

Program Symposium "Edible Insects: The Value Chain"	
21-22 March 2018, Akoesticum, Ede-Wageningen, NL	
<i>Wednesday 21 March</i>	
08.30h	<i>Registration</i>
09.20h	Welcome by Eric Michels, Chairman Venik (Associated Dutch Insect Producers)
09.30h	<i>Keynote</i> <u>Chair Catriona Lakemond</u> Anne-Marie Spierings Deputy Agricultural Development and Energy of the Province of North Brabant <i>How politicians can contribute to sector development</i>
09.50h	Arnold van Huis, WUR-ENT, The Netherlands <i>Prospects of insects as food and feed to become a successful agricultural sector</i>
10.30h	<i>Coffee/tea break</i>
Theme Insect rearing Chair Arnold van Huis	
11.00h	Dennis Oonincx, WUR-ENT, The Netherlands, <i>Ultraviolet light in insect production systems</i>
11.20h	Arjan Borghuis, HAS Den Bosch, The Netherlands, <i>Mealworm breeding and rearing: high impact improvements for mass rearing?</i>
11.40h	Lotte Frooninckx, Thomas More, Belgium, <i>Disaster management in rearing</i>
12.00h	Marinus van Krimpen, Wageningen Livestock Research, <i>Growth performance and behaviour of young turkeys fed live black soldier fly larvae</i>
12.20h	Poster pitching <ul style="list-style-type: none"> • Giulio Zorzetto, Swedish University of Agricultural Science (SLU), <i>Effect of moisture and substrate on the survival of early instar black soldier fly larvae in cold storage</i> • David Deruytter, Inagro, <i>Optimizing feed conversion ratio for Hermetia illucens</i> • Bas Godschalk, Insectforall, <i>Producing fish feed from black soldier fly larvae in Bangladesh</i> • Kristof Das, Agropolis Kinrooi, <i>Agropolis Business park and incubator for innovation in agriculture and horticulture</i> • Thomas Spranghers, VIVES, <i>Automated insect rearing</i>
12.45h	Lunch and poster session
Theme Insect processing Chair Vincenzo Fogliano	
14.10h	Catriona Lakemond, WUR-FQD, The Netherlands, <i>Insect protein and processing</i>
14.30h	Renske Janssen, WUR-FQD/FCH, The Netherlands, <i>Enzymatic and non-enzymatic off colour formation during grinding of insects</i>
14.50h	Laura Gasco, University of Turin, Italy, <i>Use of insect meals on animal nutrition</i>
15.10h	Marieke Bruins, WUR-FBR, The Netherlands, <i>Impact of processing on enzymatic browning and texturization of yellow mealworms</i>
15.30h	Domenico Azzollini, WUR-FQD, The Netherlands <i>The 3F of insect product design (fractionation, functionality, formulation)</i>
15.50h	Leen van Campenhout, KU Leuven, Belgium, <i>Microbiological dynamics during rearing of edible insects</i>
16.10h	<i>Coffee/tea break</i>
Theme Insects in Food and Feed Industry Chair Marian Peters	
16.30h	Catriona Lakemond, WUR/ Marian Peters, NGN The Netherlands: <i>Edible insects 10 years of sector transformation in the Netherlands: Past, present, and future</i>
16.50h	Jonas Claeys, Inagro, Belgium, <i>Insect research at semi-industrial scale</i>
17.00h	Jonathan Koppert, Bestico/Koppert Biological systems, member VENIK, IPIFF, The Netherlands <i>Benefits of collaboration in a starting sector</i>
17.10h	Natasja Gianotten, Protifarm, The Netherlands, <i>Evolution of insect production</i>
17.30h	Cultural program: Musical intermezzo inspired by insects: piano by Bert van den Brink http://www.bertvandenbrink.com/ Marcel Dicke, WUR-ENT <i>"Insects as a source of inspiration"</i>
18.15h	Celebration Cocktail Party 'borrel' : <u><i>10 years of edible insects on the market & foundation of Venik 10 years ago</i></u> Speech chairman of Venik: Eric Michels Dinner

