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# There is a buzz around insect protein in the broiler industry, does the idea have legs?

*Written by:*

George Roach NSch

**September 2025**

A NUFFIELD FARMING SCHOLARSHIPS REPORT

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Date of report: September 2025

*"Leading positive change in agriculture.  
Inspiring passion and potential in people."*

Title	There is a buzz around insect protein in the broiler industry, does the idea have legs?
Scholar	George Roach
Sponsor	The Poultry Meat Group
Objectives of Study Tour	To understand the opportunities that insect protein offers the broiler chicken industry and if they are viable.
Countries Visited	England, Scotland, Finland, the Netherlands, and Kenya South Africa
Messages	<p>Insects can convert almost any organic matter into protein.</p> <p>To be economic, feedstocks for insects must be a true waste stream. In the UK, regulatory change is required to allow the use of true waste streams. Feed stocks for insects ideally attract a gate fee.</p> <p>Insect egg / neonate costs are also crucial to the economic viability of insect protein production and the industry is still to settle on a structure to achieve this.</p> <p>While insect agriculture has expanded in recent years, it is still in its infancy and so may not have realised its true potential.</p>

## EXECUTIVE SUMMARY

Insect agriculture has in recent years risen from relative obscurity to become a widely discussed potential solution to the global protein challenge, attracting keen interest across agriculture and waste processing industries. It is a potential solution to three challenges facing the broiler chicken industry: pressure to move away from traditional to 'sustainable' protein sources in broiler feed, demands for higher animal welfare from interest groups, and how to combat the ongoing concerns caused by land application of poultry manure. However, it is yet unclear whether insect protein is an actual solution to these problems, or, a case of the emperor's new clothes, attracting significant funding but unable to survive as a standalone industry.

The aim of the study was to understand the challenges facing insect agriculture and to see if the benefits it may offer can be captured by the broiler industry. This involved looking into both smaller, on-farm production systems and larger, industrial level insect agriculture. Due to the specific regulations facing the UK, it was chosen to investigate what is being done at home, in Europe with rules that are likely to be in line with those the UK will adopt and in Africa where regulation far more relaxed.

The study identified three key challenges facing the insect agriculture industry.

1. Regulation – currently insects can only be fed live in the UK to prevent them being classified as Processed Animal Protein. Furthermore, insects are currently treated the same as conventional livestock and so are subject to the same restrictions on what they can be fed.
2. Cost of production – cost of production is far greater than conventional protein sources such as soybean meal. This is due to a variety of reasons including: set up costs, labour, energy, secondary processing costs, substrate costs, and egg / neonate production costs.
3. Scalability – to have any meaningful impact on the current UK soya usage for poultry feed, insect production will have to grow substantially. The level of expansion needed may not fully comprehended by those in the insect industry in the UK.

An area that requires further investigation is the potential to use insects to process broiler manure. This reduces the moisture content of the poultry manure while retaining much of the nitrogen which in turn would reduce the haulage costs to allow the poultry manure to be transported to an area in need of fertiliser. At the same time, at the plant where the larvae were grown, the oil could be extracted from the larvae for biodiesel to be used to manage temperature control needed in larvae production and processing the protein meal, so making the protein the bioproduct of the system-and potentially eliminating current cost of production challenge.

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Nuffield Farming Scholars are available to speak to NFU Branches, agricultural discussion groups and similar organisations.

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## CHAPTER 1: INTRODUCTION

Having been born into a poultry farming family, I was encouraged to pursue qualifications and a career outside of agriculture before returning to the family business.

Having made the decision that being on the farm was my end goal, my solution was to attend Harper Adams University to study surveying, graduating in 2015. I took a role as a Graduate Surveyor with the intention of achieving my Membership of the Royal Institution of Chartered Surveyors as soon as I



could; something I achieved in the spring of 2017. Having ticked the box of gaining a non-farming qualifications, I handed in my notice, took a second gap year in which I fulfilled my lifelong ambition and gained the qualification to work as a Safari Guide in southern Africa, and then returned to the farm in December 2017.

The family farm comprises six broiler chicken units, a compound feed mill and renewable energy. When I returned to the farm, my first 12 months were spent working in our feed mill with the next 12 months running one of the broiler units before moving to a managerial role.

Finding a way to differentiate ourselves from others in the market always appealed to me. Naively, I investigated what it would take to make us carbon natural. We had lots of renewables; how hard could it be? It turns out when you are using around ninety tonnes of soya a week, very. I put this idea on the back burner and kept on doing what we were doing.

