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INSECTA 2017 September 07/08 Berlin

CONFERENCE PROGRAM

Jointly organised by





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:

Organising Committee: Dr. Janina Bolling, Dr.-Ing. Julia Durek, Helene Foltan, Dr.-Ing. Antje Fröhling, Andrea Gabbert, Dr.-Ing. Thomas Piofczyk, Dr.-Ing. Frank Pudel, Dr.-Ing. Birgit Rumpold, Susen Rumposch, Dr.-Ing. Oliver Schlüter, Franziska Ulrich

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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	Foyer
9:30 a.m.	Welcome - Opening remarks	H 1028
	DrIng. Oliver Schlüter & DrIng. Birgit Rumpold, Conveners	
	Prof. Dr. Christian Thomsen, President of the Technische Universität Berlin	
10:00 a.m.	KEYNOTE: Prof. Dr. Harry Aiking, The Netherlands	
	Food sustainability and the protein puzzle: Different resources and disciplines	
10:40 a.m.	KEYNOTE: Prof. Dr. Thomas Potthast, Germany	
	Ethical perspectives on using insects for industrial food and non-food applications	
11:20 a.m.	Coffee break and poster session	
Parallel ses	ssions in room H 1028 and H 1012 from 11:40 - 18:20	
Session 1	Evaluation of the use of insects	H 1028
	Chairs: Henry Jäger, Austria & Nanna Roos, Denmark	
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.	Direct and indirect biorefinery technologies for conversion of organic side-streams	
	into multiple marketable products – BBI-InDIRECT project	
	Leen Bastiaens, Belgium	
12:20 a.m.	Authorising edible insects under the new Novel Food Regulation:	
	Problematic aspects concerning the dossier submission	
	Nicolas Carbonnelle, Belgium	
12:40 a.m.	Healthy snacks: An in-depth analysis of the dietary and therapeutic benefits of	
	Mopane worms (Lepidoptera: Saturniidae)	
	Chrysantus Tanga, Kenya	
1:00 p.m.	Adoption of insects as a source for food and feed production: determinants of acceptar	ice
	between urban consumers from Maputo/Mozambique	
	Luís Miguel Cunha, Portugal	
Session 2	Insect production systems	H 1012
	Chairs: Leen Van Campenhout, Belgium & Thomas Piofczyk, Germany	
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 of	xtrusion
	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.	The trigger BSF eggs hatching and how to employ it in an large scale facility	
	Nouchka De Craene, Belgium	

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1:20 p.m. Lunch break and poster session

