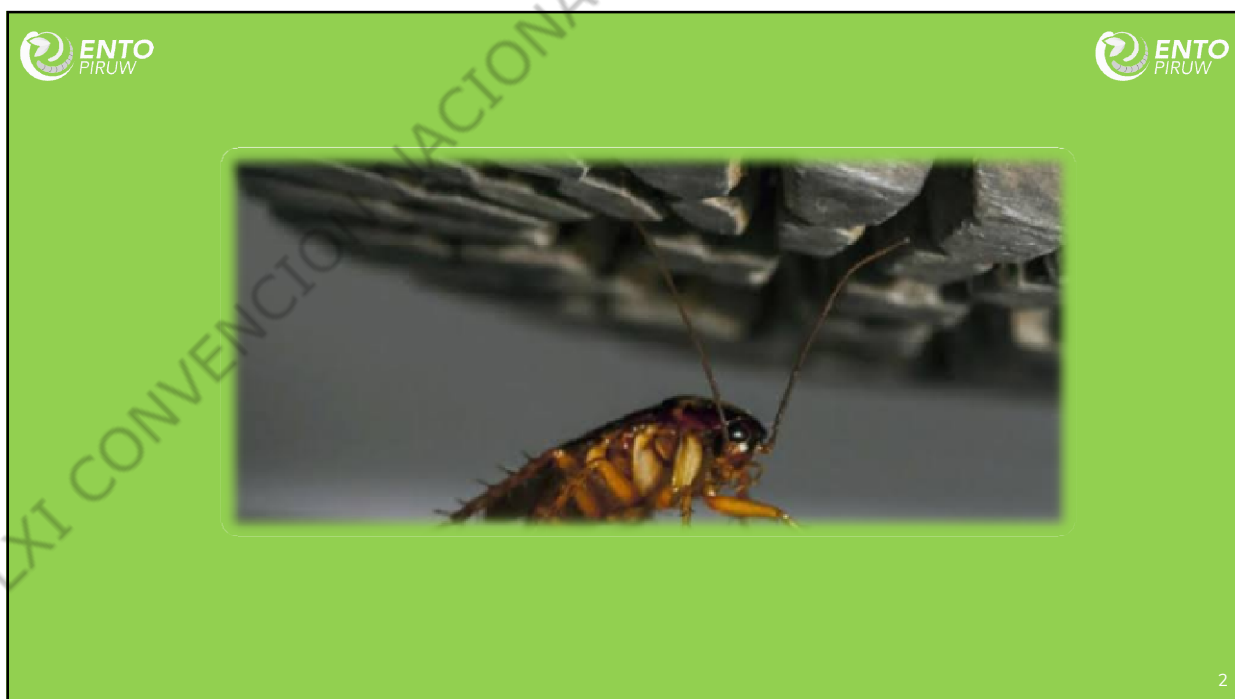




The top section of the slide features the ENTO PIRUW logo on the left, which consists of a stylized green and yellow circular emblem with a leaf-like shape, followed by the text "ENTO PIRUW" in a bold, green, sans-serif font. To the right of the logo is a close-up photograph of a person's open mouth, with a white spoon holding several golden-brown, segmented worms (likely mealworms) just above the tongue.

“FOOD AND FUTURE”



The bottom section of the slide has a solid green background. In the top left and top right corners, there are smaller versions of the ENTO PIRUW logo. In the center, there is a rectangular inset photograph showing a close-up of a dark brown beetle with long antennae, positioned near a dark, textured surface that appears to be a nest or a piece of wood.

2



9.2 \$ / KG.

Periplaneta americana extract used in patients with response syndrome

Hong-wei Zhang,¹ Li-you Wei,² Gang Zhao,¹ Ya-jing Yang,³ Shu-zheng Liu,¹ Yan-ling Hu⁴

▶ Author information ▶ Article notes ▶ Copyright and License information

This article has been [cited by](#) other articles in PMC.

