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Hargol FoodTech (formerly known as Steak TzarTzar) – Revolutionizing the protein ingredient industry with a healthier more sustainable protein alternative from edible grasshoppers

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With expected 70% rise in demand for protein over the next decades and with existing protein sources taking a big toll on the environment there is a need to develop alternatives. Insects are considered that alternative. Already eaten by billions around the world as a whole for thousands of years and by millions of Americans in recent years as a protein ingredient in their healthy foods. We at Hargol FoodTech believe that grasshoppers are a game changer: 1. Superior nutrient content (70% whole protein and almost no saturated fat or cholesterol, rich in Iron and Zinc). 2. Reducing the impact on the environment by X20 according to the FAO considering Methane emissions, water consumption, arable land usage and feed conversion efficiency. 3. And 30% lower production costs compare to North American cricket farmers. 4. They are kosher. But, today there are no industrial scale grasshopper farms since these are challenging creatures to grow. Hargol FoodTech develop innovative protocols and technologies to enable growing commercial quantities of grasshoppers in climate controlled facilities achieving the following milestones: Brought 2 grasshopper species to the threshold of commercialization. Managed to increase the number of life cycles from 1 to 10 cycles per year. Developed a climate controlled infrastructure that make grasshoppers available all year round compare to only 6 weeks today. Identified feed alternatives that yield superior nutrient content grasshoppers. The grasshoppers are processed into nutrient rich protein powder (70% whole protein) to be used as an ingredient by food manufacturers. And one more interesting notion: As the Middle East's most widely eaten insect grasshoppers which are also Kosher and Halal represent an amazing opportunity for regional economic collaboration.

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