



Sustainability constraints for insect protein meal production

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Cultured insects

Honey bees

Silk moths

Agriculture controllers (predators, parasites, pollinators)
(ladybugs, caterpillar parasite wasps, bees)

Insects as food (FDA)
(mealworms, crickets, locusts)

Insects as feed (AAFCO)
(*Hermetia illucens*; BSF)



General benefits of insects

- High diversity (taxonomy & physiology)
- Fast growth
- Less space and water to produce (per kg of protein)
- Simpler but efficient immunology (AMPs) (w. Cecropins and Defensins)

Efficiency of food waste conversion



1,000 kg food waste
70-80% water



200-300 kg DW iMeal
13-14.5 % Protein
4-11 % Fat



40-75 kg pMeal
53-55 % Protein
8-12 % Fat
70 kg DW Frass



Land efficiency

Composting

1 mt/day 200-700 m²

Anaerobic digestion

1 mt/day 25 m²

BSF

1 mt/day 60 m²

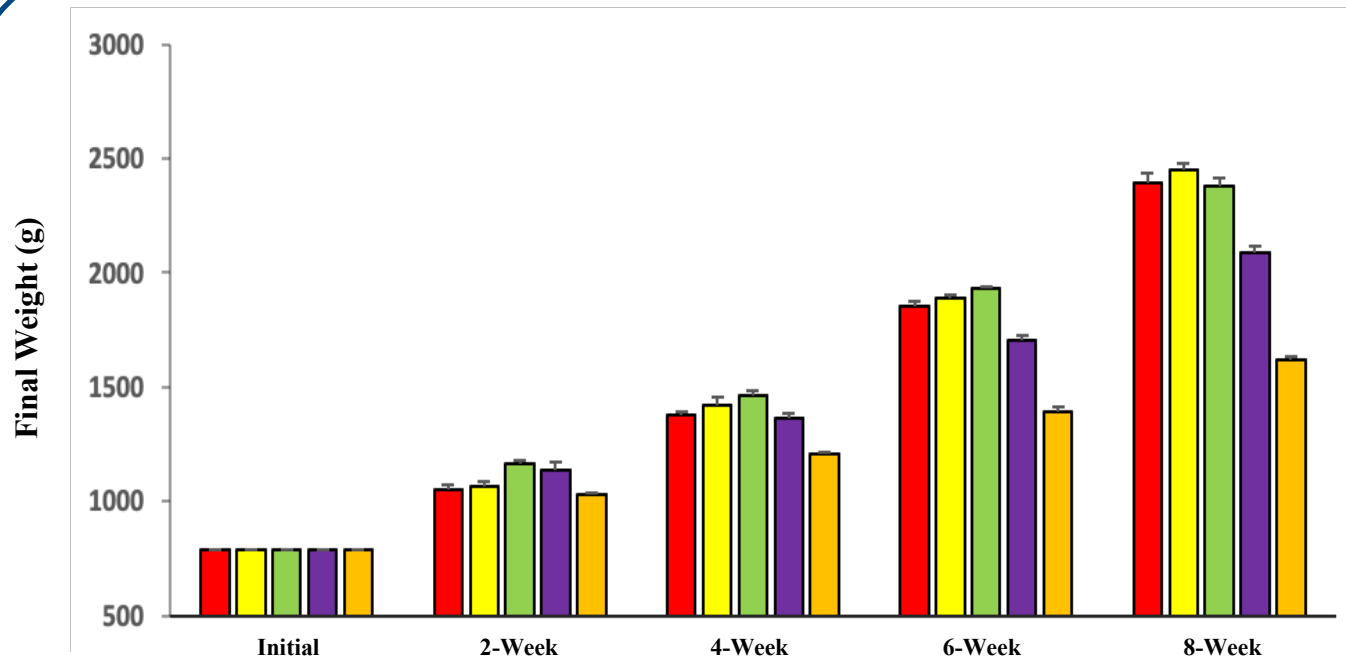
4 acres for a city with 1 million people (@ 0.1 mt/person/year)

1 mt food waste =>

40-75 kg pMeal

70 kg DW frass

Effects of fish meal substitution with BSF pMeal Red Drum Diets (*Sciaenops ocellatus*)



Fish Meal:BSFM

100:00

75:25

50:50

25:75

00:100

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Constrains to feed insects



1) Life cycle

2) Interaction w. other life forms

War w. fungi; mycoinsecticides vs. cecropin-AMPs (Stomoxyn)

Culture-specific parasites and pests

Limited knowledge about BSF diseases

3) Physiology

Heterotrophs => loss in CNP&E

Compete for feeds with other farm animals

Biomagnification of pesticides

4) Nutrition safety

Food-safe insects compete with us for quality feeds

Sloppy eaters are cheaper ... but have limitations

5) Larvae feed quality

6) Protein & fats quality

7) Production costs



Larvae feed quality

Feed composition

Organic nitrogen, carbohydrates, fats, vitamins, mycotoxins,

Feed pre-processing

Refrigeration, Drying, Cooking, Fermentation.

