6	6.9	6.9	6.9
Veg Oil	12	0	0	4.8	0	0
Insect Oil	0	12	0	0	4.8	0
Aquafly Oil	0	0	12	0	0	4.8
Vit&Min premix	0.3	0.3	0.3	0.3	0.3	0.3
Misc	4.2	4.2	4.2	2.6	2.6	2.6
Sum	100	100	100	100	100	100

0%
12%
12%
60%
65%
65%

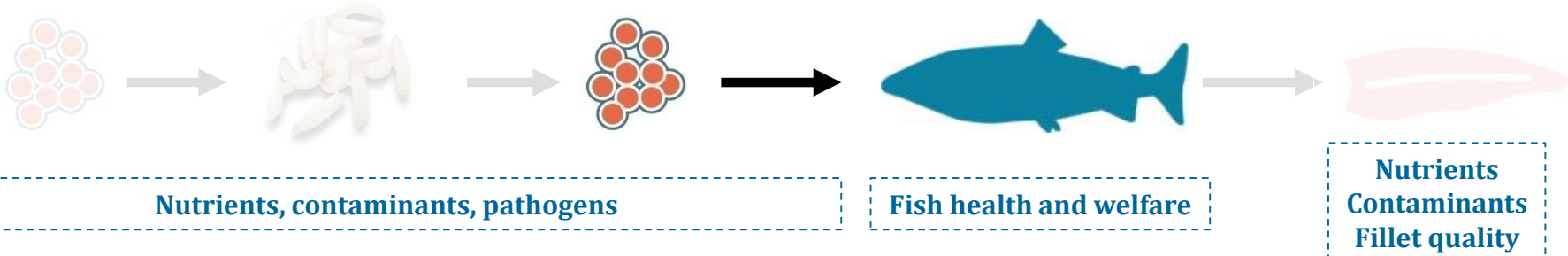
FA (mg g ⁻¹)	CTL	FM/IL	FM/ILAF	IM/FO	IM/IL	IM/ILAF
12:0	<0.01	41	33.7	35.3	47.9	48
14:0	3.9	12.7	12.2	12	14.4	15.2
16:0	12.4	22.4	20.7	24.7	26.6	27.8
Saturated FA	20.3	81.4	71.2	78.6	95.5	97.8
Sum MUFA	88.9	41.2	39.2	73.0	45.2	47.8
Sum n-3	24.7	17.3	16.4	21.8	15.0	15.8
Sum n-6	22.6	20.9	16.3	27.8	25.9	25.5
Sum PUFA	47.3	38.2	32.7	49.6	41.0	41.4



The lipid sources had a significant effect on fish gain and specific growth rate, no effect of protein source



Sustainability evaluation (social, environmental and economic) and ethical considerations



- Seawater salmon (2017)
 - GIFAS
 - 6 months
 - Start 1 kg – 4 kg



Insect lipid



Insect meal



Underused (marine) resources



Insects convert carbohydrate-rich organic material into animal protein and lipid

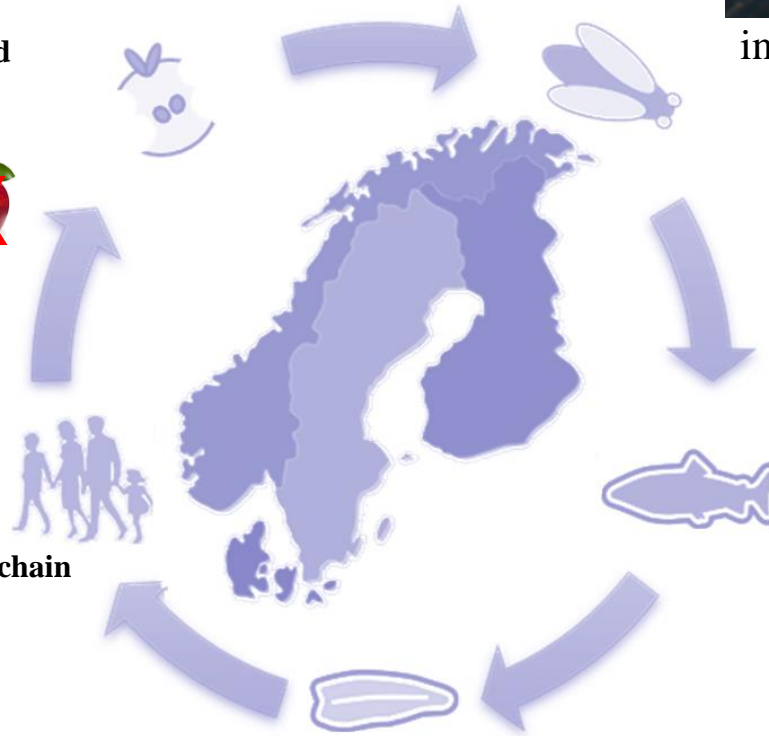
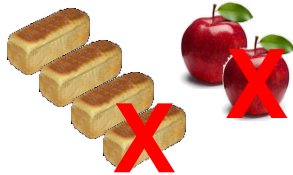