Although I had been aware of Nuffield for some time, my Nuffield journey truly started on the banks of the Danube, over a beer with Edward Towers NSch (2022) in June 2022. I was explaining to him that I had been hearing more about the idea of insect protein since 2019, and I thought it had enormous potential for the broiler industry. Having known me since our time at Harper and that I loved to travel, he asked me why I had not I applied for a Nuffield Scholarship. It would give me the reason I needed to get out there and learn more about it and, what was the worst that could happen? You get a rejection and apply again the next year. It was hard to argue with that logic. I applied, was successful and had the golden ticket and was about to set off on another great adventure.



## CHAPTER 2: BACKGROUND TO MY STUDY SUBJECT

In recent years, insect agriculture for food and feed has been increasingly in the spotlight as a potential solution to the global protein challenge, attracting investment around the globe with one company, Innovafeed, having attracted over \$450,000,000 in funding.

I first became interested in insect protein in 2018 when looking for ways to reduce the amount of soya in our broiler feed rations. The more I read about it, the more it made sense. Insects can convert almost any organic matter into a protein with a superior amino acid profile to soya when fed to broilers. How could this not work and why was it not already commonplace?

Both farmers and the feed industry are facing increased pressure from retailers and legislation to move toward 'sustainable' protein in animal feed with the planned introduction of the European Union's Deforestation Regulations (EUDR), due to take effect in January 2025, which has been postponed for 12 months.

A little research showed that the main obstacle facing insect agriculture in the UK was regulatory. Insects are covered by existing animal feed legislation so cannot be fed anything that we cannot feed to conventional livestock. Additionally, when processed from larvae into insect protein meal, they would be classed as processed animal protein (PAP) and so cannot be fed to livestock. This is not the case in the rest of the world meaning it was possible to learn from countries where it is already allowed.

However, it is yet to be seen if insect protein will have a meaningful impact on the poultry industry. The insect industry has faced challenges when it comes to profitability with AgriProtein going into administration in 2021 despite having attracted \$105,000,000 dollars of funding, and some of the larger companies in Europe moving their focus toward the more lucrative petfood market, and away from animal feed.

This study was undertaken to understand what opportunities, if any, insect protein may offer the broiler industry through on farm protein production, or as a replacement for conventional protein in compound feed.



## CHAPTER 3: MY STUDY TOUR

Country	Date
Canada (CSC)	March 2023
Finland (Independent Travel)	May 2023
The Netherlands (Independent Travel)	August 2023
Kenya (Independent Travel)	February / March 2024
South Africa (Independent Travel)	March 2024
United Kingdom (Independent Travel)	Sept 2022 - Jan 2025



## CHAPTER 4: REGULATION

One of the key problems facing insect agriculture globally but particularly in the UK is regulations. This applies to both the substrate (feedstock) that insects can be reared on and the regulations surrounding if and how insects/ insect products can be feed to livestock.

### 4.1 Substrates

Given the recent development of insect farming for feed in the UK, there is no purpose-built legislation for the industry. Instead, it relies on heritage legislation primarily adopted from what was in force in EU Law prior to Brexit. Insects are treated as conventional livestock meaning that they cannot be fed anything that cannot be fed to other livestock.

In the UK, a lot of companies are tailoring their business model towards brewers' grains as the preferred substrate as it is allowed and has a relatively low cost. However, brewers' grains have an existing market in the cattle sector and a limited supply. The real potential of insects will not be unlocked until it is using a true waste stream such as food waste or animal manures both of which are prohibited in the UK.

The EU made changes to their legislation in 2021, slightly opening the substrates allowed to be fed to insects to include egg and egg products, milk and milk-based products and certain animal proteins, subject to hydrolysis. However, this did not go all the way to include true waste streams and still forbids the use of manures, catering wastes and foodstuffs that contain meat or fish. While some form of deregulation has occurred, it has not led to a flourishing industry across the EU as the cost of production has not come down to a point where it is challenging conventional proteins in broiler diets across the continent.



