





## INSBIZ-INSect-based agriBIZiness for sustainable grasshopper and cricket production and processing for food in Kenya and Uganda

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# **The Insects**





## **Global insect consumption**





#### WHO EATS BUGS?

23 COUNTRIES IN THE AMERICAS

COUNTLESS CULTURES AROUND THE WORLD EAT INSECTS AS A DELICACY OR AS A NORMAL PART OF THEIR EVERYDAY DIET. UP TO 80% OF THE WORLD'S NATIONS EAT INSECTS WITH HIGHER CONCENTRATIONS LOCATED IN THE TROPICS

MEXICO YOU MAY FIND AGAVE WORM. CHAPULINES (GRASSHOPPERS) AND ESCAMOLES (ANT EGGS) AS OPTIONS IN STREET TACO CARTS ACROSS THE COUNTRY EUROPE + N. AMERICA DUE TO LONG HELD STIGMAS. EATING BUGS IS NOT COMMON IN THE WESTERN WORLD. USING INSECTS AS INGREDIENTS IS ONE STRATEGY, SUCH AS CRICKET FLOUR IN COOKIES

#### GHANA ·

WINGED TERMITES ARE A POPULAR DISH DURING THE RAINY SEASON AND ARE PREPARED IN A VARIETY OF WAYS

SOUTH AFRICA LOCUSTS ADD A CRUNCH TO THE STAPLE CORNMEAL PORRIDGE THAILAND FRIED BUGS CAN BE FOUND AT THE LOCAL BAR, REPLACING PEANUTS AS THE SALTY COMPLEMENT TO BEER.

**9** IN ASIA

COUNTRIES IN EUROPE

> AUSTRALIA ROASTED WITCHETTY GRUB IS A STANDARD OF THE ABORIGINAL DIET AND WHEN ROASTED TASTES NOT UNLIKE ALMONDS

4 COUNTRIES

RESEARCH PROVIDED BY: FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS. EDIBLE INSECTS: FUTURE PROSPECTS FOR FOOD AND FEED SECURITY. INFOGRAPHIC BY JUSTINKYLE.NET FOR LITTLE HERDS.ORG

**36** COUNTRIES

Source: https://www.foodbev.com/news/helping-consumers-to-catch-the-edible-insects-bug/





Source: http://www.dw.com/en/locusts-are-the-tastiest-insects/a-17641920

# Africa derives limited economic gain

#### Edible Insects Are Coming To A Menu Near You

Expected growth of the edible insect market and number of edible species by country



Recorded number of edible insect species by country



## Insect farming benefits vs. conventional livestock





Key:

- a: % digestible biomass
  b: feed conversion ratio
  c: global warming potential
- d: energy use
- e: land use
- f: water use

Source: Dossey et. al. 2016; Mondal & Gunguly, 2019



## Crude protein content of some edible insects compared to conventional meats



Insects and conventional protein sources



- Rampant malnutrition < 5yrs: 29% stunting, 9% are severely stunted, 4% are wasted and 1% are severely wasted, 11% are underweight and 2% are severely underweight (UBOS, 2017).</li>
- In Uganda > 53% of 6-59 months old children ≈ 1 in 3 women aged 15-49 (32%) are anaemic (UBOS and ICF, 2017).
- High Vitamin A and Zinc deficiency.



 Poor quality, cereal and legume based diets, low in high quality animal foods - Only 14% of children 6-23 months – get min. acceptable diet (UBOS, 2017)

 Uganda's economic loss due to micronutrient deficiencies is ≈\$145 million (World Bank, 2009, based on DALY's).



- 1. Seasonal, un-sustainable & declining wild harvesting
- **2. High perishability** ≈ 24 hours
- **3. Informal, unregulated sector & VCs** risky for consumers & Businesses





The INSBIZ project aimed to contribute to improved food and nutritional security, job creation and income generation and, reduction of gender gap for the most vulnerable groups in East Africa in general and specifically in Kenya and Uganda through edible insect production and processing



- 1. Assessing the market size and testing the market performance of insect based foods
- 2. Adapting and piloting of mass rearing protocols for crickets and grasshoppers
- Developing, characterising and commercializing insect-enriched food products
- Creating a favourable enabling environment for insect based food through policy/standards, advocacy and awareness creation.



OBJECTIVE	ACTIVITIES	OUTPUTS
1. Assessing Market size & performance	1.1. Estimated demand and supply of edible insects in Uganda	<ul> <li>Estimated demand and supply of harvested grasshoppers</li> <li>Annual production of crickets</li> </ul>
	<ul><li>1.2. Test marketed &amp;</li><li>assessed consumer</li><li>acceptability of insect</li><li>food products</li></ul>	Consumer acceptability established for 10 insect foods in Kenya & Uganda

