



## Online Summer School

# Insects as Feed and Food

Insects are part of natural diets of several animals. Conversely, their use as feed in livestock productions is still low due to regulation/laws which do not list insects as an available ingredient. The use of insects' protein meals or oil could be promoted as substitution of soy-fish-maize-wheat meal-oil in order to lower the environmental impact (use of land, water, sea).

Worldwide more than 2,000 species of insects are consumed as food, mostly in Asia, Africa, and Latin America. Entomophagy, the habit of eating insects, was abandoned by Western world several centuries ago. Insects for human consumption show good potential as nutritive and sustainable efficient source. Nevertheless, cultural barriers could make them difficult to be accepted as food in some countries. Consumers' willingness to eat will drive the entire market, in fact, insect-based foods are in the future prospect of reaching our tables.

During the Summer School the main topics "Insects as Feed and Food" will be presented in the European contest, from the legislative structure to the farming systems, focusing on the practical applications of insects as human food and animal feed. Nutritional value of insects and their features will be part of the course in the optic of a progressive increase in animal productions with a decreasing negative environmental impact.

### Course topics

Introduction (reasons, why insect?)	Prof. L. Gasco <i>University of Turin (Italy)</i>
Legislation (both feed and food in EU)	Dr. S. Belluco <i>Istituto Zooprofilattico Sperimentale delle Venezie (Italy)</i>
Microbiology/safety aspects	Prof. L. Van Campenhout <i>KU Leuven Campus Geel (Belgium)</i>
Set up of insect rearing facility and insects rearing -black soldier fly -mealworm -cricket	Dr. D. Deruytter Dr. C. Coudron Dr. J. Claeys <i>Inagro (Belgium)</i>
Insects as feed - poultry	Prof. A. Dalle Zotte <i>University of Padua (Italy)</i>
Insects as feed - fish	Prof. G. Parisi <i>University of Florence (Italy)</i>
Insects as food - nutritional value and processing	Dr. D. A. Tzompa-Sosa <i>Ghent University (Belgium)</i>
Insects as food and feed - consumers acceptance	Dr. G. Sogari <i>University of Parma (Italy)</i>
Insect sector and future prospective	Dr. E. Ververis <i>EFSA - European Food Safety Authority</i> Secretariat IPIFF <i>International Platform of Insects for Food and Feed</i>

*In an optic of future food production with lower environmental impact and increased circular economy, insects as feed and food could surely help shifting the world to a sustainable and resilient path, providing an important contribution to several Sustainable Development Goals (SDGs) of the United Nations.*

Period	12 - 16 July 2021
Application Deadline	14 June 2021
Location	The school will be entirely held online, via Microsoft Teams
Fees	500 euro* *50% discount will be applied to the first 10 enrollments received by PhD students and postgraduates
ECTS	3
Language	English
Admission Requirements	Bachelor Degree and fluent English
Students	Between 15 and 35 participants

### Who can apply?

Everybody interested in the insect food-feed sectors. Students, public/private sectors, entrepreneurs, academics.

### Aim

The Summer School aims to increase awareness and competencies about insects as feed and food learning the basic principle and form the students to design future sustainable pathways in the sector. In the next years an increase in insect rearing is expected in order to maintain high nutritional standards to response to human food requirements and population growth. The course aims to form future professional figures that can be part of this challenge.

### Contacts

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### Website

