Upcycling food waste and agrifood byproducts into animal feed and organic fertilizer using insects: creating awareness and technical know-how in Greece

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A prototype insect farm based on bioclimatic architecture and natural building materials to reduce need for active climatization and thus energy consumption.

Optimal insect diet recipes combining food waste and local agrifood byproducts. Innovative pre-processing methods for difficult materials, e.g., olive press cake, enabling their incorporation to reduce production costs and increase environmental benefits.

3. Making a case for insect-based business in Greece

Products introduced to early adopters among fish/ poultry/ swine farmers, agricultural producers and then promoted in the wider markets.

€ Concrete business cases delineated based on pilot implementation and presented to waste management bodies, municipalities, compound feed manufacturers to encourage repetition/ upscale.

Public, NGOs, policy makers, regulatory bodies informed via multimedia materials and in person visits to the pilot farm.

Monthly

15 t food waste & agrifood byproducts converted into
2.5 t mature larvae & 5 t frass post-processed into
animal feed ingredients & organic fertilizer.

Following EU regulations for feed safety/ hygiene.

Product quality/ efficacy characterized via detailed analyses and controlled trials.

Capital/ operating costs & environmental performance quantified.

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With these critical steps, we intend to create in Greece, a nucleus of awareness and know-how around which a domestic insect-sector can then grow.