

Discounts for members!

Nest 1.0 Farmed insect protein conference

FLYBOX

24-25 April 2025




Expert talks

Demonstrations

Delicious tasting sessions

Networking and hive mind

Latest research opportunities

Open and inclusive discussions

Together, we build.



Weaver ants provide the inspiration for the first UK Edible Insect Association conference. This tiny creature's incredible behaviours – their ingenuity, their teamwork and sense of community, their ability to adapt – all provide the perfect blueprint for the development of the farmed insect protein sector.

We know the sector is on the cusp of something huge. If you're a farmer, researcher, student, entrepreneur, chef, food scientist, veterinarian, investor or are simply buzzing about bugs, come join us.



University of Nottingham
Food Systems Institute



UK Edible Insect Association

Event: Farmed insect protein conference: Nest 1.0

24–25 April 2025 at the University of Nottingham

The farmed insect protein community in the UK will come together, share knowledge and develop plans for the continued expansion of the sector.

Specialists will share their knowledge and explore potential for collaboration.

Dialogue with Retailers, Regulators, Farmers, Investors and Funders on how we can make the most of the potential of insect protein in our food chains.

Farmed insect protein businesses:

- Connect with other businesses and experts, opportunities for promotion and collaboration
- Support the continued professional development of our practice

Supply chain partners

- Learn about the latest developments in the sector
- Explore commercial opportunities



With thanks to our sponsors

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| Flybox | <p><u>Flybox</u>® is committed to revolutionising food production through sustainable insect farming. Their mission is to convert organic waste into a valuable protein source, addressing the global need for sustainable animal feed while reducing environmental impact. Utilising Black Soldier Fly larvae, Flybox has developed modular, efficient farming solutions designed to empower communities around the world. Guided by core values of utility, precision, and collaboration, Flybox aims to build a resilient and sustainable food system.</p> |
| MYGroup | <p><u>MYGroup</u> can handle all food and liquid food wastes produced at every stage of the food manufacturing process, from pre-production raw ingredients and packaging, mid production wastes and line rejects right through to overstock and fully packaged finished goods at the distribution phase.</p> |
| University of Nottingham | <p><u>Future Food Beacon</u>: Global food scarcity is a pressing problem. How can we help provide sufficient quantities of nutritious and palatable food to a growing world population within a changing environment?</p> |
| Food Safety Research Network | <p>The <u>UK Food Safety Research Network</u> connects food industry, food and health policymakers and academia to collaboratively pursue shared research priorities that will protect the UK from foodborne hazards.</p> |



Nest 1.0: Draft Programme

| Thursday 24 April 2025 | Friday 25 April 2025 |
|----------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------|
| Welcome and introductory remarks from sponsors | Building a successful insects as food business, Leo Rubbra, YUMBUG |
| Break @ Exhibition | Break @ Exhibition |
| The state of the farmed insect protein sector in the UK, Nick Rousseau | Panel discussion: Opportunities and challenges for farmed insect protein |
| Converting waste into insects in Seoul, Perez Ochieng, Sacoma Global Foods | Why and how should supermarkets embrace Insect Bioconversion?: Richard Thalemann in conversation with a surprise guest |
| Lunch @ Exhibition | Lunch @ Exhibition |
| Practical workshops | Funding for Innovation |
| Break @ Exhibition | University Laboratory visits |
| Networking buffet @ Exhibition and product tastings | |



Our speakers...



Dr Nick Rousseau: Founder of Woven Network now UKEIA, dedicated observer and supporter of the edible insect protein sector for the last decade.

As a result, he has built an extensive national and international network of people involved in the sector and a real appreciation of the many issues and opportunities facing the sector.

He led the partnership with Belgian Insect Industry Federation and UKEIA members that has resulted in the insect species that can be legally traded as food in GB.

His knowledge of the UK farmed insect protein sector is unique with a combination of seeing broad trends and plenty of individual stories with some surprising insights.

Richard Thalemann: Richard found his passion in the fight against food waste while successfully leading the UK Food Surplus Redistribution programme at Tesco. Richard is a senior advisor to businesses on zero food waste and impact on the environment. He believes that together we can accelerate all our efforts to tackle food waste in the UK by connecting businesses and organisations with a goal to reduce, repurpose and recycle food surplus. Food has always been at the heart of his career and his passion, creatively connecting the zero food waste generation brings it all together for a better environment.



Our speakers...


Perez Ochieng: CEO of [Sacoma Global Foods](#) creating healthy snacks and sweet potato food products, integrating Kenyan farmers into EU supply chains. Her role at **Future Foods** sees her in partnership with stakeholders in the sector, improving production processes and processing, expansion in the field of food innovation, building capability in modern agriculture, post-harvest technologies, processing facilities and joint R&D projects.



Leo Rubbra: Co-Founder of cricket protein company, [YUMBUG](#), Entomologist turned start-up founder. Passionate about sustainable protein and building a better future. Involved in every aspect of business, with key focuses on Supply Chain and Sales.



