

Why this seminar?

The idea is that food security for the rising world population is in danger and that therefore it is necessary to look at alternative food sources, especially meat (protein) substitutes. Multiple alternative food sources are coming up but unfortunately we do not at the seminar have sufficient time to deal with all of them. That is why we propose insects as an example. But will it land with the consumer? What do companies experience when they actually put alternative food in the market?

And, we also want to give participants an opportunity to actually taste some. Here Wageningen University Research may have a leading role to play.

.

Biosketches of speakers at this seminar

Prof. dr Martin J. Kropff studied biology in Utrecht and received his PhD at Wageningen University in 1989, each time cum laude. He was assistant professor at Wageningen University from 1984 to 1991. He then led a systems research program at the International Rice Research Institute in the Philippines and became professor in crop ecology in Wageningen in 1995. He was director of the graduate school of production ecology and resource conservation and became Director General of the Plant Sciences Group in Wageningen UR in 2001. In 2005 he was appointed as Rector Magnificus and vice chairman of the executive board of Wageningen UR an internationally leading University and Research Center in the domain of Healthy Food and Living Environment. He is member of a number of supervisory boards of large research programs, companies and organisations and member of the top team of the National Agri&Food top sector initiative.

Prof. dr ir Tiny van Boekel obtained a BSc, MSc and PhD at Wageningen University, where he worked since 1982, following a career path to full professor in food science and technology. Within the cluster Food Sciences, he headed the chair group Product Design and Quality Management from 2001 – 2012. He focuses on food quality, including sensorial and health aspects of foods and sustainability of food production. A strong research line is the development of alternative protein sources for food. He is author of some 200 peer-reviewed papers, 6 books and editor of 4 books. He was scientific director of the graduate school VLAG from 2006-2010. This graduate school is active in the field of food technology, nutrition, agrobiotechnology and health. Since July 2012 he is Dean of Education and Director of the Education Institute of Wageningen University. This institute is responsible for content and quality of the 19 BSc and 27 MSc programmes.

Prof. dr ir Arnold van Huis graduated at Wageningen UR in 1974 in crop protection (entomology). He worked from 1974 to 1979 in Nicaragua for FAO on integrated pest management (IPM) in foodgrains. In 1981 he obtained a PhD at Wageningen on the thesis 'Integrated pest management in the small farmer's maize crop in Nicaragua'. From 1982 to 1985 he coordinated a regional crop protection training project for eight Sahelian countries. From 1985 onwards he works as tropical entomologist at Wageningen University, the Netherlands, and has been responsible for a number of IPM and biological control projects in the tropics. Since 2005 he is personal professor tropical entomology. He currently coordinates an interdisciplinary project in Benin, Ghana and Mali entitled "Convergence of Sciences". He also coordinates a project in the Netherlands called "Sustainable Production of Insect Proteins". He serves as a consultant to FAO on edible insects as food and feed.

Henk van Gurp

"I am a cooking teacher at the vocational school Rijn IJssel at Wageningen. More than 20 years ago I came into contact with Arnold van Huis and Marcel Dicke of the Department of Entomology of Wageningen University and Research. Then we worked together when Wageningen in 2006 was transformed into City of Insects. Afterwards the insects for the human nutrition appeared on the market and in 2013 our book was published: The Insect Cookbook. The book not only contains delicious recipes but also lots of things worth knowing and interviews with top cooks, breeders and nutritionists. Nationally and internationally one closely follows the steps in Wageningen which are made on the road to the proteins of the future. Culinary greetings. "

Prof. dr ir Hans van Trijp is the chaired professor of marketing and consumer behaviour at the Department of Social Sciences of Wageningen UR. Until 2012 he combined this position with a part-time affiliation at Unilever R&D in Vlaardingen. His current research interests focus on social marketing approaches to enhance healthy and sustainable consumer behaviour in the market place. This includes labeling- and choice-architecture-related strategies for healthy food choices, animal welfare-enhanced products and, sustainable choices. His scientific papers, over 70, appeared in a diversity of scientific journals. He is (co-)editor of 3 books: "Understanding Consumers of Food Products" (2007), "Markets, Marketing and Developing Countries" (2010), and "Encouraging Sustainable Behaviour: Psychology and the Environment" (2014). From 2005 to 2010, he was a scientific director within the Dutch innovation program Transforum, on sustainable development of the Dutch agri-food sector. He is chair of the Food & Consumer Working Group of the European Technology Platform Food for Life.

Ir Kees Aarts (director, co-founder) of Protix Biosystems BV holds a MSc title in Aerospace Engineering (Delft University, The Netherlands) and has working experience in strategy consultancy. Before joining McKinsey, Kees was an entrepreneur in high-tech R&D and software trainings. At McKinsey Kees advised clients on R&D innovation and business development. His passions for biology and R&D sparked the idea of Protix Biosystems while scuba diving. At Protix, Kees is mainly involved in R&D, Operations and External Communications