



PRESSRELEASE

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Bugfoundation GmbH at Anuga in Cologne for the first time

As the first German company Bugfoundation GmbH creates tasty, healthy and sustainable food - made of insects. The idea evolved during the world trip of two friends and an adventurous dinner in South East Asia and is now an award-winning and EU-funded company.

Bugfoundation aims to revolutionise Western eating habits and make insects popular everyday products. For a lot of cultures insects are a delicacy. Furthermore, for about two billion people insects are a part of their daily diet.

In April 2018 Bugfoundation GmbH celebrated a premiere: For the first time in German history a burger made of buffaloworms is available in supermarkets. In addition, it conquers the hotel-, restaurant and catering-sector and is available in a lot of German restaurants.

For Baris Özel, who founded the company with his friend Max Krämer, insects are a sustainable source of protein: "To maintain the same amount of protein from insects (compared to beef), we use ten times less feedingstuff, we need significantly less space and 100 times less greenhouse gas is emitted. Furthermore, breeding insects uses a lot less water."

With their innovative products Bugfoundation created a whole new segment in supermarkets and the gastronomy.

At Anuga 2019 Bugfoundation presents their new product: Germany's first bratwurst made of insects.

The insect-based bratwurst contains 16% buffaloworms, is rich in unsaturated fatty acids and is high in protein. Furthermore, it is an ideal fiber source.

Convince yourself of the taste of Bugfoundation's products at Anuga. You can find their booth in hall 5.2, stand D015.