

Insects and the Future of Food

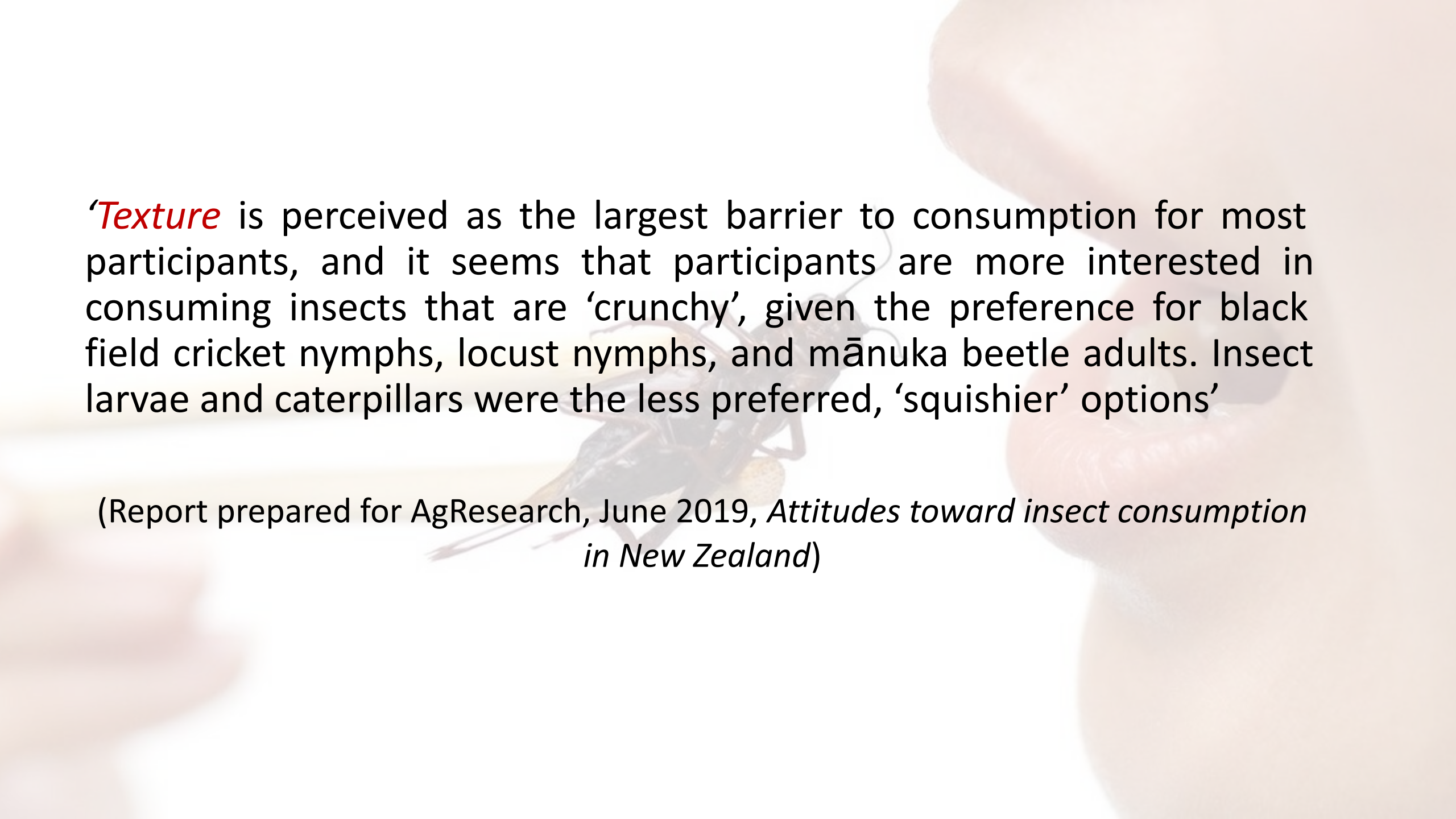


It's a bug's life?

A close-up photograph of a person's mouth, slightly open, with a piece of food inside. The background is blurred, showing a hand holding a stick of food with a cricket on it. The text "The *Yuk* and *Texture* Factor" is overlaid in red.

