

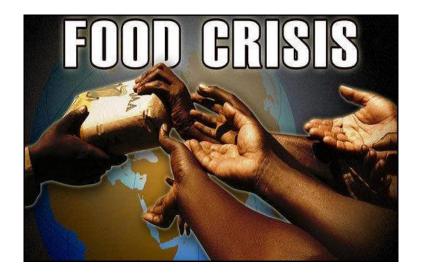


We serve nature

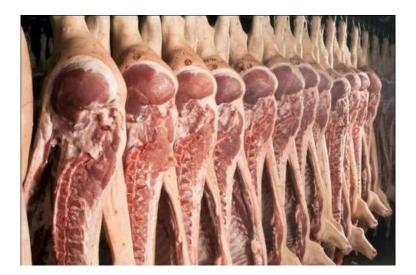
A new era begins, the food industry needs new sustainable products.

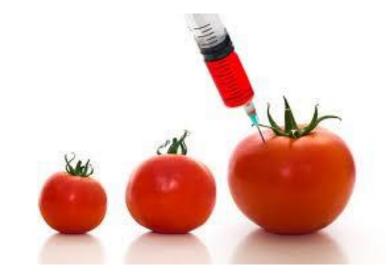
07-12-2016 Stakeholdersmeeting

WHY INSECTS ?















What will be the future, masked or whole in full glory as ingredient Juctinformatie BUGMAC Vleeskroket Diepvries 280 gram e/4rediënten: 15% Locusta-vlees, v bloem, doorhaalvloeistof (tarv poenei-eiwit), plantaardig





Runderweg 6, Lelystad

Building complex of Wageningen UR research facilities and laboratories.

Wageningen UR is an important partner as we undertake in their field, the lines are short and we support each other.





WAGENINGEN UR









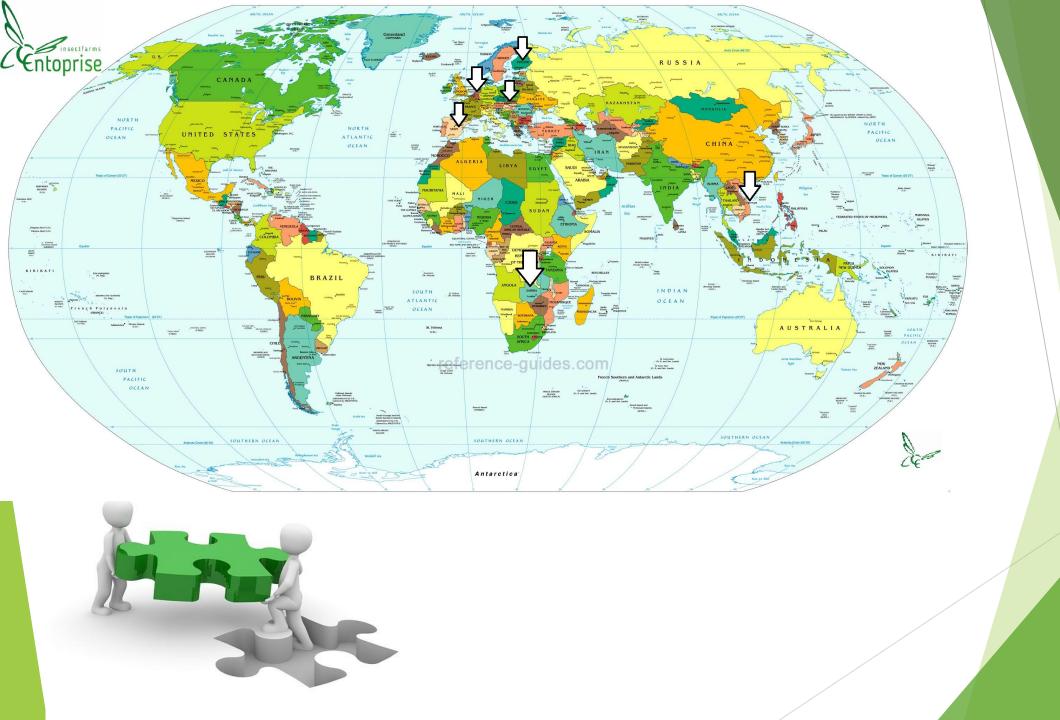


In the Netherlands we work with three insect farms.

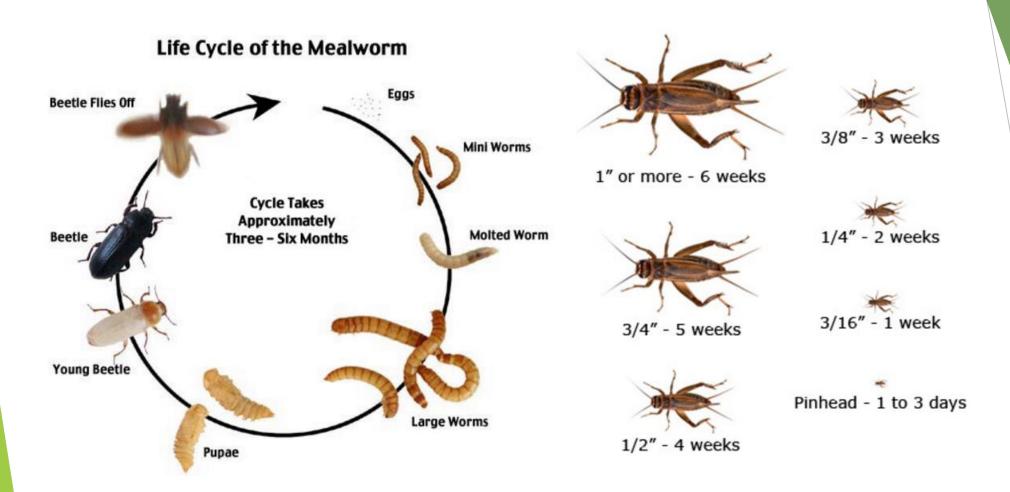
In order to meet the demand, we need much more farms











Each cycle has its own challenges

How do we ensure food safety

- Work according to protocols
- 1. When entering room
- 2. What you are wearing
- 3. How is everything cleaned
- 4. Traceability documentation
- If you put good stuff in, good stuff comes out.
- Regular laboratory tests
- Logs and archive
- Pest control
- No antibiotics
- From A to Z for human consumption















Retail Benelux

In 2015, during Halloween, 30.000 lollipops were sold in two weeks time. Again in 2016 ?





Retail Benelux

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EMBRACE THE FUTURE OF FOOD

INSECTFLOUR AS AN INGREDIENT FOR THE FOOD INDUSTRY

We are always looking for partnership



Thank you for your attention

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