

# Processing insects for the production of protein

Insects: A new protein source for Europe?

## Circular Bioeconomy Days

Aarhus University, Forskningscenter Foulum,  
Denmark

DIRK SINDERMANN, TJELE, DENMARK, 27TH JUNE 2019



GEA is one of the largest suppliers of process technology to the food industry and to a wide range of other industries.



**17,863**  
employees (FTEs)



**4,605**  
million revenue (EUR)

The company is listed on the German MDAX stock index (G1A, WKN 660 200) and included in the STOXX® Europe 600 Index.

In addition, the company is listed in selected MSCI Global Sustainability Indexes.



**4,751**  
million order intake (EUR)

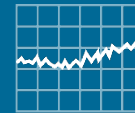
The international technology group focuses on process technology, components and sustainable energy solutions for sophisticated production processes in diverse end-user markets.



**564**  
million operating  
EBITDA (EUR)



**12.2**  
% operating  
EBITDA margin



**1.31**  
earnings per share (EUR)

## Dairy Farming and Processing



**Approx. one quarter of processed milk** comes from GEA production systems

## Food



**Every third chicken nugget** is produced using GEA technology



**Approx. every third process line** for instant coffee was installed by GEA

## Beverages



**Approx. every second liter of beer** is brewed with the aid of systems and process solutions from GEA

## Pharma



**Every fourth liter of human blood** for making plasma-derived products is processed using GEA equipment

## Chemical



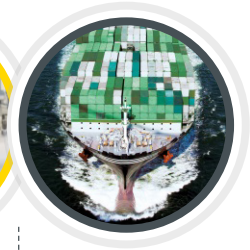
**More than one third of all polymer producers** are using GEA drying technology

## Utilities



**Each industry we serve** utilizes industrial refrigeration technology from GEA

## Marine



**Every second container ship** in the world sails with GEA marine equipment on board



# Processing insects for the production of protein



# Image of Insects in Western Cultures





# GEA activities in protein production – today and tomorrow

## Animal proteins



## Plant proteins



## Alternative proteins



## On land



Water use and pollution



Land use



Greenhouse gases



Feed price volatility



Soil degradation



Antibiotic resistance



Habitat loss

## In the ocean



Overfishing



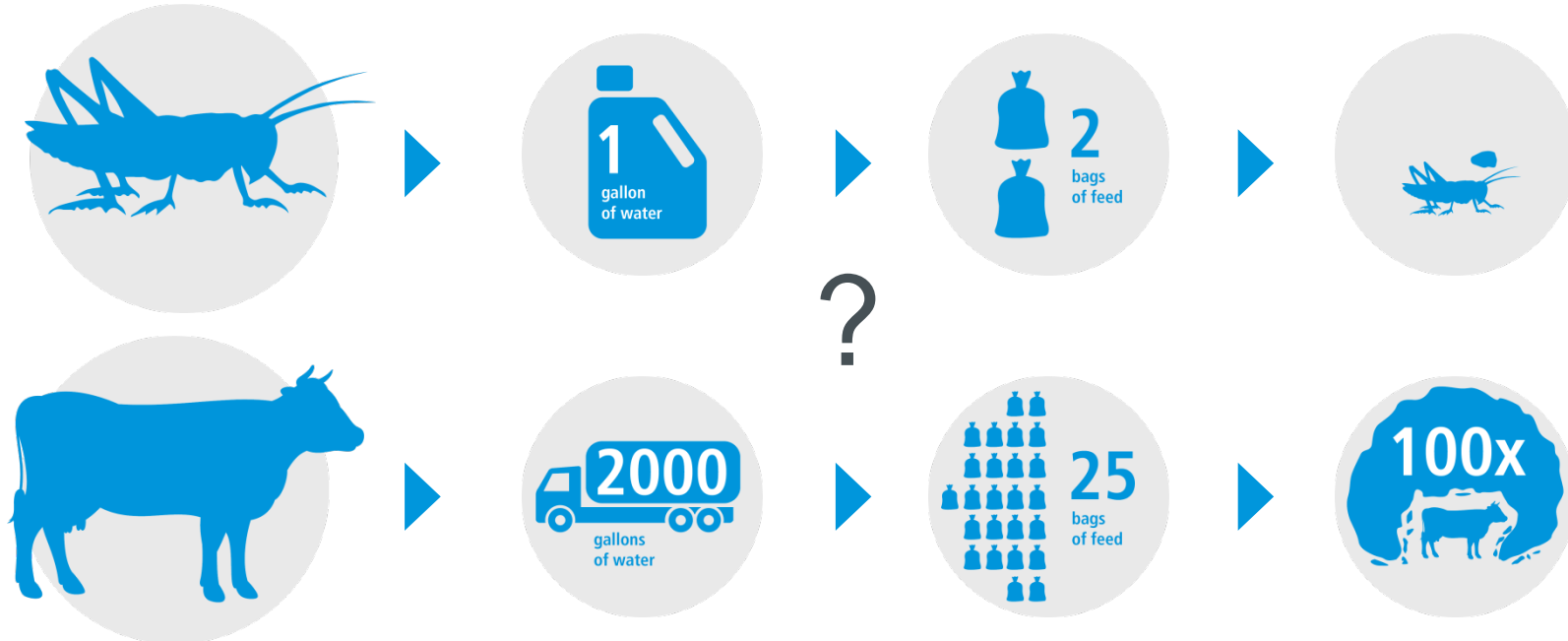
# Sustainability of Insects?