**Figure 1: Mixed organic waste as BSF (Black Soldier Fly) substrate (Source: Authors Own)**

It is thought that the UK will bring its regulations in line with the EU, but this has not yet happened. However, the delay is potentially beneficial. During my Nuffield studies, I participated in a trial run by the Food Environment Research Authority (FERA) on behalf of the Food Standards Agency. I supplied poultry manure into a trial investigating the safety of non-permitted substrates for the rearing of insects including supermarket surplus containing animal byproducts, food processing surplus containing animal by products, kitchen waste from the hospitality sector and broiler manure (supplied from my own farm). The report has been submitted to the FSA for review and, if positive, could lead to a further relaxation of regulation than seen in the EU which would be beneficial to the insect industry.

Visiting Africa was eye opening, showing that Black Soldier Fly (BSF) truly can turn anything into protein. One large scale plant I visited started off as a nonprofit group rearing their BSF larvae on human waste collected from latrines in the townships of Nairobi. Another farmer I visited was producing BSF larvae to supplement the feed of his pigs. He used a substrate that was a combination of market waste including offal and cuttings from local slaughterhouses. This, he said, was like rocket fuel. Another large-scale producer in Kenya used market waste and pulp fruit juice left over after processing to great effect. This shows the variety of potential substrates that can be used to effectively rear BSF larvae when legislation allows.

The main difference between the legislation in Europe and Africa is that Europe focuses on inputs (substrates), whereas in both South Africa and Kenya, legislation controls the output, often requiring further processing or heat treatment. This increases the sources of substrates that can be used.



## 4.2 Processed Animal Protein (PAP)

As mentioned above, there is no specific legislation for insect agriculture in the UK. It is already captured by pre-existing legislation. This poses a particular challenge when it comes to using the insect larvae in animal feed.

Once any form of 'processing' is undertaken, even killing the larvae, they are classified as PAP, making them an excluded feed ingredient, like blood and bone meal, due to legislation introduced in 1996 to control transmissible spongiform encephalopathies following on from the BSE outbreak.



**Figure 2: Dried BSF Larvae (Source: Authors Own)**

The result of this is that the only way to legally feed insect protein in the UK currently is live. To describe this as a challenge facing the industry would be an understatement. Due to their consistency, you cannot run live larvae through conventional auger-based feeder systems. This means that in the limited instances that larvae are being fed to poultry in the UK, they are fed by hand, effectively with a bucket and scoop bringing labour back onto farm at a time when staff shortages in the industry are only getting worse. As if this wasn't bad enough, I have heard anecdotally that when the farm manager enters the poultry house with his bucket of live larvae the birds are so keen to get to the larvae that smothering events can occur.

In all production systems of scale that I visited, the larvae had at very least some very basic form of processing. This ranged from simply killing and drying them out in the sun, through to more sophisticated systems with de-fatting of the larvae to produce an insect protein meal. Being unable to do this means that they cannot be incorporated into pelleted feed which is the standard in the UK broiler industry.

While similar bans of PAP were introduced in 2001 in the EU, they were, at least in part, loosened in 2021 to allow the feeding of certain PAP, including insect protein



to pigs and poultry, if it was grown on specified, essentially vegetable based substrates.

In Kenya, a quality standard for insect protein in compound animal feed was introduced in 2017. It has far less regulation surrounding the use of PAP in general. South Africa, like the EU, allows the use of certain PAPs, including insect meal, in compound animal feed.

As with substrate regulation, the UK is lagging much of the world when it comes to updating legislation to allow insect protein in animal feed.



## CHAPTER 5: IS THE INDUSTRY SCALEABLE?

The UK imports approximately 3 million tonnes of soybean meal each year with the broiler industry accounting for around 40% of that. Meanwhile, global insect protein production is estimated to be between 80,000 and 220,000 tonnes annually. To have any meaningful inclusion in broiler feed rations, production of insects will have to grow exponentially across the globe, requiring a substantial physical footprint and development across the sector from genetics, breeding, grow out, and processing. The scale of increase required may not be understood by the insect industry.

The industry has, on the whole, agreed on tray based systems for growing the larvae but, it is currently splintering in two directions.

One is going to small scale production close to either substrate dense areas or the end user, typically marketing their products as on farm production. The insects would then typically be fed with minimal processing as whole, dried out larvae. Typically, these systems are being designed in a modular way, using shipping containers with the aim of selling or leasing them directly to farmers. The alternative route that companies are going down is industrial scale production with the potential for further secondary processing to include defatting to produce and insect protein meal by dedicated insect protein companies.

