INSECTA 2017
September 07/08
Berlin
CONFERENCE PROGRAM
jointly organised by

ATB
Leibniz-Institut für Agrartechnik und Bioökonomie

PPM
Pilot Pflanzenöltechnologie Magdeburg e.V.
INSECTA 2017 - ESSENTIAL INFORMATION

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Acknowledgements

We would like to thank the following persons for their support, creating INSECTA 2017 as a successful event:

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**Special thanks to** Technische Universität Berlin and Museum für Naturkunde - Leibniz Institute for Evolution and Biodiversity Science

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PROGRAM - September 07, 2017

8:30 a.m.  Registration
9:30 a.m.  Welcome - Opening remarks
10:00 a.m. KEYNOTE: Prof. Dr. Harry Aiking
         Food sustainability and the protein puzzle: Different resources and disciplines
10:40 a.m. KEYNOTE: Prof. Dr. Thomas Potthast
         Ethical perspectives on using insects for industrial food and non-food applications
11:20 a.m. Coffee break and poster session

Parallel sessions in room H 1028 and H 1012 from 11:40 - 18:20

Session 1  Evaluation of the use of insects
11:40 a.m. Implementation of circular economy through a holistic application of black soldier flies in waste management
            Christian Holst Fischer, Denmark
12:00 a.m. The proximate composition of edible insects: Which way forward?
            Emmanuel Amadi, Nigeria
12:20 a.m. The role of food neophobia, disgust, and implicit associations in explaining the aversion to entomophagy
            Francesco La Barbera, Italy
12:40 a.m. Pioneer perspective: The growth of the edible insect market in the US
            Patrick Crowley, USA
1:00 p.m.  Authorising edible insects under the new Novel Food Regulation:
            Problematic aspects concerning the dossier submission
            Nicolas Carbonnelle, Belgium

Session 2  Insect production systems
11:40 a.m. Industrialization of insect farming: New challenges to prevent pathogenic hazards
            Thomas Lefebvre, France
12:00 a.m. Exploiting seaweed as feed for insects - identifying the risks of pathogen transfer within the production chain
            Isobel Swinscoe, Scotland
12:20 a.m. More sustainable food design with insects, agri-food waste streams and high-moisture extrusion
            Sergiy Smetana, Germany
12:40 a.m. Developing a breeding method for the nutritionally important edible shea caterpillar
            Darja Dobermann, UK
1:00 p.m.  Milibeter larvae counter
            Johan Jacobs, Belgium
1:20 p.m.  Lunch break and poster session
Session 3  Utilisation of insects as food  
2:20 p.m.  Insects for food: protein fractionation  
Catriona Lakemond, The Netherlands  

2:40 p.m.  Insect protein as a food additive  
Joanne Gould, UK  

3:00 p.m.  High moisture extrusion of two types of insect protein (T. molitor and A. diaperinus) with soy protein concentrate: influence of insect content and barrel temperature  
Sergiy Smetana, Germany  

3:20 p.m.  Insects as ingredients for bakery goods. A comparison study of H. illucens, A. domestica and T. molitor flours  
Cristina M. Gonzalez, Spain  

3:40 p.m.  Evaluation of the chemical safety of edible insects and insect-based food intended for human consumption. A Belgian pilot study  
Giulia Poma, Belgium  

4:00 p.m.  The dynamics of inheritable cultural gastronomy in relation to commercial food product-positioning within Europe  
Evelien Donkers, France  

Session 4  Insect production systems  
2:20 p.m.  Effects of gender and rearing substrate on protein profile of silkworm (B. mori) pupae  
Francesco Gai, Italy  

2:40 p.m.  Industrial rearing optimization of T. molitor larvae (Coleoptera, Tenebrionidae) with respect to high rearing densities, yeast as food additive and alternative possibilities of non-invasive monitoring systems  
Jan Woyzichovski, Germany  

3:00 p.m.  Preliminary results of impact of pH in diets on the growth of black soldier fly (H. illucens) larvae  
Marco Meneguz, Italy  

3:20 p.m.  How to manipulate fatty acid contents of edible insects using artificial diets  
Vilma Lehtovaara, Finland  

3:40 p.m.  The residual biomass landscape for insect production  
Nathan Meijer, The Netherlands  

4:00 p.m.  IPIFF position paper - Implementation of EU Regulation 2015/2283 on ‘novel foods’  
Heidi Bruin, The Netherlands  

4:20 p.m.  Coffee break and poster session  

Session 5  Application of insects as feed  
4:40 p.m.  Insect protein in aquafeed – potential of T. molitor meal as substitute for soy protein concentrate in compound feed for Tilapia (Oreochromis niloticus)  
Carsten Dietz, Germany  

5:00 p.m.  Partial or total substitution of soybean oil by T. molitor oil or H. illucens fat in rabbit diets. Preliminary results: effects on growth and slaughtering performances  
Laura Gasco, Italy
5:20 p.m. **Response of piglets due to amino acid optimization of mixed diets with 75% replacement of soybean-meal by partly defatted insect meal (H. illucens)**
   Susanne Velten, Germany

5:40 p.m. **Insects fed with former foodstuffs for feed production: What are the risks to animal and public health?**
   Linda Kox, The Netherlands