1 G = 3.8L / 1P = 0.45 kg

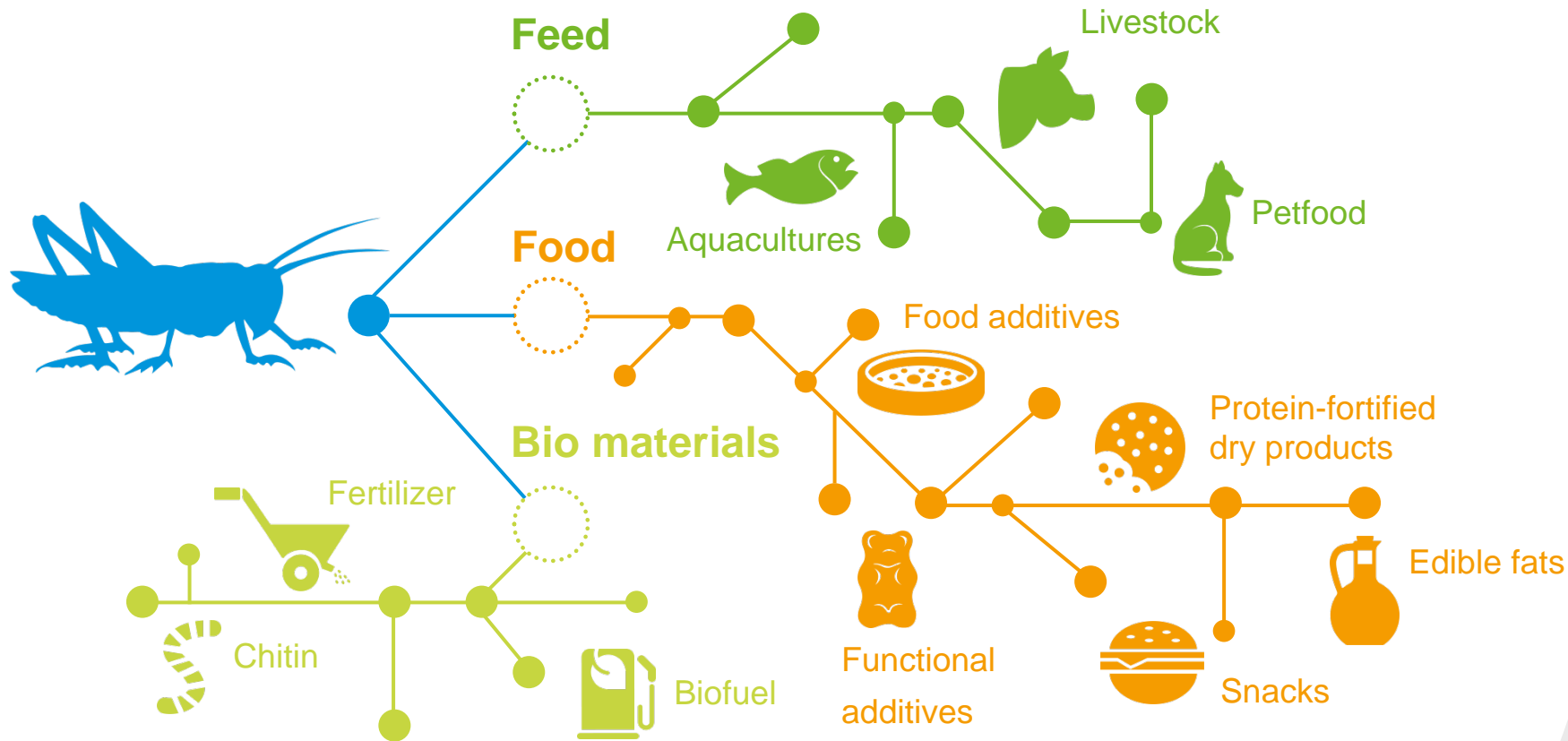
Gallons of water needed to produce **one pound of meat**

Pound of feed needed to produce **one pound of digestible meat**

Greenhouse gas emissions

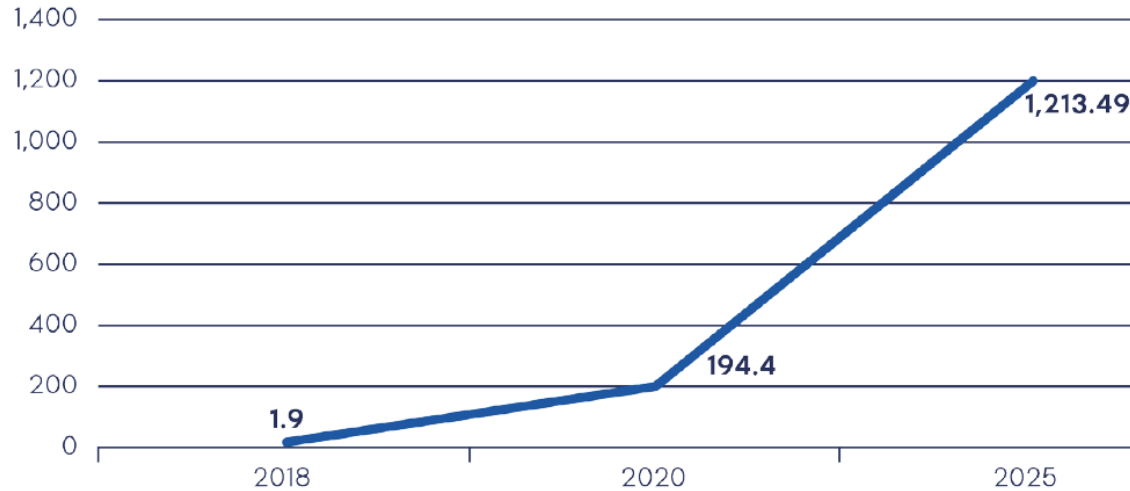


# Potential for Food, Feed and Bio Materials



# Estimated Protein Production from Insects within Europe

**Estimated volumes of production of insect protein until 2025 in Europe (in thousands of tonnes)**



Source: IPIFF questionnaire October 2018

## Lesser Mealworm (Little Beetle)

*Alphitobius diaperinus*



# Insects for Food: Burgers from Mealworm Larvae



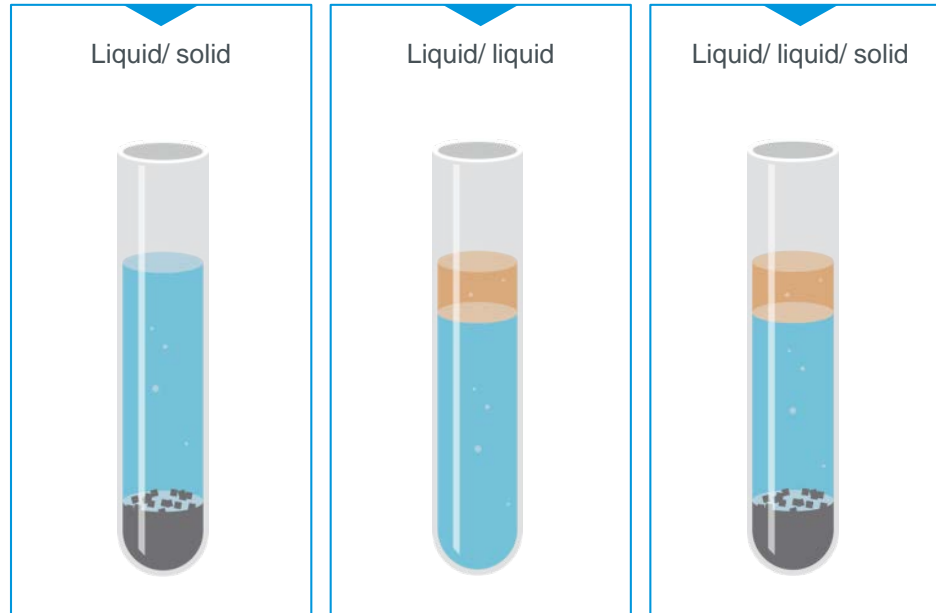
Circular Bioeconomy Days, Aarhus University, Forskningscenter Foulum



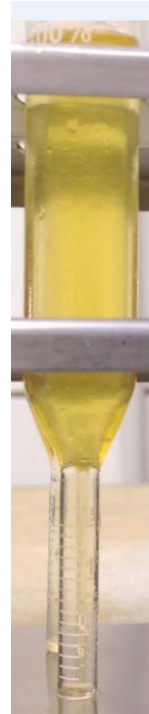
- Co-creation @GEA
- Insect burger
- New: up to 64% insects inside