Feed sources

Some feeds will never make it toward feeds
(manure, sewage sludge; pesticide-contaminated)

Some feeds are of secondary/local interest
(post-consumer food wastes; leafy vegetables;
yard clippings; algae)

Industrial byproducts and commercial waste (fruit pulp, vegetable trimmings,
whey, shelf-expired food, small-scale brewery and distillery waste)



Protein & fats quality

Fat content is very high and composition variable
(lauric acid is high)

Digestibility

Protein/melanin complex.
(2 heating steps)
Maillard rxn. materials?

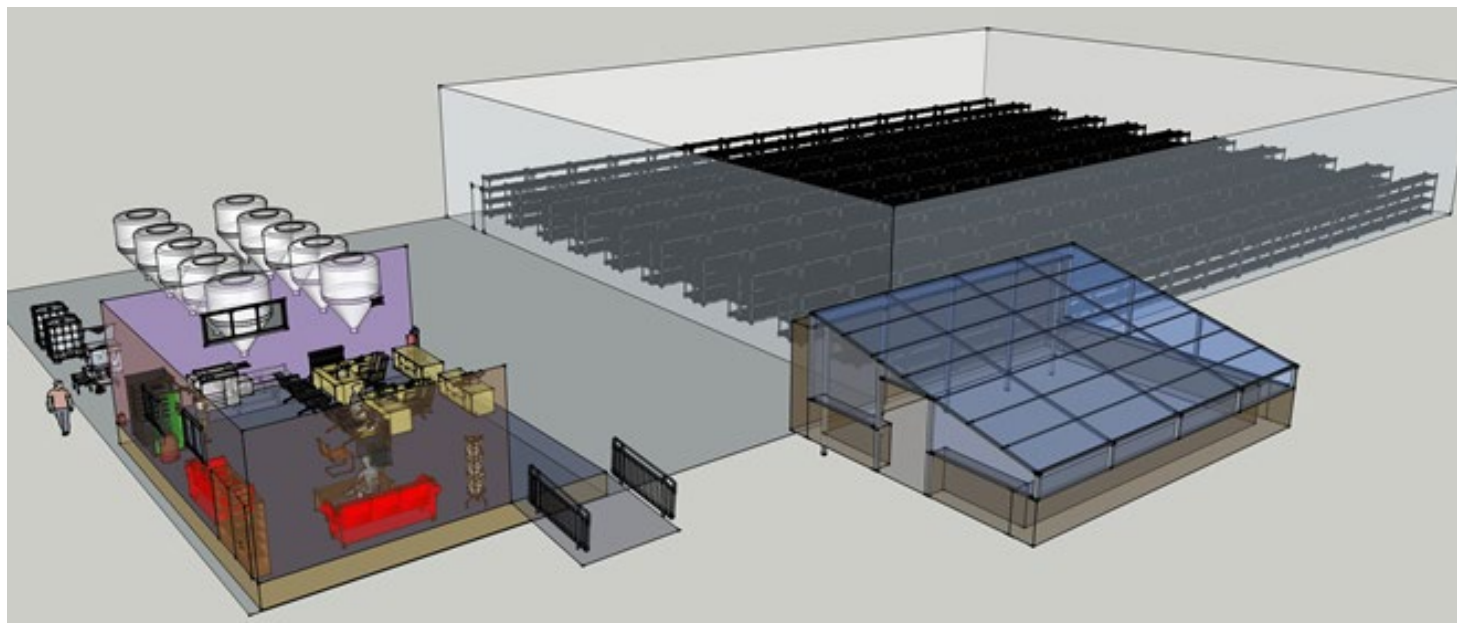
Hazards

Pathogens
Microbial toxins
Allergens

No industry standards for pMeal quality
(feed sources and the drying method are
the main causes of product variability)



Production costs



3.5-7.5 \$/kg BSF meal

1.5-1.7 \$/kg Fish meal

0.5-0.7 \$/kg Soy meal

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Strategies to survive the ride

- Legislation (tipping fees & carbon credits)
- Automation
- Diversify revenue (tipping fees, frass, fats, treats, polymers, AMPs)
- Split the industry
 - (eggs / larvae growing / biomass processing)
- High quality protein (solvent defatting, less denaturation)
- Low BSF protein addition to feeds
 - (to temper soy antinutritional factors or for AMPs)
- Target specialized feed markets
 - (e.g. predatory fish & customer-targeted feeds)
- BSF for waste reduction
 - (pig manure, spoiled food waste, industrial organic wastes)

Thank you!
(any questions?)

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