



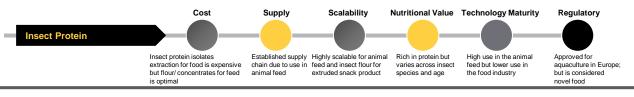
FutureBridge





Insect Protein – Technology Introduction

Insect proteins can be blended with plant and meat protein to provide the higher protein content





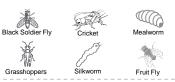
PATENT ANALYSIS

- Patents are observed to be involved in methods to produce insect-based feed from larval stages of the insects
- The insect can also be used to produced oil and fertilizer, thereby increasing the sustainability aspect of the insect protein
- Patents are observed from both start-ups and established players such as Ynsect and GEA
- Insect farming has also innovated to include table-top insect farms for easier consumer use

RESEARCH ANALYSIS

- The research in the insect protein segment is steadily increasing with an increased focus on the use of insect protein in human food, animal and pet feed
- Research is focused on the sensory properties of insect-based extruded snacks and hybrid meat products

INSECTS CONSIDERED



Insect Protein

MARKET ADOPTION

- The insect protein segment holds potential in the Asian and African market for human nutrition
- The acceptance of the protein in animal feed in Europe and the US could later lead to greater interest in human nutrition
- Established companies such as Nestlé's and ADM developing products utilizing the black soldier fly (BSF) protein

PROS

- Insect protein provides high protein content
- It requires **lower food** and **energy** inputs and is an ideal replacement for animal and pet feeds containing animal protein
- Multiple uses of insect proteins such as animal feed, oil, and fertilizers increase its sustainability
- Europe has given approval for insect-based aquaculture feed. Regulation to be used in fish feed and for poultry and pig feed is in process

CONS

- · No protein isolate is currently available on large scale
- Requirement of different methods for extraction of protein from various sources
- Insect protein is still not accepted in human foods due to its "yuck factor" in western countries
- Insect protein is considered as a "novel food" in Europe. No definite clarity in the FDA & EFSA regulations for food applications

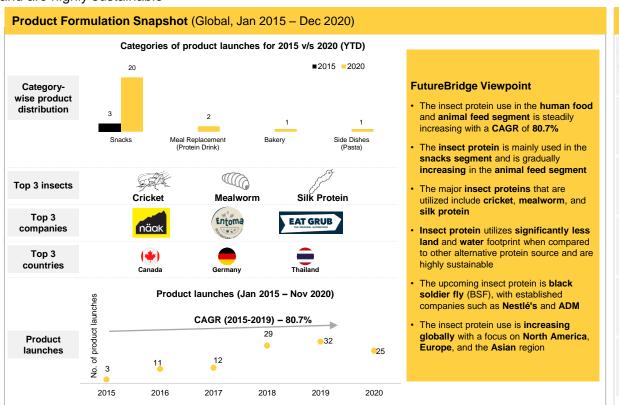






Insect Protein - Product Formulation Snapshot (Jan 2015 to Dec 2020)

Insect protein can be raised on low-value agricultural by-products, less land, and water footprint when compared to other alternative protein source and are highly sustainable





Alternative Proteins

Startups produces human nutrition products

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