**Density difference: Separators and decanters can be used for the separation of the following liquid mixtures:**



# Insects for Food: Recovery of Protein and Fat from Mealworm Larvae

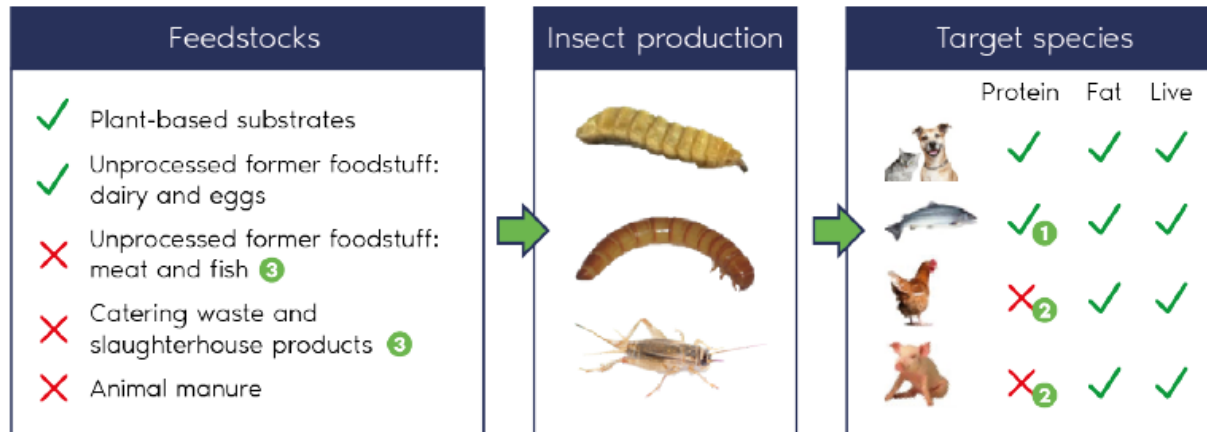


## Black Soldier Fly (BSF)

*Hermetia Illucens*



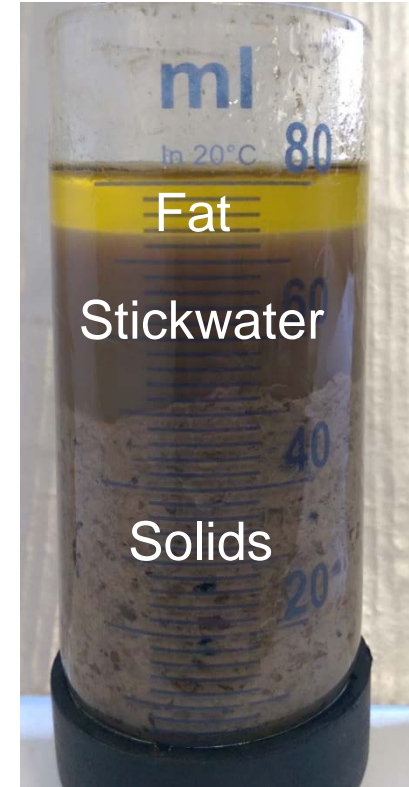
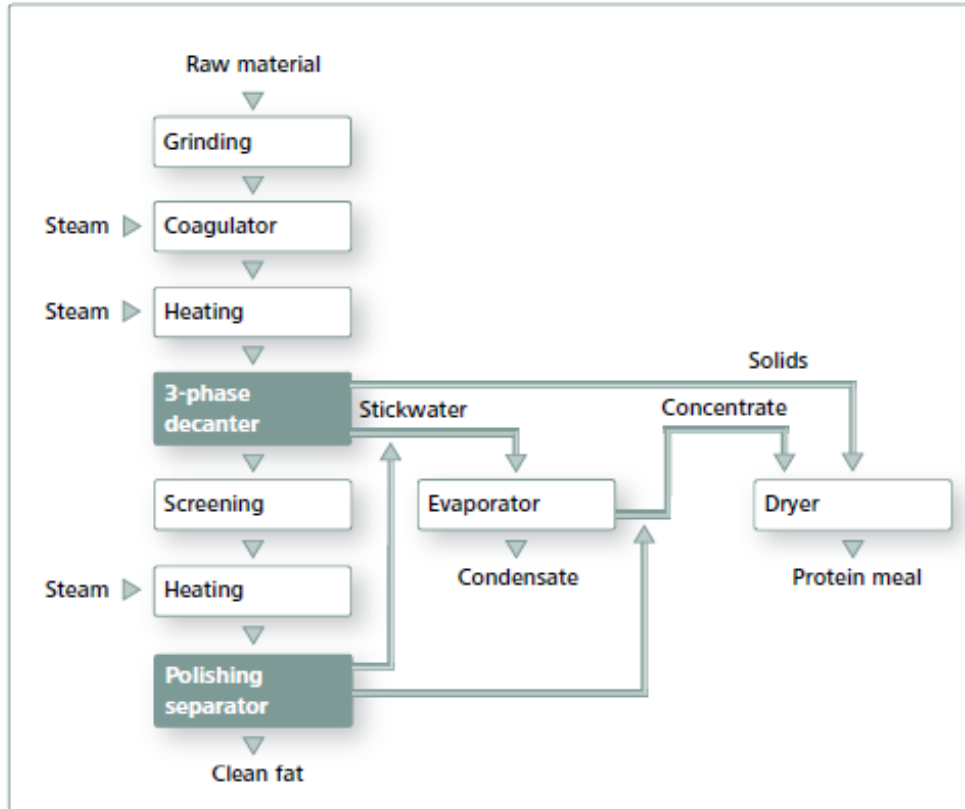
## IPIFF roadmap on the use of insects in animal feed



<http://ipiff.org/publications-position-papers/>

Step	Target	Timeframe
1	Authorise insect proteins for aqua feed use	Target achieved Authorisation effective since 1 July 2017
2	Authorise insect proteins for use in pig and poultry feed	EU discussions may begin end-2018. Approval by Member States possible during the 1st quarter of 2019
3	Authorise 'former foodstuff' and/or catering waste as feed for insects	2020 onwards

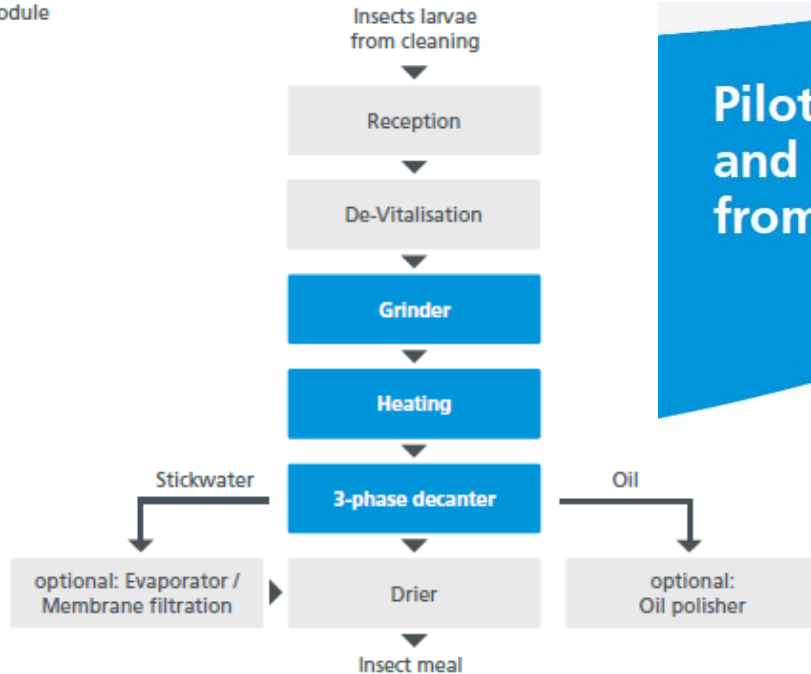
# Low Temperature Process Process for Food and Feed