Abstract

BACKGROUND:

Periplaneta americana extract is recognized to have a positive effect on aimed to investigate the effects of periplaneta americana extract on imm

2013




Edible insects

Future prospects for food and feed security



2015



El Tenebrio Molitor se acepta en diferentes presentaciones y también como ingrediente. Esta aplicación está en conformidad con el **Reglamento (CE) n ° 2015/2283** del Parlamento Europeo y del Consejo, de 25 de noviembre de 2015, sobre Novel Foods. Tenebrio flour.

5




Crecimiento poblacional :

5300 millones

→

9700 millones

1990

+83%

2050

Source: FAO, 2013

“La demanda por proteína incrementará en 72%”

Source: ONU, 2016

6

7

Actualmente...

...el suministro de fuentes tradicionales de proteína presentan problemas críticos

INSOSTENIBLE !!!

Cultivo del insecto comestible *Tenebrio molitor* bajo un protocolo innovador que mejora las propiedades nutricionales (altos valores de proteínas / altos de hierro) y su transformación como un ingrediente proteico para la industria alimentaria.



1 kg TM: 5 kg OW



Alianzas con restaurantes locales



Alimentación con cáscaras de frutas y verduras



Larvas listas para cosecha

PRODUCCIÓN ECO-SOSTENIBLE

New source of protein: INSECTS

1

2

3

4

ENTOPIRUW

ENTOPIRUW

ZZZ
ZZZ

INSECT WELLNESS

Sustainable Development Goals (UNDP):

