

## Consortium partners

### Full partners:



### Associated partners:



*'The question is no longer if insects can be the solution for the increasing protein demand; now the focus is on the search for the best strategy to strengthen this development'*

**Sabine Van Miert**, project leader,  
Thomas More University

## Project data

EU contribution | € 2.08 m  
Total budget | € 3.47 m  
Timing | 2019-2023  
Countries | NL, BE, IR, UK, CH

## For more information

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EUROPEAN UNION  
**North-West Europe**  
**ValuSect**  
European Regional Development Fund



## Strengthening the development of insect-based food products



*Insects can be incorporated in many types of food, such as pasta and bread.*

## **Insects are part of the sustainable diet of the future**

At a time of rising population and decreasing resources, especially in densely populated areas such as North-West Europe, sustainable alternatives for food resources are needed. Insects could be one of them, as they are rich in protein, healthy fats, calcium, iron and zinc.

## **Challenges facing the development of insect-based foods**

With current demand mainly stemming from migrant communities and niche markets, the use of insects as food is limited in Western countries. Only 30% of EU consumers are willing to eat insect-based food.

The insect sector lacks substantial knowledge transfer between companies, whereas there is a need for research on improving production and processing techniques and for the development of new products.

## **Improving sustainable production and processing techniques**

ValuSect will investigate the impact of substrates and GHG emissions during rearing, as well as analyse the nutritional composition of reared insects and of existing products. Interested companies can apply for funding worth up to € 40,000 in services that will help them develop products, conduct consumer taste panels, optimize breeding conditions and improve insect food processing.

## **Knowledge transfer and support for the development of new products**

A transnational accelerator programme for producers of insect-based food products will be developed and sustained after the project. The programme will deliver services such as R&D advice and life testing, which will accelerate the creation of a consumer market for insect applications in the long term.

## **ValuSect in numbers**

**3** species will each be tested on min. 4 types of substrate, and their nutritional composition and environmental performance evaluated. The tested species (*Tenebrio molitor*, *Acheta domesticus* and *Locusta migratoria*) can already be bought as food in some European countries and authorisations for EU-wide commercialisation are ongoing.

**15** or more insect-based food products already existing on the market will be evaluated in terms of food safety, shelf life, and consumer acceptance.

**40** companies will be selected to receive a voucher worth up to € 40.000 in services delivered by the project partners to develop products, conduct consumer taste panels, optimize breeding conditions and improve insect food processing.



*Thomas More carries out research to improve primary insect production.*