6:00 p.m. **Legal aspects concerning the use of edible insects in animal feed: opportunities for a new business**
   Francesca Lotta, Italy

**Session 6  Insect production systems**  H 1012

4:40 p.m. **The relationship between the nutrient quality of black soldier flies and their rearing substrates**
   Marwa Shumo, Germany

5:00 p.m. **The importance of reliable input on consistent output in large scale production facilities**
   Nouchka De Craene, Belgium

5:20 p.m. **Lactic acid bacteria as a measure of bacterial diseases in insects reared for feed and food**
   Luna Paola Andrade Santacoloma, Denmark

5:40 p.m. **Biorefinery of insects to high-added value products: evaluation of fractionation procedures**
   Lise Soetemans, Belgium

6:00 p.m. **inVALUABLE: Insect value chain in a circular bioeconomy**
   Lars Heckmann, Denmark

7:30 p.m. **Reception & Conference Dinner at Museum für Naturkunde**

**PROGRAM - September 08, 2017**

09:00 a.m. **KEYNOTE: Prof. Dr. Andreas Vilcinskas**  H 1028
   Immunity of farmed insects: Basic and applied aspects

09:40 a.m. **Dr. Mafalda Quintas (to be confirmed)**
   COST Action: A comprehensive tool for networkers

10:00 a.m. **Coffee break and poster session**

Parallel sessions from 10:20 - 12:00 in room H 1028 and H 1012

**Session 7  Non-food applications of insects**  H 1028

10:20 a.m. **High-value compounds delivered from insects grown on waste**
   Natalia Jawiarczyk, UK

10:40 a.m. **The Mediterranean fruit fly, Ceratitis capitata – agricultural pest and mass-producible protein source**
   Marc F. Schetelig, Germany
11:00 a.m.  **Use of insects as an alternative source for the production of fats for cosmetics**  
Geert Verheyen, Belgium

11:20 a.m.  **Bioprocess engineering aspects of insect cell expression systems**  
Tobias Weidner, Germany

11:40 a.m.  **Valuing mulberry silkworm: an opportunity to revive French silk production**  
Stéphane Person, France

**Session 8 Evaluation of the use of insects**  

10:20 a.m.  **GREEiNSECT: Opportunities and challenges for insect farming for ‘green economy’ in Kenya**  
Nanna Roos, Denmark

10:40 a.m.  **Adoption of insects as a source for food and feed production: determinants of acceptance between urban consumers from Maputo/Mozambique**  
Luís Miguel Cunha, Portugal

11:00 a.m.  **Sensorial description of cooked edible insects**  
Nils Th. Grabowski, Germany

11:20 a.m.  **Healthy snacks: An in-depth analysis of the dietary and therapeutic benefits of Mopane worms (Lepidoptera: Saturniidae)**  
Tanga Chrysantus, Kenya

11:40 a.m.  **Direct and indirect biorefinery technologies for conversion of organic side-streams into multiple marketable products – BBI-InDIRECT project**  
Leen Bastiaens, Belgium

12:00 a.m.  **Lunch break and poster session**

**Session 9 Utilisation of insects as food**  

1:00 p.m.  **Impact of blanching, industrial microwave drying and freeze drying on the nutritional quality, the microbial quality and the browning index of mealworm larvae (T. molitor)**  
Leen Van Campenhout, Belgium

1:20 p.m.  **Enzymatic and non-enzymatic causes of browning during grinding of insects: Tenebrio molitor, Alphitobius diaperinus and Hermetia illucens**  
Renske Janssen, The Netherlands

1:40 p.m.  **Safety aspects of edible insects for use in the food and feed value chain - investigation of bioaccumulation of contaminants and process-induced mitigation of allergenicity**  
Benedict Purschke, Austria

2:00 p.m.  **Practical & technical considerations for use of insects within food product development**  
Robert Murdock, UK

2:20 p.m.  **Crickets and mealworms as a value added ingredient in rice, pasta, and ramen**  
Julianne Kopf, USA

2:40 p.m.  **Award ceremony and closing remarks**  
VDI BEST YOUNG SCIENTIST’S PRESENTATION

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From the conference-venue to the dinner

**Addresses**

**Conference venue**
Technische Universität (TU) Berlin, Straße des 17. Juni 135, 10623 Berlin
Main building - Rooms H 1028 / H 1029 / H 1012

**Dinner event**
Museum für Naturkunde, Invalidenstraße 43, 10115 Berlin

**How to get to the dinner event**

**By subway**  
At station Ernst-Reuter-Platz take subway line U2 direction “S+U Pankow”, change at station “Stadtmitte” to line U6 direction “U Alt-Tegel”, get off at “Naturkundemuseum”, walk 200 m to Invalidenstraße 43.

**By S-Bahn**  
Walk approx. 10 min by following „Straße des 17. Juni“ to station „S Tiergarten“, take any S-Bahn heading towards the center, get off at „Berlin Hauptbahnhof“ , walk approx. 10 min following Invalidenstraße to the Museum at Invalidenstraße 43.

**Ticket fare**: 2,80 €
**Taxi call**: +49 30 26 10 26 / +49 30 20 20 20 / +49 30 21 01 01
INFORMATION

PROGRAM UPDATES

The organisers reserve the right for program changes. The poster presentation list will be available on our conference website.

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CONFERENCE LANGUAGE

English

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