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**Latvia University of Life Sciences and Technologies  
Faculty of Food Technology**

**FOODBALT 2023 16th Baltic Conference on  
Food Science and Technology**

**“TRADITIONAL MEETS  
NON-TRADITIONAL IN FUTURE FOOD”**

**Abstract Book**

**Jelgava  
May 11–12, 2023**

# FOODBALT 2023

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# FOODBALT 2023

Dear participants,

Welcome to the sixteenth FOODBALT conference established by professor Petras Rimantas Venskutonis in 2006. Since then, it has been organized in Kaunas, Tallinn and Jelgava attracting researchers from many countries outside Baltics. We are glad that numerous PhD students take the chance to present their work along with established researchers.

In FOODBALT 2023, researchers from 11 countries will present their latest scientific achievements in 8 sessions, comprising three key lectures, 34 oral presentations and 68 pitch presentations. The main topics include: Trends and Innovations in Food Science and Technology; Valorisation of Co-products, Non-traditional Ingredients, and Food Waste; Consumer's Preferences and Food Choices; Challenges in Nutrition Science; and Other Topics of Food Science and Technology.

The abstracts submitted indicated that quality research in food science often requires a multidisciplinary team. Thus, many studies were completed by partners from various departments of the same institution, by partners from different research institutions of the same country, by multinational researcher teams and also in partnership with industry.

We believe that you will enjoy and have benefit from attending the 16th Baltic Conference on Food Science and Technology "TRADITIONAL MEETS NON-TRADITIONAL IN FUTURE FOOD" held in Jelgava on May 11th and 12th, 2023.

Dr.sc.ing. Martins Sabovics, Dean of the Faculty of Food Technology



## CONSUMER PERCEPTION ABOUT EDIBLE INSECTS' RELATION WITH ENVIRONMENT AND SUSTAINABILITY

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The interest in adopting more sustainable diets can be a driver for consumers to engage the consumption of edible insects, even in countries where they are not culturally accepted as food. This work aimed to study the perceptions and knowledge of consumers in different countries towards edible insects and their relation with environment and sustainability. The present investigation was based on a questionnaire survey (11 questions) and this descriptive cross-sectional study was carried out on a non-probabilistic sample of 7221 participants from 14 countries. The participants in the survey revealed high knowledge (over 50%) about the sustainability issues related with edible insects as food. The sociodemographic variables education, sex and age are influential, by decreasing order of importance. Regarding living environment, rural areas have the lowest percentage of informed participants. Comparing countries, statistically significant differences were observed for all questions, making this the most important predictor for information about sustainability of edible insects. This is expected, having in mind that cultural influences are highly variable among the set of countries included in the study, with a high number of European countries, but also with Latin American countries like Mexico or Brazil, or Middle East countries like Turkey or Lebanon.

**Keywords:** edible insects, protein alternative, sustainability, consumer

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