Having visited small scale, container-based systems in the UK, Europe and Africa, I have seen their versatility as a production system and popularity with insect entrepreneurs. However, to put these into perspective, how many of these would be required to have an impact on the broiler industry? Is this really an industry wide solution? Taking one example of a 20ft container system I visited which produced 1.5 tonnes of live weight larvae per month which would equate to approximately 500kgs of dried larvae, this means that to replace 10% of soya by volume in the UK broiler sector you would need approximately 20,000 of these containers. This is not to say that small scale systems will not play a crucial role in the industry going forward. It is, however, important to highlight how large the protein challenge is.



**Figure 3: Containers producing BSF Larvae (Source: Authors Own)**

Several large-scale production facilities have been built in recent years, with the largest being Innovafeed's 55,000 square meter facility in France with other companies erecting facilities over 20,000 square meters with a predicted output of 10,000 tonnes of insect meal per year. While I was unable to gain access to any of these companies' facilities, it is clear that such production facilities will play a key role in the development of the industry if it is truly going to scale.



## CHAPTER 6: IS IT A COST-EFFECTIVE ALTERNATIVE TO CONVENTIONAL PROTEIN?

One of the key problems that has been facing the insect protein industry since its inception has been the cost of production vs conventional proteins used in animal feed such as soybean meal.

As of September 2024, the price for a tonne of soya to be purchased and delivered into our feed mill is coming down and, after some turbulence over the last couple of years, is once again close to £300/tonne. In Europe, prices for insect protein meal vary massively but can be as high as 5,000 euro per tonne making it a long way from being a viable alternative to soya when looking at a least cost formulation. It is instead being used in the pet food industry.

The key factors that were identified as being crucial to cost of production are the following:

### 6.1 Energy

Energy costs have been found to be close to 15% of production cost and so are a key factor when considering cost of production.

While in the initial stages of a grow-out, heat is often required to keep the neonates at the desired temperature, the growth stage soon hits the point where ventilation and cooling is needed, particularly in tray production systems. This is a problem exaggerated in confined, container-based systems. The larvae produce so much heat that, even in container units visited 100 miles south of the arctic circle, cooling units are running throughout the production cycle.

Companies are attempting to combat energy costs through the inclusion of photovoltaic panels on the top of container-based systems. However, as with all solar panels, this solution is more suited to certain climates than others.

Some have argued that outdoor production in the correct climate, typically the tropics, is a solution to the energy costs. This was seen working to good effect in Kenya where the initial hatching was conducted in controlled environments and neonates were moved to outside trays at around 3 or 4 days.



**Figure 4: Outdoor BSF Production in Kenya (Source: Authors Own)**

This greatly reduces the set up and running costs of a facility but, some in the industry are moving away from outside trays due to the variability of larvae growth rates and quality of larvae that are found in production systems without a fully controlled climate.

## 6.2 Larvae / Egg Costs

Egg cost was found to be crucial to the economic viability of a facility and something that can soon spiral when production goes from pilot stage to full scale production as 250g of BSF eggs are required to produce a tonne of wet weight larvae. While this sounds like very impressive growth, and it is, this number of eggs requires a substantial breeding operation.

My brother and I were running a small pilot BSF production system on our farm. We did not want to commit the time or money into setting up our own breeding operation as we do not have an end use for the larvae. We decided to purchase BSF eggs from a UK based breeding company. These were costing us close to £10 per gram. Paying £10 per gram when you need 250g to produce 1 tonne of larvae instantly makes a production system unviable.

The consensus in the industry is that egg cost must be less than \$1/gram. This has resulted in most companies producing eggs themselves, rather than purchasing from specific insect genetics companies. This may have a negative impact on the industry as potential genetic advances will be less likely to be achieved without focus on this and BSF have been seen to lose their genetic gain over seven generations when selective breeding is stopped.



**Figure 5: BSF Breeding Cages (Source: Authors Own)**

As previously mentioned, egg supply and cost is one of the greatest factors to consider. It is worth noting, one BSF producer in Kenya, who both sold eggs and used them in their unit, claims to have gotten cost of production down to \$0.50/g, proving what is possible.

Another challenge presented by eggs is transporting them to a grow-out facility as they are not stable while in transit. A company I visited in South Africa has gotten around this by hatching the eggs to neonates (equivalent to a day old chick). They can then suspend their growth for up to 6 days in transit, allowing them to be shipped all around the world. They have also managed to reduce their costs for this from around \$5/gram, down to as low as \$1.25.