insectmeal

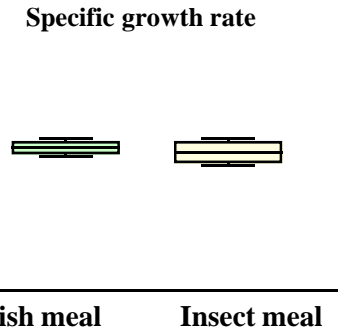
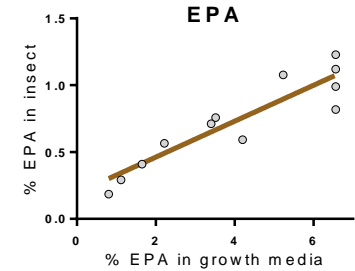


insectlipid

One third of the world's food is wasted
1.3 billion tons



Retain valuable nutrients in the food chain
and increase protein supply in a
sustainable manner



Fillet quality
Food safety
Sensory testing



ENTOFÔR

from waste to resource



NorInsect AS

Myldregard AS



Botngaard Bioprotix AS 

Main aim

To deliver knowledge and tools that policy makers, companies and other stakeholders need to direct and develop a waste-fed insect industry for feed production in Norway

WP 1: Identify attractive Norwegian organic waste streams that may be converted by insects to produce raw materials for animal feed
(WP1 leader: Ivar Pettersen, NIBIO)

Task 1.1: Identify factors determining suitability of organic waste as insect feed



Task 1.2. Segmented study of waste streams for insect production

WP 2: Evaluate and establish insect species cultures and methods that are relevant to convert the suggested waste streams into protein feed sources
(WP2 leader: Ingeborg Klingen, NIBIO)

Task 2.1: Determine insect species and establish methods for insect cultures on suggested organic waste streams



Task 2.2: Test relevant waste streams as insect feed
- Insect feeding studies

Work package 3: Development of insect functional ingredients

(WP3 leader: Vincenzo Fogliano, WUR)

Task 3.1: Development and characterization of protein based insect ingredients

- *Cost-effective isolation and fractionation of insect protein*
- *Digestibility test in fish*

Task 3.2: Development and characterization of lipid based insect ingredient

- *Optimization of lipid extraction methods*
- *Test in aquafeed*

WP 4. Develop methods for detection and tracing of non-legal waste use in the insect production chain

(WP leader: Marc Berntssen NIFES)

Task 4.1.: Peptidomic profiling of different insect species reared on specific waste products

Task 4.2.: Quantification of specific waste products or insect species in a feed ingredient mixture

WP 5: Validate and perform a wide scope screening for pesticides and mycotoxins for insect reared on different waste products

(WP leader: Marc Berntssen, NIFES)

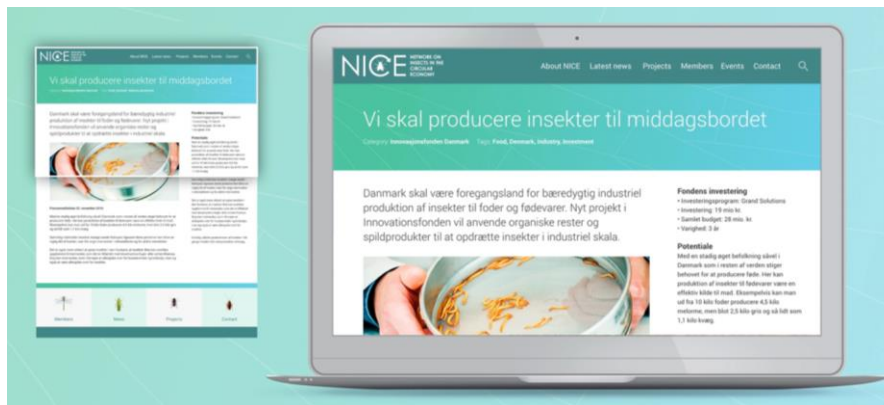
Task 5.1. Development and validation of a wide scope screening method for detection of pesticides and mycotoxins in insect feed and insect products

Task 5.2. Screening of pesticides and mycotoxins in several waste substrates and insect materials

WP6 Communication with stakeholders and dissemination of results (WP leader: Erik-Jan Lock, NIFES)