# Low Temperature Process Pilot Plants for Product Development

GEA basic module



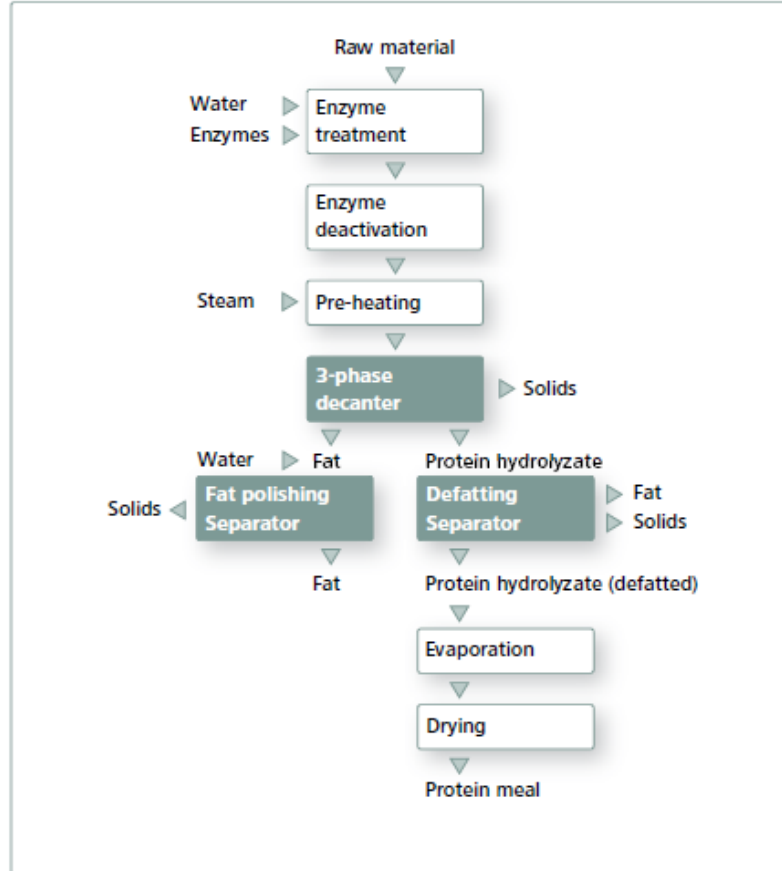
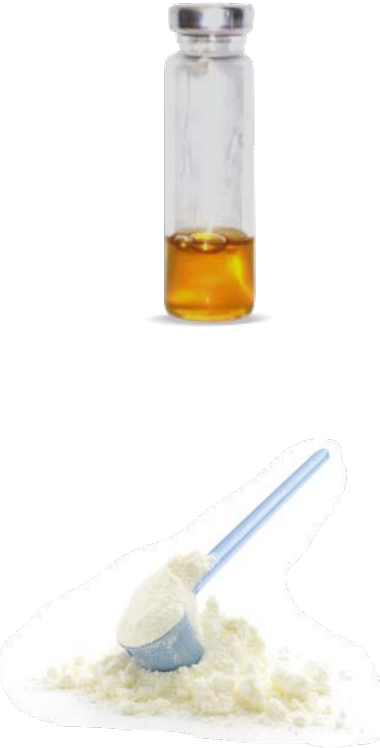
Capacity: up to 500 kg/h or 10 t/d

Pilot plants for protein  
and fat recovery  
from insects



# Enzymatic Hydrolysis Process Process for Food and Feed

Recovery of chitin  
as separate phase possible



Pilot plant Haaksbergen, NL

# Insects for Feed: Low Temperature Process Devitalisation of Larvae



# Insects for Feed: Low Temperature Process Mechanical Separation

Composition	BSF
Dry Substance	28 – 30 %
Fat	9 – 11 %
Protein	10 – 12 %





# Insects for Feed: Low Temperature Process Mechanical Separation

Composition	BSF Meal
Moisture	6 – 10 %
Protein (DM)	54 – 64 %
Fat (DM)	8 – 12 %



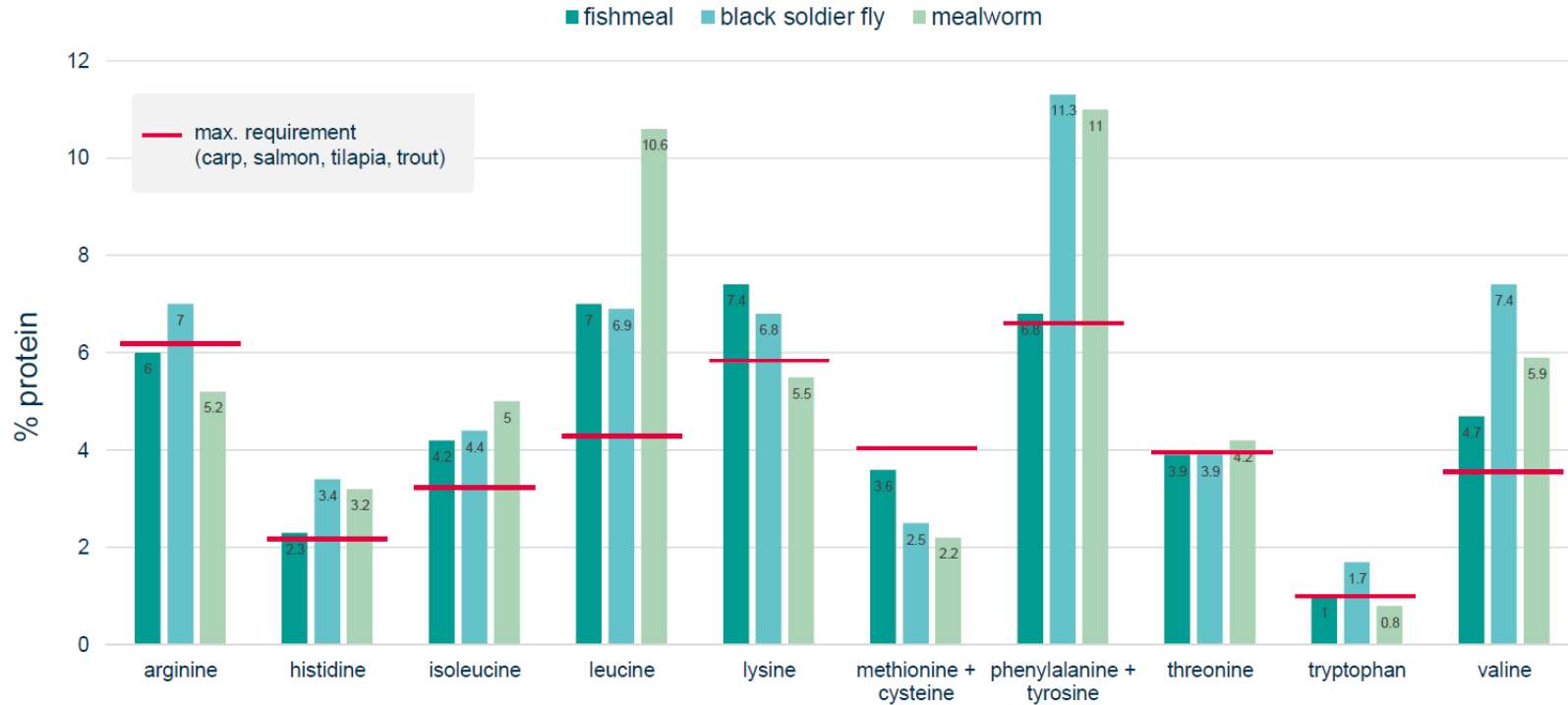
## Stickwater:

- Can be evaporated and added
- Reducing fat content and increasing protein content





## Nutritional value of insect proteins



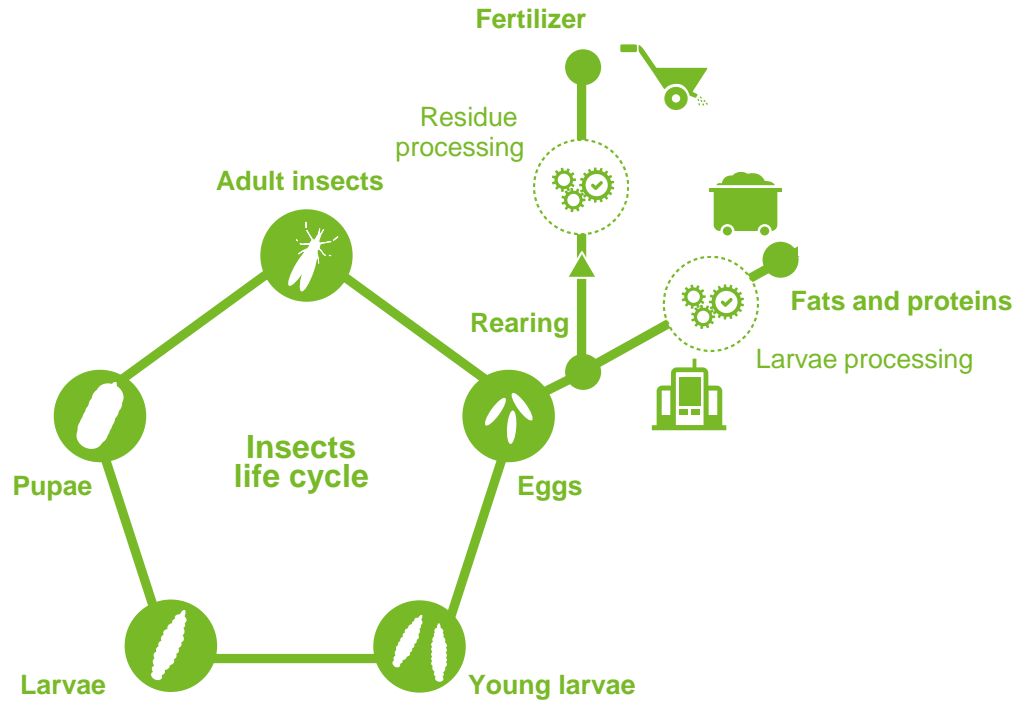
Source: Bühler, Networking days 2016

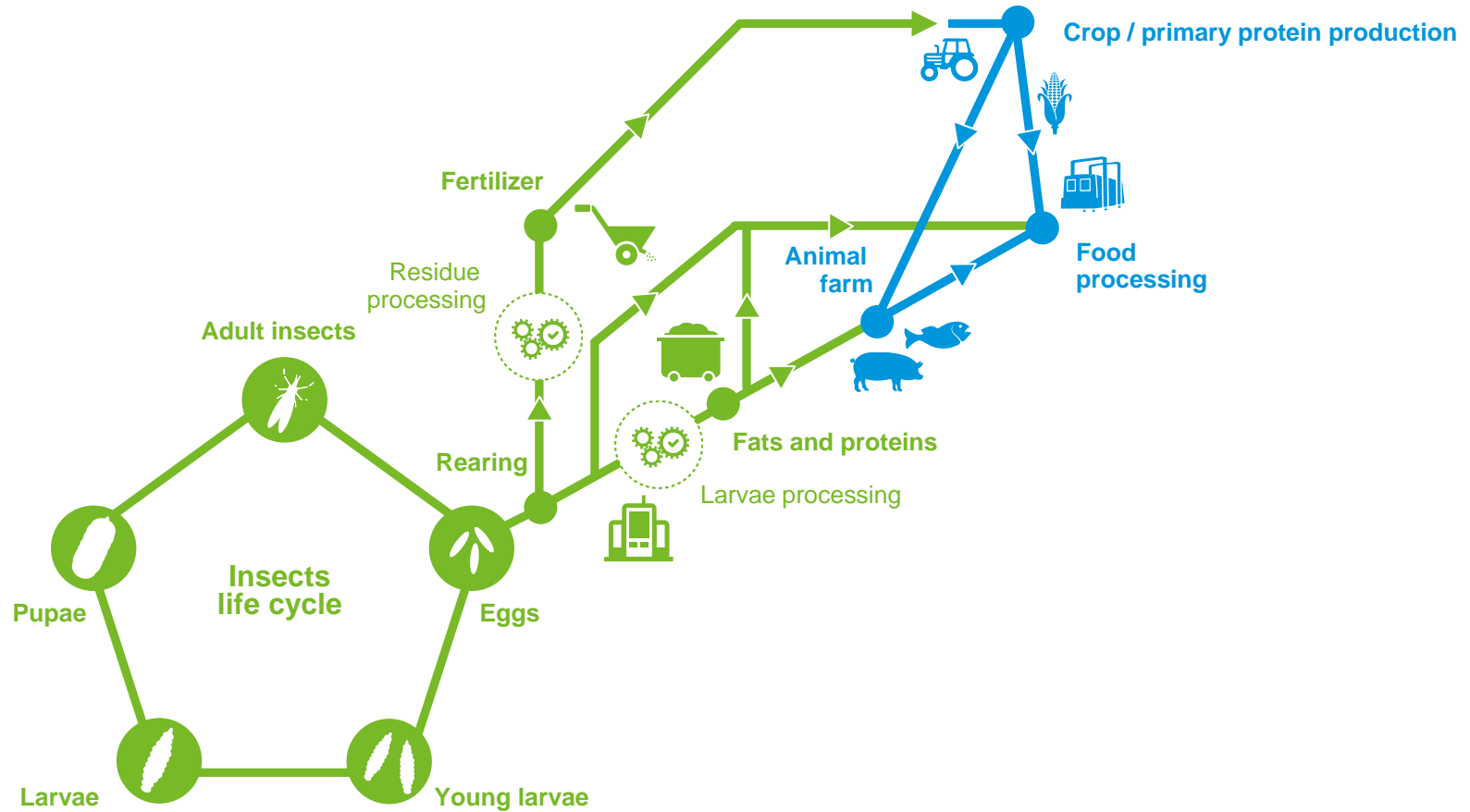
# Insects for Feed: Low Temperature Process Mechanical Separation