### **6.3 Labour vs Automation**

Another important decision when looking at costs in production systems is the use of labour vs automation.

As may be expected, in Africa where labour costs are a lot lower, minimal automation seems to be the norm. In Europe, large scale production systems have leant towards automation and robotics. However, when looking at small scale, on farm production systems, this is not always the case. While some on-farm container systems have opted for full automation, artificial intelligence, and robotics, the vast majority have not.

The designers / manufacturers of these systems have opted against full automation for a variety of reasons but there were several common threads. They all identified hardware cost as a reason not to automate a system that has a relatively low labour requirement. Another key reason that they had chosen not to automate was labour availability when it comes to maintenance. By going for more simple equipment, often repurposed from existing markets, there is better access to maintenance engineers in the event of a breakdown where as robotics require



specialist knowledge that may be days away, leading to colony collapse if not rectified soon enough. This is less of a problem for large scale sites where they will have their own specialists on site.

Two options were encountered which offer a potential halfway house for the labour vs automation question. One of these is a conveyor belt system, designed by a Dutch company, based on mushroom farming equipment. This system was seen in action in Kenya and offers a good solution to the problems presented by tray-based systems when it comes to multiple handling and labour requirements. It would also be considered as relatively low risk of breakdown due to limited moving parts that have a tried and tested history and do not require specialist knowledge in the event of a breakdown.

Another interesting solution, encountered in Finland, is the insect 'bioreactor'. This is a rotating drum that can have feed and water added, air flow evenly distributed and fully utilise the space it occupied. This system, the manufacturer claims, can produce five times the output of a conventional tray-based systems and offers automation with fewer moving parts than robotic based systems.



**Figure 6: Insect Bio-Reactor (Source: Authors Own)**

## 6.4 Substrate

The final and most important cost factor to consider when choosing a production system is the choice of substrate used. When the industry first started to emerge in the UK, most producers were designing their systems around the use of existing, safe, and relatively low-cost substrates such as brewers' grains. While a cost of around £60/tonne in pilot facilities in which a tonne goes a very long way may seem reasonable, when you move to a commercial model, this becomes unsustainable. Particularly when some of the large-scale production facilities being built in Europe require hundreds of tonnes of substrate per day.



An additional problem is that these bioproducts have an existing end use in conventional agriculture, so they are not truly a waste stream. What separates insect agriculture from conventional farming is the insect's ability to exploit as yet untapped waste streams for protein production, allowing it to present a real solution to the global problem of protein shortages.

Ideally, the substrate would be a true waste product such as pre or post-consumer food waste or animal byproducts such as abattoir waste or waste food containing animal products. There are countries around the world successfully using these substrates but, as mentioned previously, they are not currently allowed in the UK.

During the first dedicated BSF conference held in Europe, a very valid comment was made by a representative of one of the world's largest waste processors. He made it clear that BSF production was something that they as a company were looking closely at to increase the throughput of their waste processing sites as it is quicker than conventional composting methods. In a room that was predominantly occupied by researchers and founders in the BSF space, he said that as far as he was concerned, BSF farming would not be viable if you were effectively paying anything for your substrate and that in fact, you should really be receiving a gate fee for taking the substrate. This is when a system truly becomes viable.



## CHAPTER 7: DISCUSSION

When looking at whether insect protein has any real-world potential to offer the UK broiler industry, the insect industry faces significant challenges. Insect agriculture is still in its infancy with global production being, at best, 0.05% of soya output. This problem is multiplied by the fact that the cost of insect meal is over 10 times greater than soya in Europe and that it cannot currently legally be fed to birds in a practical way in the UK.

However, this does not mean that I believe the concept of insects as feed is redundant. The fact remains that insects will convert almost anything into protein. That the industry is in its infancy is a benefit. There are still substantial improvements to be made, and the cost of production will come down. When looking at labour vs automation, I believe the best solutions are the half and half solutions offered by the likes of Insect Engineers redesigning existing mushroom farming conveyor belts or Entroprot's bioreactor. These options could greatly reduce the labour requirements without overengineering the solution, something that will likely suit farmers wants.