## **Research results (2)**



OBJECTIVE	ACTIVITIES	OUTPUTS
2. Adaptation, piloting and up- scaling of edible insect mass rearing protocols	2.1. Adapted and piloted grasshopper and cricket rearing protocols to medium scale enterprises	<ul> <li>Pilot facilities for cricket rearing at</li> <li>Makerere &amp; <i>icipe</i> as well as at partner SMEs</li> <li>in Kenya &amp; Uganda</li> <li>Cricket feed free of human food ingredients</li> <li>Pilot facility for up-scaled Grasshopper</li> <li>production at <i>icipe</i></li> </ul>
	2.2. Assess and mitigate pests and diseases affecting insect colonies	<ul> <li>Pathogens (fungi &amp; bacteria), parasites and predators that affect cricket and grasshopper colonies identified</li> <li>Production manuals that include mitigation measures</li> <li>Training manuals for researchers/farmers</li> </ul>
	2.3. Adapt and upscale post-harvest handling protocols for crickets and grasshoppers under SMEs rearing and trading conditions	<ul> <li>A post-harvest handling protocol for crickets</li> <li>Training modules for farmers (developed and implemented)</li> </ul>

## **Sample outputs**









#### MEMORANDUM OF UNDERSTANDING

Between

School of Food Technology, Nutrition & Bio-engineering, Makerere University P.O. Box 7062 Kampala, Uganda (Hereinafter referred to as "MAK-FTNB")

&

Masaka Microfinance and Development Cooperative Trust Limited P.O. BOX 918 Masaka-Uganda (Hereinafter referred to as MAMIDECOT)

&

Nutreal Limited P.O.Box 3132 Kampala – Uganda (Hereinafter referred to as Nutreal)

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# **Research results (3)**



OBJECTIVE	ACTIVITIES	OUTCOMES
3. Developing, characterising and commercializing insect- enriched food products	3.1. Analyzed the nutritional characteristics of the reared crickets and grasshoppers	Proximate and nutritional quality of the insects confirmed and used for product formulation
	3.2. Developed and characterize insect-based products to meet the Recommended Daily Intakes (RDIs) level of	A wide range (10) products developed, characterized and branded
	nutrients for women of reproductive age and children aged five years and below	<ul> <li>Snacks (salty and sweet)</li> <li>Flours for porridge</li> <li>Ready-to-eat grasshoppers</li> </ul>

### Sample of branded insect foods

















# **Research results (4)**



OBJECTIVE	ACTIVITIES	OUTCOMES
4: Creating an enabling environment for insect based food through policy, advocacy and awareness	4.1: Provided technical data to inform national standards development	<ul> <li>Edible insects' standards developed and approved in Uganda and Kenya</li> <li>Bureaus of Standards are using standards to certify edible insect foods</li> </ul>
	4.2: Undertook awareness creation activities on value and benefits of insect based foods	<ul> <li>Increased awareness and interest about insect Value chains</li> <li>Radio and TV programs aired on several stations</li> <li>Article &amp; manuscripts</li> </ul>

## Human capacity developed



- 2 post-docs (1M, 1F)
- 3 PhDs (all females)
- 8 MSc (4M & 4F)
- 5 BSc (2M & 3F)
- 4 Fellows (all Female)





# **Project outcomes**



- Strengthened edible insect value chains cricket farmers linked to markets
- 2. Large scale production, processing and marketing of cricket and grasshopper products.
- 3. Approved insect based food standards in Kenya and Uganda
- 4. Improved grasshopper trapping method (costeffective, sustainable and safer).
- More sustainable cricket rearing using developed feed and container prototypes

# **Contribution to impacts**



### Societal impacts:

- Improved *food and nutritional security* through increased diversity of available nutritious and safe edible insect foods. All the products developed have shelf-life of over 6 months. For the grasshopper product, this implies all-year availability to consumers.
- Improved consumer health and safety through consumption of UNBS (and KEBS)-certified insect food products, made possible by the standards developed during the project.

#### **Economic Impacts:**

- Increased incomes as a result of lower post-harvest losses for cricket farmers and grasshopper harvesters through use of improved postharvesting techniques to maintain quality and safety
- Increased jobs creation and job security through improved capacity of young researchers, technicians and actors along the edible insects' value chains.
- *Higher profile of and support* for insect foods due to increased public awareness of their nutritional and commercial importance, through radio programs, articles and publications, etc.



### **Direct beneficiaries:**

- 4 MSMEs engaged in the production, processing and marketing of insect-based food
- Policy makers and regulatory authorities Bureaus of standards in Kenya & Uganda
- Students, fellows & researchers
- Cricket farmers' cooperative 100 farmers
- Grasshopper harvesters improved PH handling protocol
- Consumers Nutritious and Safer food products



### Challenges

- High mortality of grasshoppers
- Delayed funds
- Lengthy procurement procedures
- COVID19 related restrictions and delays

### **Opportunities**

- High media and industry interest
- High consumer acceptance
- Project partners entire VC
- Farmers' cooperative out growers
- Enhanced human & infrastructural capacity



- Scaling-up production and processing of insect foods
- More consumer awareness creation
- Certification of insect foods





# **Project Partners**



	Rearing	Processing	Regulator
Uganda -	AgrarianSystems Ltd IDEAL FARMING SOLUTIONS	The Flimited As Your sustainable protein	
	RAMIDECOT BYTE FOR DEVELOPMENT	Nutreal Limited	
Kenya	TIL: TREASURE INDUSTRIES LTD.	Nutria	Kenya Bureau of Standards Standards for Quality life
	INSECTIPRO		
Funder	BioInnovate		



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