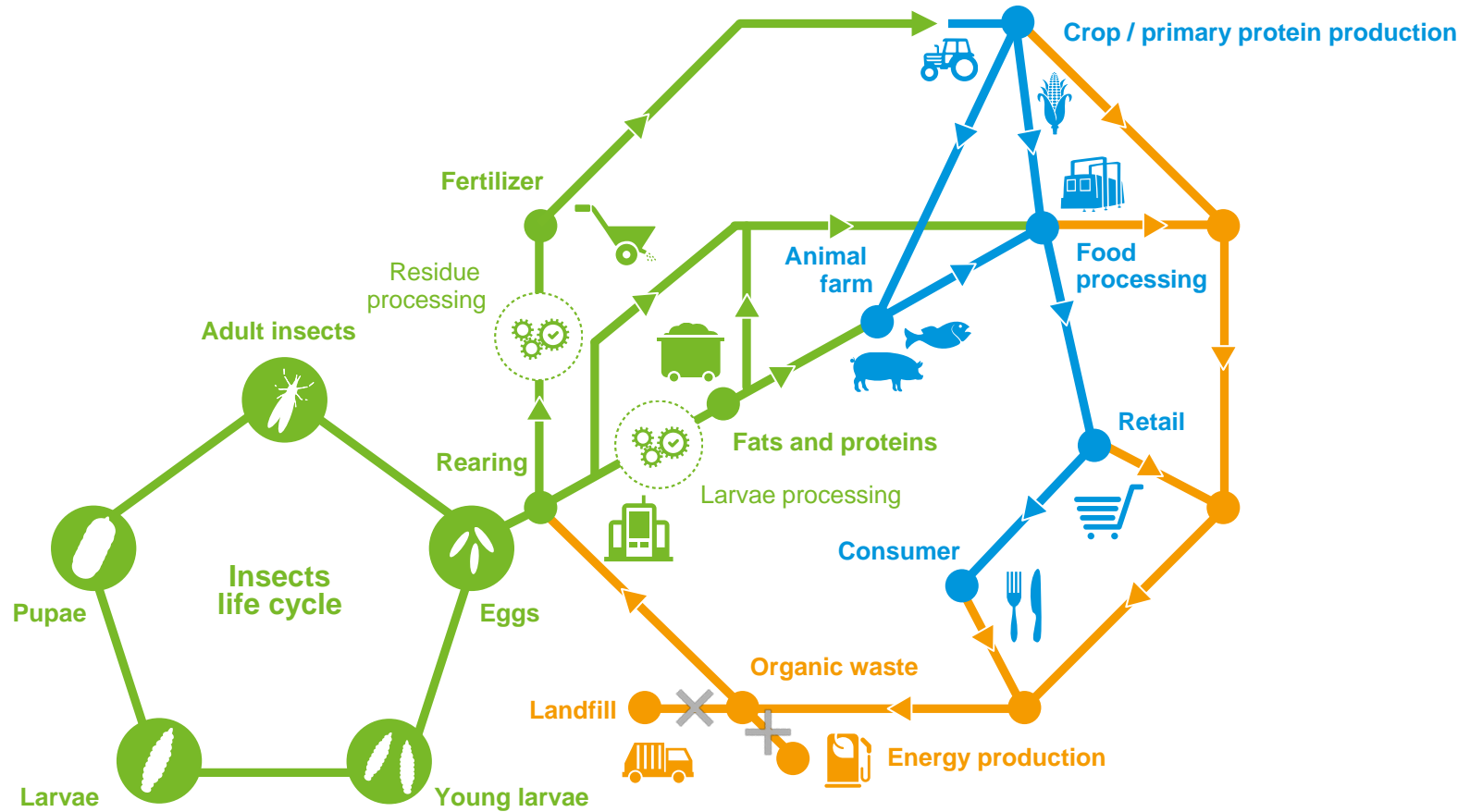
## **Fat from Black Soldier Fly:**

- low in unsaturated fatty acids
- nutty taste and smell











## Case Example

*Production 25 – 35 days*

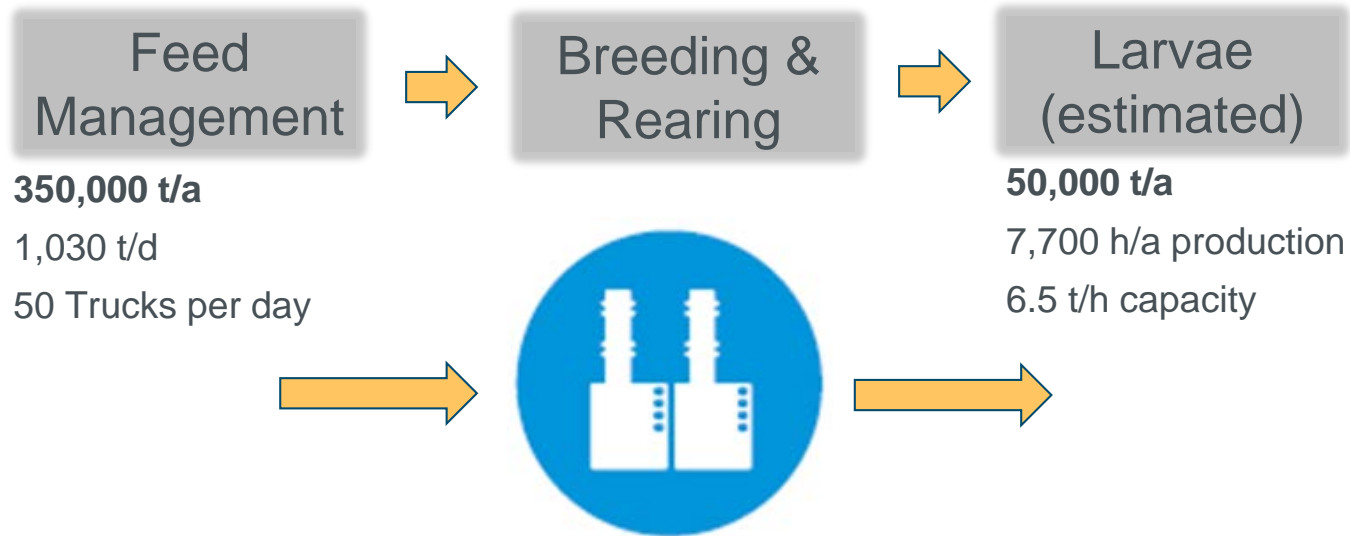
*365 day/a production*

*7 kg of (wet) feed for  
1 kg larvae*

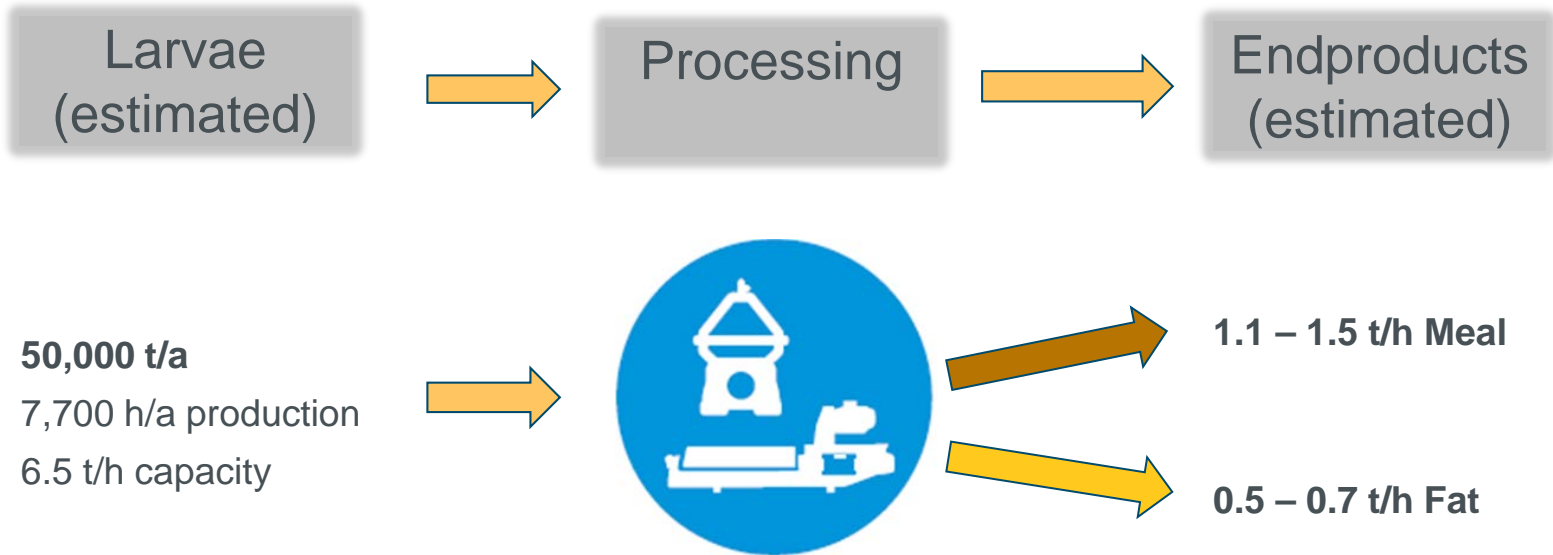
*Foot Print of 20,000 m<sup>2</sup>  
for 50,000 t larvae /a*



