

<h2>BurgsFoods Team 1</h2>	
<p><b>Team member picture/s:</b> consent not given</p>	<p><b>Team Aim:</b> Which processing methods, pieces of equipment and ingredients will result in an insect-based product, from the grasshopper species <i>L. migratoria</i>, with a fibre structure comparable to animal meat such as chicken pieces and shawarma?</p> <p><b>Team Members:</b></p> <ol style="list-style-type: none"> <li>1. Niels van Ingen</li> <li>2. Kaylee Kosters</li> <li>3. Laura van Lunteren</li> <li>4. Tessa Neef</li> <li>5. Anne Swinkels</li> <li>6. Jolan Visser</li> </ol> <p><b>Affiliated Company:</b> BurgsFoods/De Krekerij</p> <p><b>Institution:</b> Food Quality &amp; Design Group, Wageningen University, The Netherlands</p>
<p><b>GROUP DESCRIPTION</b></p>	<p>Team Leader</p>
<p>The team members are 3rd year bachelor Food Technology students at Wageningen University (The Netherlands)</p>	<p>Maryia Mishyna</p> <p>Team leader contact</p> <p>maryia.mishyna@wur.nl</p>