Session 3	Utilisation of insects as food	H 1028
	Chairs: Harry Aiking, The Netherlands & Dolores Rodrigo, Spain	
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.		is)
	with soy protein concentrate: influence of insect content and barrel temperature	
7.00	Sergiy Smetana, Germany	
3:20 p.m.		
	A. domestica and T. molitor flours	
7.40	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	
/ 00	Giulia Poma, Belgium	
4:00 p.m.	The dynamics of inheritable cultural gastronomy in relation to commercial	
	food product-positioning within Europe	
Section !	Evelien Donkers, France	H 1012
Session 4	Insect production systems Chairs: Flains Fitches LIV & Andreas Vilainskas Cormany	П 1012
2.20 n m	Chairs: Elaine Fitches, UK & Andreas Vilcinskas, Germany	
2:20 p.111.	Effects of gender and rearing substrate on protein profile of silkworm (<i>B. mori</i>) pu	Jae
2.40 n m	Francesco Gai, Italy Industrial rearing optimization of <i>T. molitor</i> larvae (Coleoptera, Tenebrionidae)	
2:40 p.m.		
	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.		
5.00 p.m.	(H. illucens) larvae	
	Marco Meneguz, Italy	
3:20 p.m.		
3.20 p.m.	Vilma Lehtovaara, Finland	
3.40 n m	The residual biomass landscape for insect production	
5.40 p.m.	Nathan Meijer, The Netherlands	
4:00 p.m.		
4.00 p.m.	Heidi de Bruin, The Netherlands	
	riela de bruit, me Netherlands	
4:20 p.m.	Coffee break and poster session	
Session 5	Application of insects as feed	H 1028
	Chairs: Heidi de Bruin, The Netherlands & Laura Gasco, Italy	
4:40 p.m.	Insect protein in aquafeed – potential of <i>T. molitor</i> meal as substitute for soy	
	protein concentrate in compound feed for Tilapia (<i>Oreochromis niloticus</i>)	
	Carsten Dietz, Germany	
5:00 p.m.	Partial or total substitution of soybean oil by <i>T. molitor</i> oil or <i>H. illucens</i> 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 (<i>H. illucens</i>)	
	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
	Chairs: Antje Fröhling, Germany & Sergiy Smetana, Germany	
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	es.
F 00	Johan Jacobs, Belgium	
5:20 p.m.	Lactic acid bacteria as a measure of bacterial diseases in insects reared for feed and for	oa
F / 0	Luna Paola Andrade Santacoloma, Denmark	
5:40 p.m.	Biorefinery of insects to high-added value products: evaluation of	
	fractionation procedures	
C-00 m m	Lise Soetemans, Belgium	
6:00 p.m.	inVALUABLE: Insect value chain in a circular bioeconomy Lars Heckmann, Denmark	
	Lais neckinann, Denmark	
7:45 p.m.	Reception and welcome drink at Museum für Naturkunde	
	Conference Dinner	
0.00 p	Welcome speeches	
	Dr. Christoph Häuser, Museum für Naturkunde	
	Prof. DrIng. Matthias Kleiner, Leibniz Association	
	,	
	CDAM Contombourge 00 0047	
PKU	GRAM - September 08, 2017	
9:00 a.m.	KEYNOTE: Prof. Dr. Andreas Vilcinskas, Germany	H 1028
	Immunity of farmed insects: Basic and applied aspects	
9:40 a.m.	Dr. Mafalda Quintas, Belgium	
	COST Action: A comprehensive tool for networkers	
10:00 a.m.	Coffee break and poster session	
Parallel so	ssions from 10:20 - 12:00 in room H 1028 and H 1012	
Session 7	Non-food applications of insects	H 1028
	Chairs: Lars Heckmann, Denmark & Chrysantus Tanga, Kenya	
10:20 a.m.	High-value compounds delivered from insects grown on waste	
	Natalia Jawiarczyk, UK	

10:40 a.m.	The Mediterranean fruit fly, <i>Ceratitis capitata</i> – 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	Utilisation of insects as food H 1012
	Chairs: Luís Miguel Cunha, Portugal & Catriona Lakemond, The Netherlands
10:20 a.m.	Impact of blanching, industrial microwave drying and freeze drying on the nutritional
	quality, the microbial quality and the browning index of mealworm larvae (<i>T. molitor</i>)
	Leen Van Campenhout, Belgium
10:40 a.m.	Enzymatic and non-enzymatic causes of browning during grinding of insects:
	Tenebrio molitor, Alphitobius diaperinus and Hermetia illucens
	Renske Janssen, The Netherlands
11:00 a.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
11:20 a.m.	Practical & technical considerations for use of insects within food product development
	Robert Murdock, UK
11:40 a.m.	High-low quality feeding regime to improve <i>Gryllus bimaculatus</i> (black cricket) survival
	on bio-waste
	Darja Dobermann, UK
12:00 a.m.	Lunch break and poster session
12.00 0	and poster session
Session 9	Evaluation of the use of insects H 1028
	Chairs: Oliver Schlüter, Germany & Andreas Vilcinskas, Germany
1:00 p.m.	GREEINSECT: Opportunities and challenges for insect farming for
	'green economy' in Kenya
	Nanna Roos, Denmark
1:20 a.m.	Insects & the food scenario analysis by the global council on food security and
	agriculture at the World Economic Forum
	Kees Aarts, The Netherlands
1:40 p.m.	Industrializing the production of black soldier fly larvae for animal feed
	Andreas Aepli, Switzerland
2:00 p.m.	Effectiveness of different information on consumers' willingness to taste insect products
	Birgit Rumpold, Germany
2.20 n m	Award ceremony and closing remarks H 1028
2.20 p.111.	VDI BEST YOUNG SCIENTIST'S PRESENTATION
	AWARD Sponsor: VDI – Magdeburger Bezirksverein
	Presenter: Thomas Piofczyk, Germany
	resenter. montas riotezyn, derinany

From the conference-venue to the dinner



ADDRESSES

Conference venue

Technische Universität (TU) Berlin, Staße 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 U 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 S 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.

ORGANISATION

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CONFERENCE LANGUAGE

English

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Berlin public transport: http://www.bvg.de

Travel information: http://bit.ly/INSECTA_PUBLICTRANSPORT

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