Practical Workshops I (Thursday afternoon)

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| <p>Towards effective management of health and welfare of farmed insects</p> <p>As the farmed insect protein becomes a recognised professional industry it will need codes of practice, vet support, lists of notifiable diseases, etc. How can these be developed? This workshop led by two experts in the field will share their observations about what is needed and lead a discussion for a roadmap, supported by research.</p> | <p>Ben Kennedy (Invertebrate vet) and Mandy Lucas (Animal Welfare Consulting)</p> |
| <p>The National Alternative Protein Innovation Centre (NAPIC)</p> <p>NAPIC is launching in November 2024 with a number of funding opportunities to support research and innovation that will drive the growth of the alternative protein sectors in the UK. What specific opportunities will there be and how can the farmed insect protein sector take advantage, working through UKEIA?</p> | <p>Gesa Reiss (Leeds university)</p> |
| <p>The retailer's perspective and supply chain issues</p> <p>Sacoma Healthfoods works with a number of suppliers of products containing insects and Perez is working on wider opportunities to connect the supply chain including logistics and overseas suppliers. She will share her observations of the challenges and lead a discussion of how these could be overcome through collaboration.</p> | <p>Perez Ochieng (Sacoma)</p> |
| <p>Setting up a BSF farm</p> <p>Flybox can help you turn organic waste into profit with Black Soldier Fly. Larry will describe the benefits of this approach and sources of support to develop a profitable new venture for those in the food supply chain.</p> | <p>Larry Kotch (Flybox)</p>  |

Practical Workshops II (Thursday afternoon)

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| <p>Cost effective IP management for farmed insect protein businesses</p> <p>Many businesses rely on their intellectual property for their success. This can include designs, patents, data and trade secrets. Do you understand your IP and are you clear how you can manage, exploit and protect it without spending the earth on patent lawyers? This workshop will look at these issues and how to approach them.</p> | <p>Greg Stepney (Withers and Rogers)</p> |
| <p>Working through permit requirements for an insect farm</p> <p>Setting up an insect farm includes a great deal of bureaucracy and the development of an effective working relationship with your local authority officers. Understanding this will really help new insect farming businesses get operational and profitable quicker. Julian will share their own journey and what they have learnt which could be harnessed by others.</p> | <p>Julian Knight (Fairman Knight and Sons)</p> |
| <p>Black Soldier Fly Larvae as a sustainable animal feed?</p> <p>This session will explore how black soldier fly larvae-based insect meal compares to more conventional pig and poultry feeds of soybean and fish meal from an environmental perspective and outline the opportunities to reduce key hotspots further. This will be based on a recent life cycle assessment conducted for Defra and will share quantified environmental impacts as well as highlighting where hotspots for insect protein occur and what this means for the insect industry.</p> | <p>Emily Dawson (Ricardo)</p> |
| <p>Compliance and safety management in food product development</p> <p>There are lots of questions you have to ask yourself if you are developing a new food product range, or pet food also, that depends on the risks that you might need to manage and associated regulations and compliance requirements. John will provide an overview of these and help you to navigate these.</p> | <p>John Points</p>  |

Panel: Opportunities and challenges for farmed insect protein

Chair: Dr Nick Rousseau

Livestock feed – Premier Nutrition: [Alex Kemp](#)

Human food – Bugvita: [Adam Banks](#)

Pet food – Loop Pet Food: [Laura Stanford](#)

Food waste management – MYGroup: [Colin Atkin](#)

Panel: Funding for innovation

Chair: Dr Nick Rousseau

InnovateUK Business Connect: [Pedro Carvalho](#)

National Alternative Protein Innovation Centre: [Gesa Reiss](#)

Laboratory visits

[Food Sciences and the International Flavour Research Centre](#)

[Food processing hall](#)

[Sensory Science Centre](#)

[In vitro digestion capabilities](#)



Exhibitors

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| Beta Bugs | <u>Beta Bugs</u> are an insect genetics company developing and distributing black soldier fly breeds to the insect farming sector |
| Burleigh Dodds Science Publishing | Burleigh Dodds Science Publishing has just released a new book (Insects as alternative sources of protein for food and feed) edited by the President of the International Platform of Insects for Food and Feed (IPIFF) –Adriana Casillas. |
| Entovore | From upcycled food waste to high-protein treats, <u>Entovore</u> transforms sustainability into nutrition. Better for your pets, better for you, better for the planet. |
| Insect Engineers | We are <u>Insect Engineers</u> . The commercial farming of the Black Soldier Fly is one of the most effective steps towards circular food production. Our goal is to make BSF cultivation as commercially attractive as possible for companies. And to increase our impact, we share our knowledge and experience. With our Insect School we make our expertise available to the whole world. |
| Slice Package Design | <u>Slice Design</u> is a packaging design agency, owned and run by Alan Gilbody. Our branding and packaging design expertise has helped consumer brands grow and get noticed since 2004. As the name suggests we cut through jargon with our flexible, no nonsense approach and down to earth attitude. Slice are offering special discount for UKEIA members – come and ask! |
| Insects as food | |
| Bugvita | At <u>Bugvita</u> , we're shaking up the way people think about protein. From farm to fork, we craft top-quality, insect-based products in our state-of-the-art, insect-only facility. Years of research and fine-tuning mean we've nailed the process—ensuring superior taste, texture, and nutrition in every bite. |
| The Insect Cafe | <u>The Insect Café</u> is Scotland's first culinary space pioneering the use of insects in our creations. Our handcrafted, high-protein bakes are made with locally produced insects and wholesome ingredients. Welcome to an exciting, nutritious and eco-friendly way of living! |
| YUMBUG | Hi! I'm Leo, one of the founders of <u>YUMBUG</u> . We're on a mission to show people that bugs are banging. Not only that they taste banging, but are amazing for your health and sooo much better for the environment than that burger you tucked into over the weekend. |



UKEIA: a more sustainable future for food and feed

We envision a future where:

- insects are an established protein in a balanced, nutritious diet
- consumed by livestock, pets and people
- insect farming is widespread, converting organic waste into wealth
- academics, researchers and innovators are effectively connected
- UK entomophagy, insectivore and biomass sectors grow and thrive.



Our members are

- Insect farming experts, specialists and tech providers
- Insect farmers
- Product developers and manufacturers
- Retailers
- Food curious explorers
- Inspirers and innovators
- Investors