2 ZERO HUNGER

3 GOOD HEALTH AND WELL-BEING

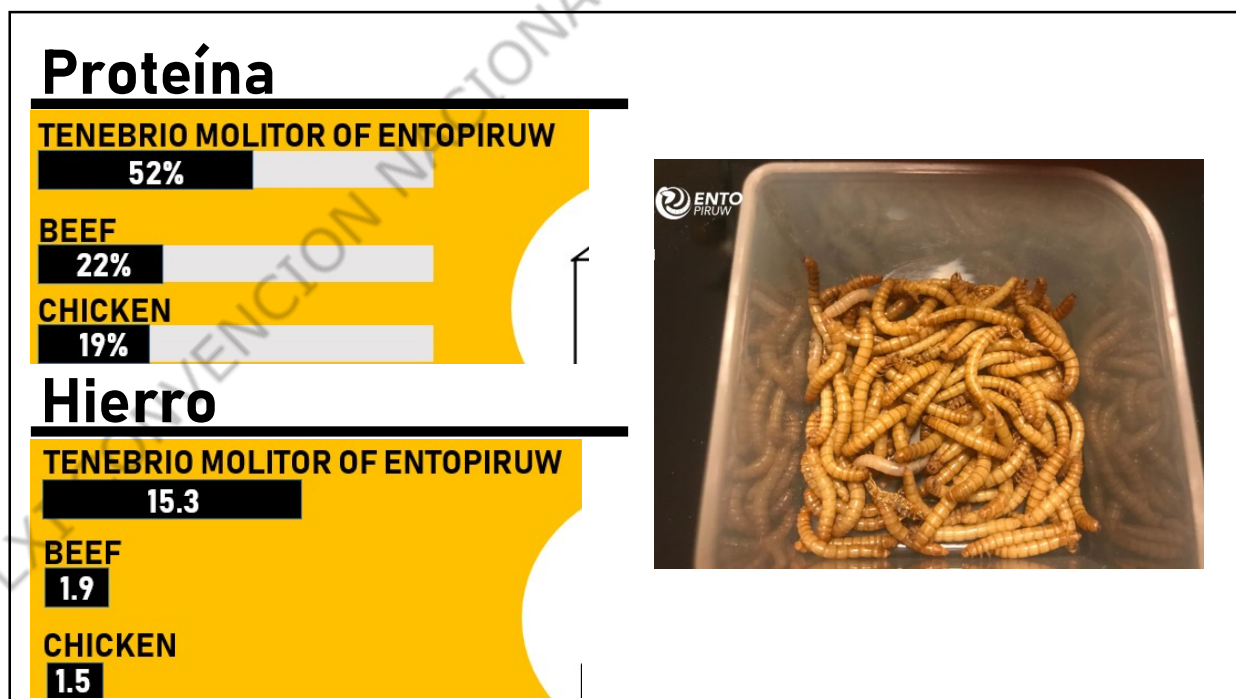
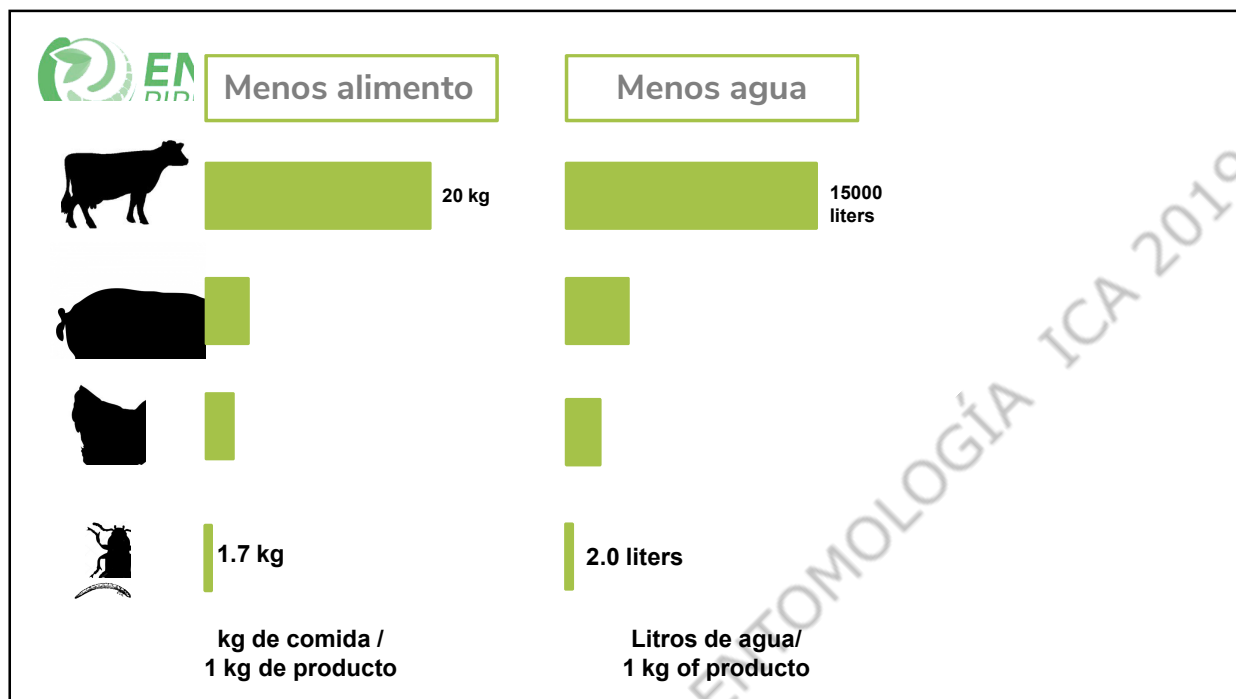
11 SUSTAINABLE CITIES AND COMMUNITIES

12 RESPONSIBLE CONSUMPTION AND PRODUCTION

13 CLIMATE ACTION

15 LIFE ON LAND

ENTOPIRUW






15




Demolitor Insect Protein



- ALTO EN PROTEÍNA SOSTENIBLE
- ALTO EN HIERRO
- SIN GLUTEN
- SIN SOYA
- SIN PRESERVANTES
- SIN AZÚCAR AÑADIDA



Demolitor Green Protein



ALTO EN
PROTEÍNA
SOSTENIBLE

ALTO EN
HIERRO

NO GLUTEN

NO SOYA

19

Subproducto: Fertilizante



EntoGreen
FERTILIZANTE PREMIUM PRODUCIDO
POR LARVAS CRIADAS EN LABORATORIO
100% ORGÁNICO
100% SOSTENIBLE
100% PERUANO

ELABORADO POR **ENTO PIRUW** 500 g

INFORME DE ANALISIS DE	
APLICANTE	ENTOPIRUW S.A.C.
PROCEDENCIA	LIMA/ LIMA/ LA MOLINA
REFERENCIA	H.R. 65777
MUESTRA DE	HECES DE TENEBRIO
FACTURA	3899
FECHA	15/11/18