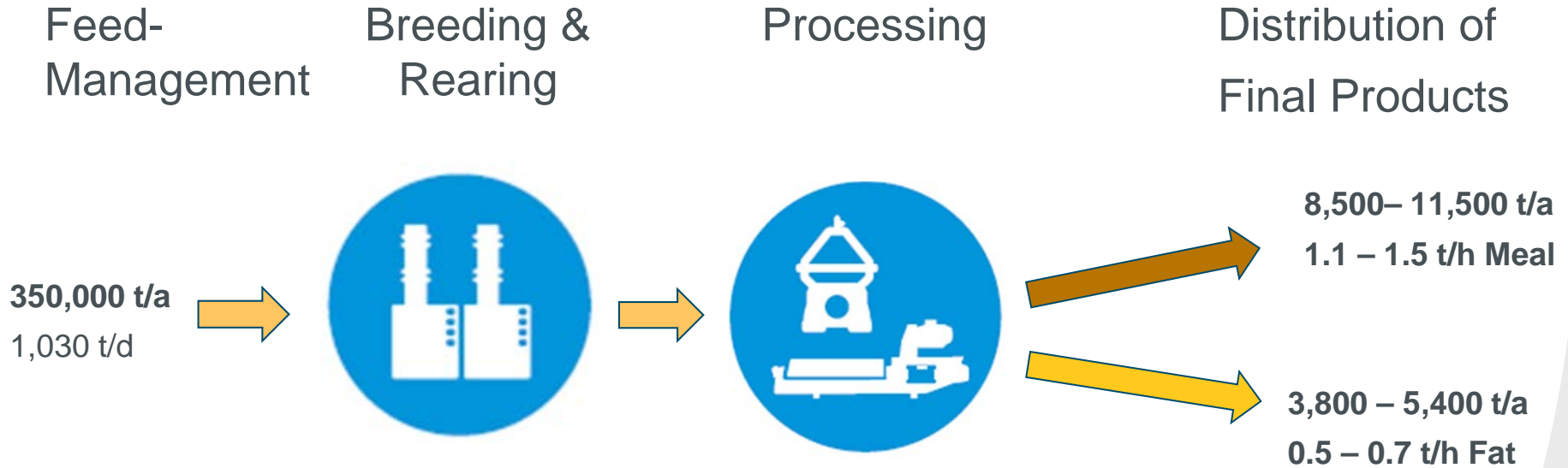
# Upscaling: Breeding and Rearing Case Example



# Upscaling: Processing Case Example



# Upscaling Protein Meal and Fat Production Case Example





### Food Waste

Helping to solve the current food waste crisis. Diverting organic food waste from landfill, as use for BSF feed. Current research is investigating other organic wastes for feed.



### Black Soldier Fly

Black soldier fly (Hermetia illucens) larvae are ferocious feeders that efficiently convert organic waste into high value proteins and oils for use in livestock and aquaculture feeds.



### Soil Ameliorants

The resultant larvae castings can then be utilised as high grade soil ameliorants.



### Waste Treatment

Currently investigating opportunities for BSF to treat problematic organic wastes.





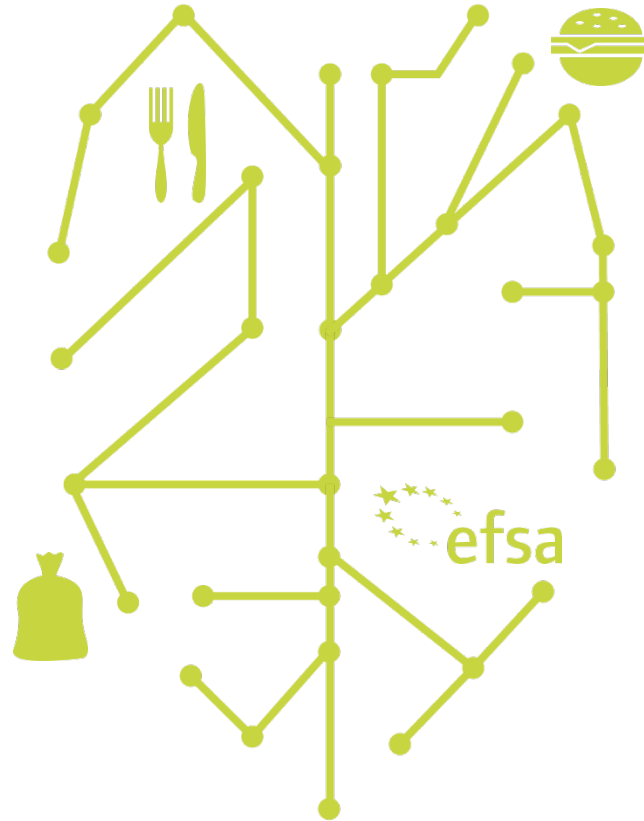
# Summary Application

- Process know-how available
- All process steps can technically be covered
- Not replacing existing protein sources but helping to fill the protein gap sustainably
- Room for further innovations



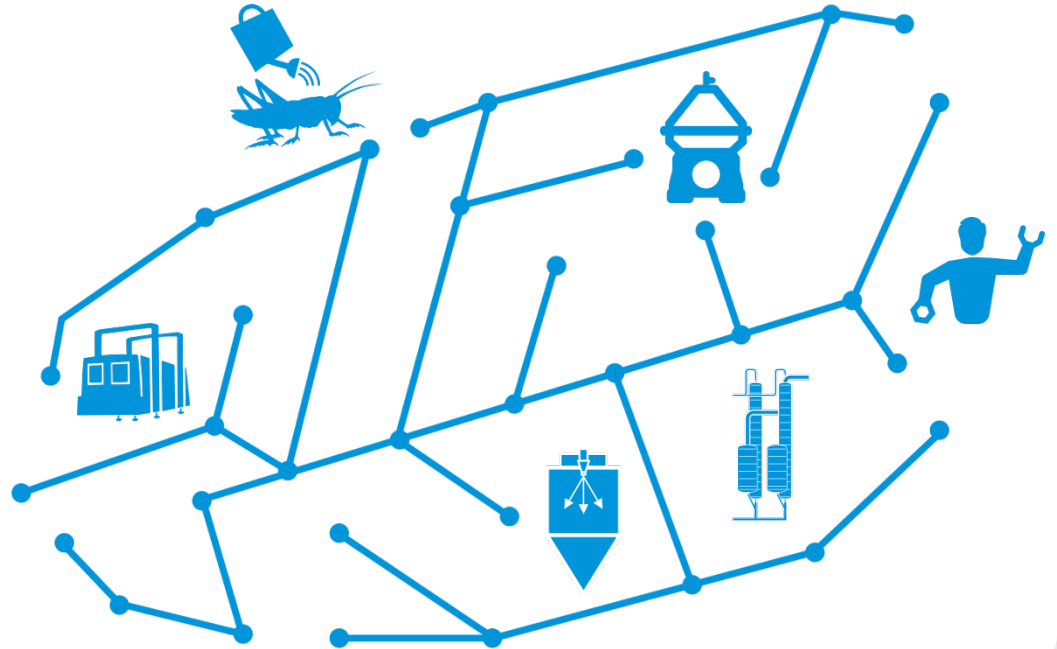
# Summary Region

- In many regions fit for food
- In many regions fit for feed
- Product design helps (for food)
- Movement where restrictions are still in place