<i>Thursday 22 March</i>	
08.30h	Registration
Theme Insect nutrition and health Chair Catriona Lakemond	
9.00h	Keynote: Nanna Roos, University of Copenhagen, Denmark <i>Are insects superfoods? Evidence and knowledge gaps for nutritional and health properties of edible insects</i>
9.30h	Ine v/d Fels, RIKILT, The Netherlands, <i>Heavy metal and mycotoxin accumulation and excretion in insects for feed and food</i>
9.50h	Erik-Jan Lock, Institute of Marine Research, Norway, <i>The use of insects in aquafeed – nutrition and safety considerations</i>
10.10h	Coen Govers, WUR-FBR, The Netherlands, <i>Immunomodulatory and health effects of chitin(-derivatives)</i>
10.30h	<i>Coffee/tea break</i>
Theme Insects in Food and Feed Industry Chair Vincenzo Fogliano	
11.00h	<i>Key note: David Drew, Agri Protein, Insect Business International Perspective</i>
11.30h	Evelien Decuyper, Strategic Platform Insects, Belgium, <i>Unifying research, policy and sector about insects</i>
11.50h	Hetty Karman, Netherlands food and consumer product safety authority (NVWA), The Netherlands, <i>Insects for human consumption, official controls by the NVWA</i>
12.05u	<i>Round table session 1:</i> Interactive on stage discussions with Insect industry based on provocative statements Theme: Insect processing and value chain development: Discussion leader: Vincenzo Fogliano, WUR-FQD, The Netherlands with; Tarique Arsiwalla, Protix, The Netherlands; Ofir Benjamin, Tel Hai, Israel; Marco Ceriani, Italbugs, Italy; Marian Peters, NGN, the Netherlands
13.00h	<i>Lunch and poster session</i>
Theme Insects: Consumers and society Chair Nanna Roos	
14.20h	Erwin Beckers, TNO/WUR, The Netherlands, <i>Challenges of setting up a cricket value chain from scratch in Kenya & Uganda</i>
14.40h	Faith Manditsera, WUR-FQD/Chinhoyi University of Technology, The Netherlands/ Zimbabwe, <i>Are edible insects future protein source in Sub Saharan Africa?</i>
15.00h	Jonas House, University of Sheffield/WUR, UK/The Netherlands <i>Consumer acceptance of insect-based foods: Academic and commercial implications</i>
15.20h	<i>Coffee break</i>
15.50h	Poster pitching <ul style="list-style-type: none"> • Sharon Schillewaert, VIVES, <i>Entomofood</i> • Evans Nyakeri, Jaramogi Oginga Odinga University of Science and Technology, Bondo, Kenya, <i>Establishing and optimal feeding strategy of the black soldier fly larvae for biomass production and organic waste reduction</i> • Ruben Casas Reategui, Czech University of Life Sciences Prague, Czech Republic, <i>Edible insects used by the indigenous people in the Ucayali, Amazonian Peru</i> • Ofir Benjamin, Tel Hai College, <i>Extraction, characterization and functional properties of soluble proteins from edible grasshopper (<i>Schistocerca gregaria</i>) and honey bee (<i>Apis mellifera</i>)</i>
Theme Insects in Food and Feed industry	
16.10h	<i>Round table session 2:</i> Interactive on stage discussions with Insect industry based on provocative statements Theme: Insect rearing and upscaling: Discussion leader: Marcel Dicke, WUR-ENT, The Netherlands with e.g. Nathalie Berezina, Ynsect, France; Heidi de Bruin, Protifarm, The Netherlands; Jonathan Koppert, Bestico/Koppert Biological systems & IPIFF, The Netherlands; Eric Michels, chairman VENIK (associated Dutch insect producers), the Netherlands
Closing session Vincenzo Fogliano & Marcel Dicke	
17.00h	Wrap up and concluding remarks: Marcel Dicke, WUR-ENT, Vincenzo Fogliano, WUR-FQD, The Netherlands
17.20h	