EntoGreen

90%

Humus

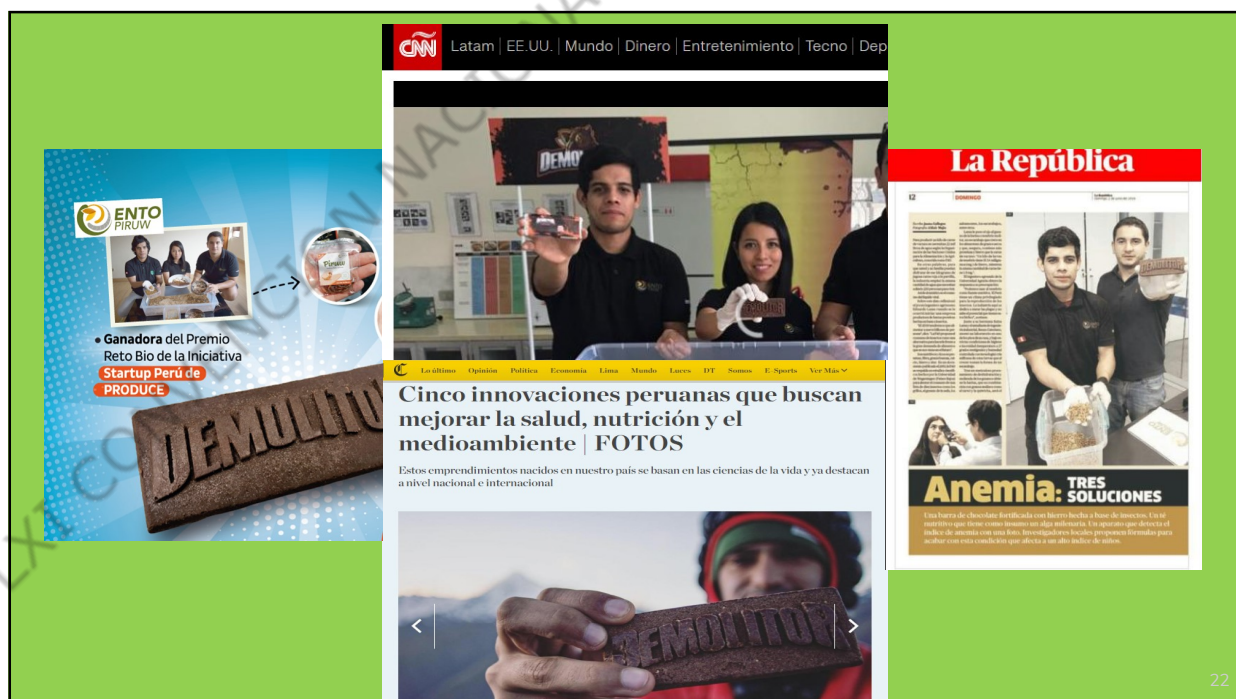
72%

Compost

60%

Economía circular





PRESENCIA ONLINE

PRESENCIA EN BIOFERIA

R&D DE PRODUCTOS

Continuous Innovation

Apoyo

Ento Piruw en años

2017: START - 1 idea and 3 fundadores apasionados

2018: R+D+i Ento Piruw (Supported by RETO BIO)

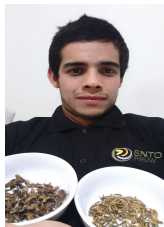
2019: R+D+i Ento Piruw (Supported by LATAM \$100K, BioCamp, Future Agro Challenge)

2020: Protocols and products Ento Piruw (Supported by Future Agro Challenge)

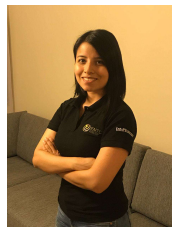
Leaders in Innovation Fellowships

24

Equipo



Eduardo Lama



Raisa Lama



Renzo Cateriano



25



¡Gracias!

“Food and Future”



LinkedIn



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