# Summary Technology

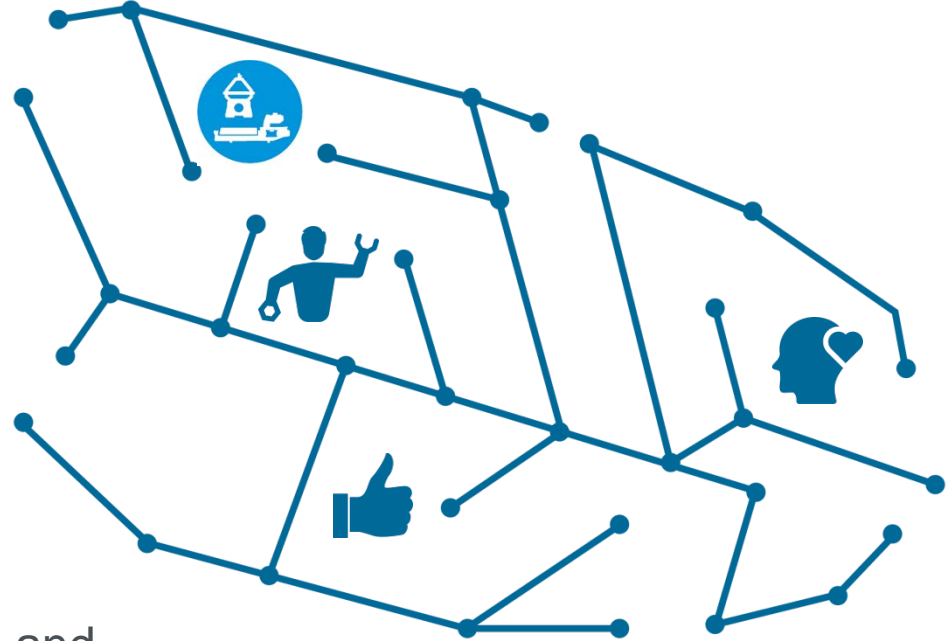
- We are ready,  
no new machines
- Opportunities for Farming  
(alliances and co-operations)
- Collecting further  
competence for alternative  
proteins



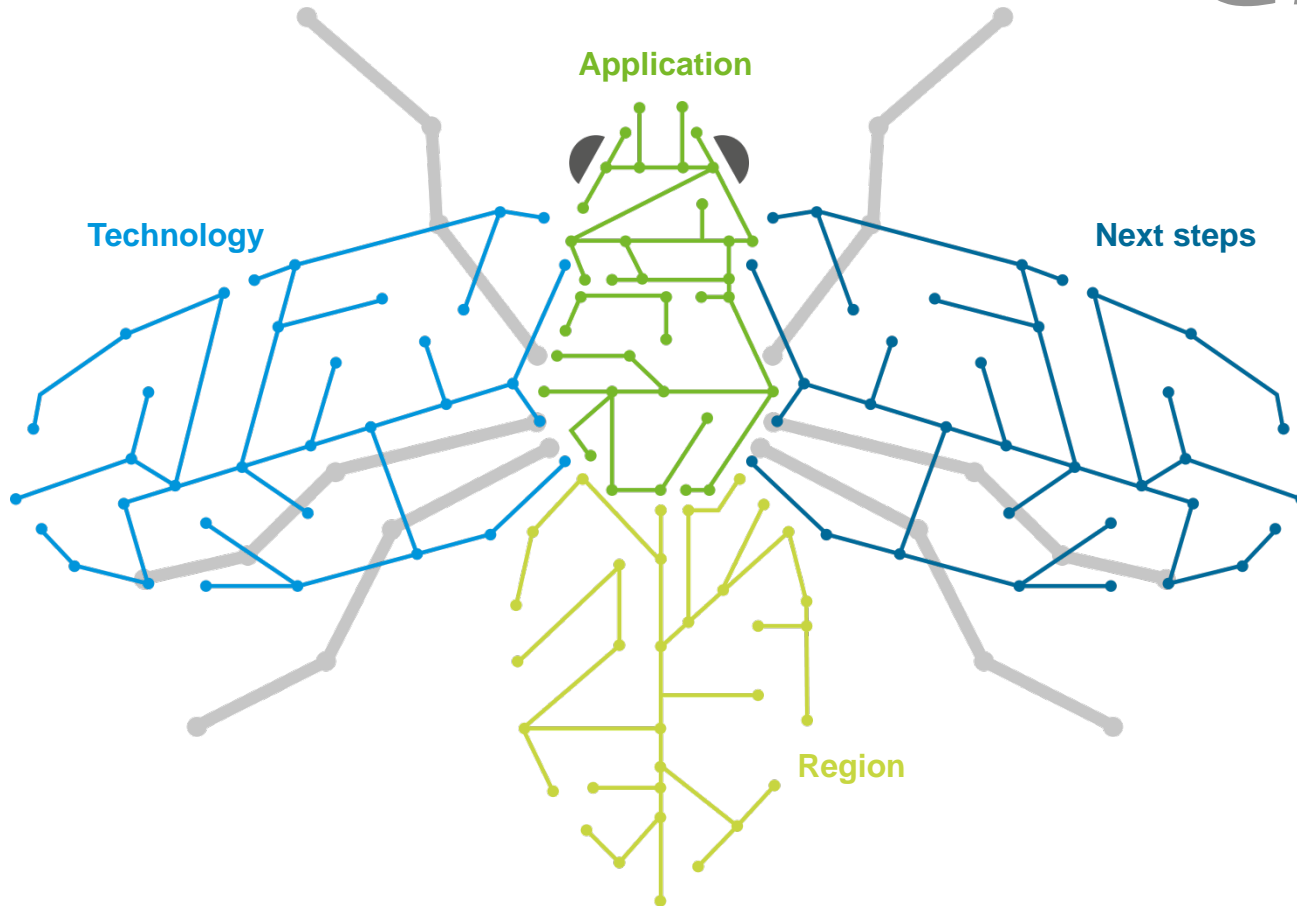
# Outlook

## Next steps

- Further testing with different raw material, substrates, equipment,...
- Committed regarding alternative proteins without losing focus on traditional applications
- Co-operating with partners to be able to offer complete solutions
- Open minded regarding new trends and developments



# Insects as Alternative Protein Source







engineering for  
a better world