Task 6.1 Participation and communication with stakeholders and end-users

Task 6.2 Project website with project activities and results



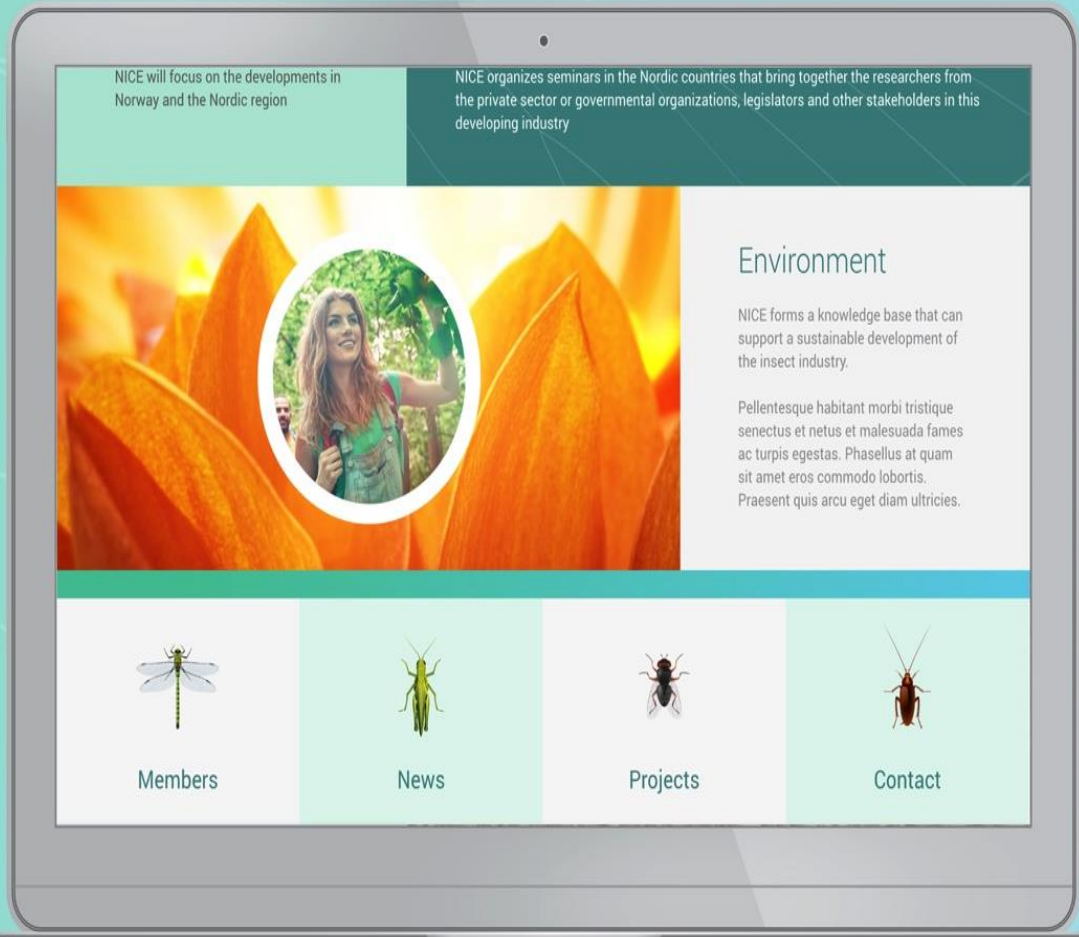
Task 6.3: Project management

*NICE aims to form a knowledge base
that can support sustainable development
of the insect industry
in Norway and the Nordic region.*

1. Organizing seminars in Norway, Sweden, Finland and Denmark
2. Website: insect-network.org (.com)

NICE NETWORK ON
INSECTS IN THE
CIRCULAR
ECONOMY

www.insect-network.org



NICE NETWORK ON INSECTS IN THE CIRCULAR ECONOMY

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Vi skal producere insekter til middagsbordet

Category: Innovationsfonden Danmark Tags: Food, Denmark, Industry, Investment

Danmark skal være foregangsland for bæredygtig industriel produktion af insekter til foder og fødevarer. Nyt projekt i Innovationsfonden vil anvende organiske rester og spildprodukter til at opdrætte insekter i industriel skala.



Fondens investering

- Investeringsprogram: Grand Solutions
- Investering: 19 mio. kr.
- Samlet budget: 28 mio. kr.
- Varighed: 3 år

Potentiale

Med en stadig øget befolkning såvel i Danmark som i resten af verden stiger behovet for at producere føde. Her kan produktion af insekter til fødevarer være en effektiv kilde til mad. Eksempelvis kan man ud fra 10 kilo foder producere 4,5 kilo melorme, men blot 2,5 kilo gris og så lidt som 1,1 kilo kvæg.

Særligt i udviklingslande er der mange sundt fedtstoffer, især dem der er vigtige for hjernen og for at styrke immunsystemet. Dog kan man også bruge dem til at producere medicin og kosmetik.

Det er også mere sikkert at spise insekter i den forstand, at insekter ikke kan overføre sygdomme til mennesker, som det er tilfældet med eksempelvis fjerlejer eller sønderfluer. Dog kan mennesker, som er allergiske over for husstøvmider og kedsdyr, vise sig også at være allergiske over for insekter.

Endelig udfælder produktionen af insekter 100 gange mindre CO2 end produktion af korn.

Pressemeldelse 22. november 2015

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Thank you for your attention!