There is huge potential for insect agriculture. If it is adopted by the waste processing industry, the principal return may be the gate fee on the waste. On top of that as insects speed up the process of transforming the waste compared with composting, the firms would benefit from increased through-put through existing facilities. Further, they could extract insect oil from the dried larvae which can be used as biodiesel, and they will also have the frass (the solid matter from insect manure) that can be used as a fertilizer instead of compost. Plus, at the end they would also have produced a by-product of protein meal which might, depending on the substrate and possibly changes in regulations, also provide a valuable byproduct.

Whether or not the benefit will be seen by broiler producers remains to be seen. Insect meal production will likely be dominated by specialist multinational companies as is becoming more common in agriculture more generally, limiting the chance for farmers to capture the benefits on farm. However, I feel there will be a place for both large and small scale production with the broiler industry offering a potential template as insect agriculture grows. Companies specialising into genetics, breeding, production and centralised processing would help the industry reach the economies of scale it so desperately needs.

Insect farming could form an integral part of a mixed farm subject to legislation change and reduced cost of production. Insects can be grown using farm waste and bioproducts, and by adoption of basic processing in the form of drying they can then be used as supplementary feed to poultry or pigs in the same way that whole wheat is often incorporated into a poultry ration on farm currently. They would then also provide fertiliser in the form of frass for use on farm. This is a truly circular system and where, in my opinion, the industry should go. Whether or not it will is yet to be seen.

*There is a buzz around insect protein in the broiler industry, does the idea have legs? by George Roach*

A Nuffield Farming Scholarships Trust report, generously sponsored by The Poultry Meat Group





## CHAPTER 8: CONCLUSION:

1. For insect protein to play a substantial role in the future of the UK broiler industry, legislative change that goes further than that introduced in the EU post- Brexit, will have to be introduced to allow processed animal proteins and a wider range of substrates.
2. Radical improvements in efficiency and economies of scale must be found for insect protein if it is ever to rival conventional proteins such a soybean meal.
3. Substrate should ideally attract a gate fee or use bioproducts that cannot easily be used in conventional agriculture.
4. Making insect protein the byproduct of a system, such as through waste processing, rather than the end goal, in pure insect agriculture, could be key to bringing down its cost, allowing it to challenge conventional protein.
5. There is a risk that the benefits of insect protein will sit with large, specialist companies rather than farmers.
6. In a time when farmers are constantly being asked to do more with less, insects have the potential to play a crucial role in tacking the global protein shortage, forming part of the circular economy.



## CHAPTER 9: RECOMMENDATIONS

1. For the UK Government to look seriously at amending regulation to allow true waste streams to be used as a substrate for the growing of insects.
2. For the UK Government to bring our Processed Animal Protein regulations, at very least, into line with the European Union.
3. For research to be done to understand if growing insects on poultry manure has an impact on the insect's nutritional profile or poses a risk of disease carryover.
4. For greater openness and knowledge sharing between insect producers and the poultry industry worldwide.
5. For the industry to establish a UK group to lobby for changes to allow new uses for waste and creation of new protein sources through a circular system.



## CHAPTER 10: AFTER MY STUDY TOUR

My Nuffield Farm Scholarship came along at just the right time. In the midst of a couple of very challenging years at work, I had found myself being pulled further back into the day to day of the business. I was spending the majority of my time working in it, rather than on it. The chance to travel and meet amazing and inspiring people across the world, working on projects they were truly passionate, challenging the norm in their industry and striving to be better reinvigorated me at a point when I really needed it.

My travels exposed that I had made myself too integral to the day-to-day running of the business. This had been compounded by the chronic staff shortages experience across the industry over the last couple of years. Something we are now in the process of reversing through upstaffing with the right people and restarting activities outside of work that had fallen away over COVID to help build a true team. The importance of delegating and letting go of control could not have been made clearer than when trying to problem solve on patchy Wi-Fi from rural Kenya!

The renewed drive coinciding with an uptick in the poultry meat market has resulted in us relaunching of our farm renovation and modernisation project in full force Autumn 2024 with one farm completed to date.

When it comes to insect protein itself, I am a part of the soon to be made official Nuffield Insect Group, having attended a meeting in Westminster with the Shadow Farming Minister in early 2025 where we discussed how best to address the challenges facing the industry and how to pursue regulatory change. This is something I look forward to helping however I can alongside talking about my findings whenever and wherever the opportunity presents.



## CHAPTER 11: ACKNOWLEDGEMENT AND THANKS

My thanks first and foremost most go to the Nuffield Farming Scholarship Trust and the Poultry Meat Group without who none of this would have been possible.

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