## **EDIBLE INSECTS** & HUMAN NUTRITION





INSECTS MEET ALL HUMAN ESSENTIAL AMINO ACID CRITERIA

ALTHOUGH SMALL THEY ARE PACKED WITH PROTEINS (50-80 % DRY MATTER BASIS, 7-48% FRESH-WEIGHT PROTEIN)\*



Proteins are necessary for the growth and development of the body



- PROTEINS
- **FATS**
- ✓ FIBRES
- / MINERALS
- ✓ VITAMINS

**CONSUMED BY OVER** 

# **PEOPLE II 80% OF THE** COUNTRIES

AROUND THE GLOBE, MORE THAN 2,000 INSECT SPECIES ARE REPORTED TO BE EDIBLE



### **DID YOU KNOW?**

**ESTIMATED UP TO 80% OF AN INSECT IS EDIBLE VS 55% FOR CHICKEN & PIGS AND 40% FOR CATTLE** 





- Insects have a high content of minerals important for human nutrition
- Rich in trace elements such as copper, iron, magnesium, manganese, phosphorus, selenium and zinc



body and may form part of many tissues. Required in small amounts for metabolic







- ✓ High in monounsaturated fatty acids and/or polyunsaturated fatty acids (MUFA, PUFA) at acceptable standards



metabolism and structure
The human body cannot produce specific fatty acids, so we need supplementary sources

- ✓ Prebiotic fibres, such as chitin, provide nutrients for probiotic gut bacteria in humans
   ✓ Chitin-derived substances are commonly found in





**B12** 

other vitamins are present in insects



Essential for normal growth and activity of the body, as well as for energy production, immunity and other functions

#### INTEGRATING INSECTS IN A BALANCED DIET FOR:



- ✓ Combating undernutrition and micronutrient deficiency
- ✓ Fulfilling nutritional deficiencies in case of change in behaviour or dietary preferences
- ✓ Boosting current diets, as insects are packed with proteins and essential amino acids, good fats, fibre, vitamins and minerals



CAUTION: Insects contain similar allergens to crustaceans, molluscs and dust mites

### **HOW CAN YOU EAT INSECTS?**







energy bars, burgers, etc.)