

Mass Production of Insects for Aquaculture

Market Perspectives for a Sustainable Protein Source



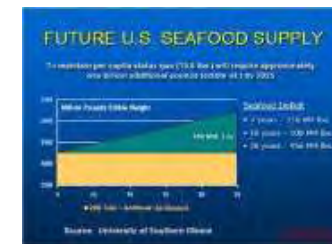
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Aquaculture Production Outlook 2030

- ▶ 40 billion pound/year shortage of seafood?
- ▶ Wild stocks fully exploited and declining
- ▶ World aquaculture increases to 75% of all seafood consumed?
- ▶ Quality feed ingredients to sustain industry growth?
 - Fishmeal and fish oil ?



Current Dependency on Fishmeal



- ▶ The major source of dietary protein for fish, cattle, hog, poultry and mink diets.
- ▶ 10 countries produce 80% of world supply.
 - 3 are net importers
- ▶ Production down 20% in 2006, 5% in 2007, and another 4% in 2008
- ▶ 30% of world fish production goes to fishmeal and fish oil
 - Effect on wild stocks ??

Production

Fishmeal: 5 major producing countries

	2003	2004	2005	2006	2007	2008
(1000 tonnes)						
Peru/Chile	1886	2918	2941	2232	2120	2063
Denmark/Norway	442	471	376	388	317	302
Iceland	271	204	179	182	135	251
Total	2388	3593	3496	2783	2717	2668

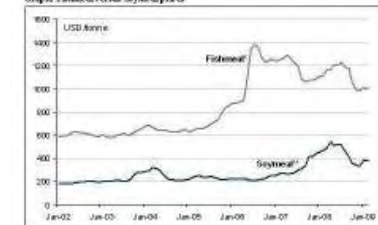
Source: IFTO * excluding solutions ** estimates



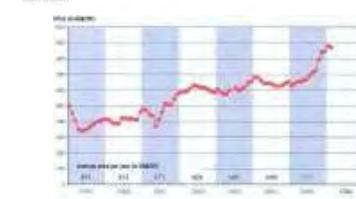
The Economic Impact of Fishmeal

- ▶ Fishmeal prices have forced many fish and livestock growers to seek alternative proteins
- ▶ Every metric tonne of meal travels an average of 5,000 km before it reaches the end user:
 - Enormous economic implication in supplying global markets
 - Large carbon footprint
- ▶ Baitfish stocks are down significantly while demand continues to grow

Graph: Fishmeal versus Soybean prices



Source: IFTO



International market price for fishmeal, 840000, CIF Hamburg



Right Space, Right Time

- ▶ Current Industry Bottlenecks
 - Lack of Sustainability
 - Diminishing Fishmeal Supply
 - Increasing Fishmeal/Feed Cost
 - Increasing Protein Demand
 - Increasing Carbon Footprint and Cost
 - Competing Non-food Uses for Grain Feeds
- ▶ Severe Ecological Consequences



Ento-Protein™ Cutting Edge Food Science Technology

- ▶ Ento-Protein™ is created through a patent-pending process of producing high-grade protein meal from commercially grown insects.
- ▶ Ento-Protein™ will be used to replace fishmeal in aquaculture and livestock diets



Ento-Protein™

“It all starts with insects.....”



- ▶ 18 months of cooperative research completed with Mississippi State University.
- ▶ Integrated research with Dept of Entomology; Dept. of Wildlife and Fisheries; and Dept. of Food Science & Technology.



Research Trials



- ▶ Species identification/qualification parameters
 - Reduced to 4 primary insect species
- ▶ Feeding trials conducted on hybrid striped bass, a carnivorous freshwater fish.
 - Feed acceptability
 - Feed conversion
 - Digestibility
 - Survival
- ▶ Post trial testing
 - Independent taste testing
 - Off flavor



Research Data Ento-Protein™

- ▶ No significant difference in diet acceptability
- ▶ FCR at 87% of fishmeal at 100% replacement.
- ▶ Digestibility at 97%
- ▶ Survival at 97%
- ▶ Taste tests indicated a preference for fish fed Ento-Protein™.



Ento-Protein™ Comparison to other protein sources

Table 1a: Limited amino acid comparison of Poultry meal vs Fishmeal (as % of sample)

	Fishmeal*	Ento-protein**	Soybean meal ^	Poultry meal^
Crude Protein	62-67	41.58 - 62.47	47	67
Fat	8-12	20.21 - 51.48	1.56	10.87
Ash	16-21	2.41 - 9.03	5.80	13.98
Omega 6	0.89	3.90 - 10.74	0.40	2.00
Omega 3	2.02	0.15 - 0.39	0.05	0.10
Limiting Amino Acid (%)				
Methionine	1.75	0.55 - 1.02	0.68	0.86 - 1.03
Lysine	4.88	2.01 - 3.60	3.03	2.65 - 2.81
Arginine	4.24	1.94 - 3.68	3.51	2.28 - 3.69

* Menhaden meal analysis from Eurofin Scientific, 4/2007

** Initial analysis of 4 selected spp. from Eurofin Scientific, 4/2007

^ Analysis courtesy of Zeigler Bros.



Initial Nutritional Comparison to Fishmeal

Table 2: Comparison of the nutritional characteristics of selected insect species with common fish meals.

Species	Ash (A, %)	Minerals (M, %)		Lipids		Crude Protein (C.P, %)	Amino Acids (AA, % PR)		
		Ca	P	Total (L, %)	Linoleic (% L)		Arg	Met+ Cys	Lys
A	4.7(0.2)	0.2(0.0)	0.9 (0.0)	21(1)	34(-)	66(1)*	7.1(-)	2.7(-)	6.3(-)
B	3.1(0.2)	0.06(-)	0.7(-)	34(2)	29(-)	49(1)	5.9(-)	2.4(-)	6.2(-)
C	16(1)	5.2(0.2)	1.2(0.3)	32(3)	3.3(-)	43(1)	5.1(-)	3.3(-)	6.4(-)
D	2.3(0.5)	0.04(-)	0.4(-)	57(2)	6.0(-)	36(2)	5.6(-)	2.6(-)	6.2(-)
Menhaden	20(-)	5.7(-)	3.3(-)	10.2(-)	1.1(-)	68(-)	5.9(-)	3.8(-)	7.7(-)
Herring	---	2.6(-)	1.9(-)	9.9(-)	1.5(-)	73(-)	5.9(-)	4.0(-)	8.0(-)
Anchovy	17(-)	4.3(-)	2.8(-)	8.6(-)	3.4(-)	70(-)	5.7(-)	4.0(-)	7.9(-)

All courses are Mean(SEM) with N = 1-4 based on dry weights; SEM missing for N = 1.

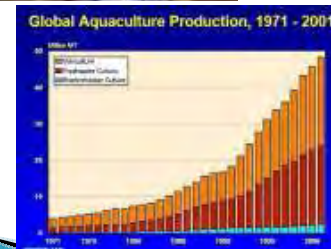
*Bold format: (0.75 MIN[fish meals] ≤ Mean ≤ 1.25 MAX[fish meals]).

^Italic format: Estimated.

^No data.



Benefits to Global Aquaculture Industry



- ▶ Sustainability of feed.
- ▶ Allow unhindered growth of industry.
- ▶ Creates all-natural and certifiable organic feed.
- ▶ Insect species and diets can be altered to create species specific diets.