



Aquaculture and Insects tour

- Destination: Inagro (Rumbeke-Beitem) and Aqua4C (Kruishoutem)
- Time: Friday 30 August 8:30 – 16.15 h
- Total distance: 140 km

In the morning we will visit the divisions for **aquaculture and for insect rearing at Inagro**. Inagro is a knowledge partner for advising and guiding the intensive and innovation-driven agricultural and horticultural businesses in the heart of the province of West Flanders.

In the division for aquaculture there are 8 recirculating aquaculture-systems with a total volume of 200 m³, where zander (*Sander lucioperca*) is grown. Rearing is fully automated and yearly about 3.000 kg of fish (1 kg/fish) is produced for consumption and 500 – 1000 fish for introduction in natural water. The water originates from the soil and the waste water is used for plant production. The heating and electricity comes from biogas, produced in an own fermentor.

The division for insects consists of 6 climate chambers, a room for sieving and 2 working rooms. Three insect species are reared: meal worm (*Tenebrio molitor*), black soldier fly (*Hermetia illucens*) and the argentine cockroach (*Blaptica dubia*). Research focuses on growth efficiency, upscaling and automation.

In the afternoon we will visit the **fish farm Aqua4C** in Kruishoutem. The facility is unique in its focus on sustainability and has introduced a new type of fish to the Flemish market through a highly eco-friendly breeding process, which involves collaboration with the **tomato farm** next door. The greenhouses collect rain water for filling the water basins and heat the water. The fish originating from Australia is called the jade perch (*Scortum Barcoo*), but is known as omega perch, because it contains a lot of omega-3 fatty acids. The fish are fed a completely plant-based diet and are reared without antibiotics. The waste water is first purified in reed beds and the residual and nutrient-enriched water is transported to greenhouses to fertilize the tomato plants.



Photo: Fish farm Aqua4C



Photo: Tomato Masters