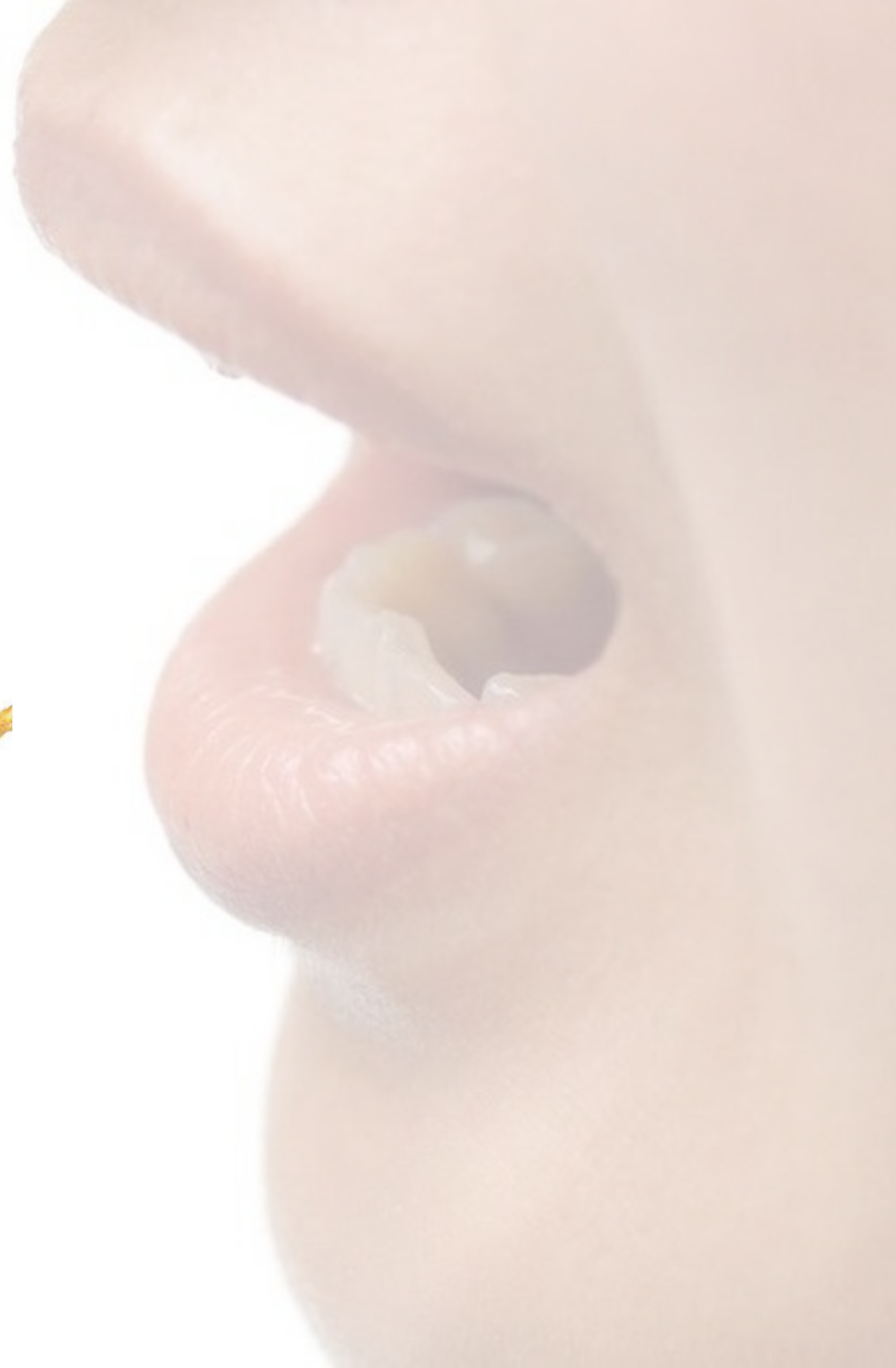
The *Yuk* and *Texture* Factor





'Texture' is perceived as the largest barrier to consumption for most participants, and it seems that participants are more interested in consuming insects that are 'crunchy', given the preference for black field cricket nymphs, locust nymphs, and mānuka beetle adults. Insect larvae and caterpillars were the less preferred, 'squishier' options'

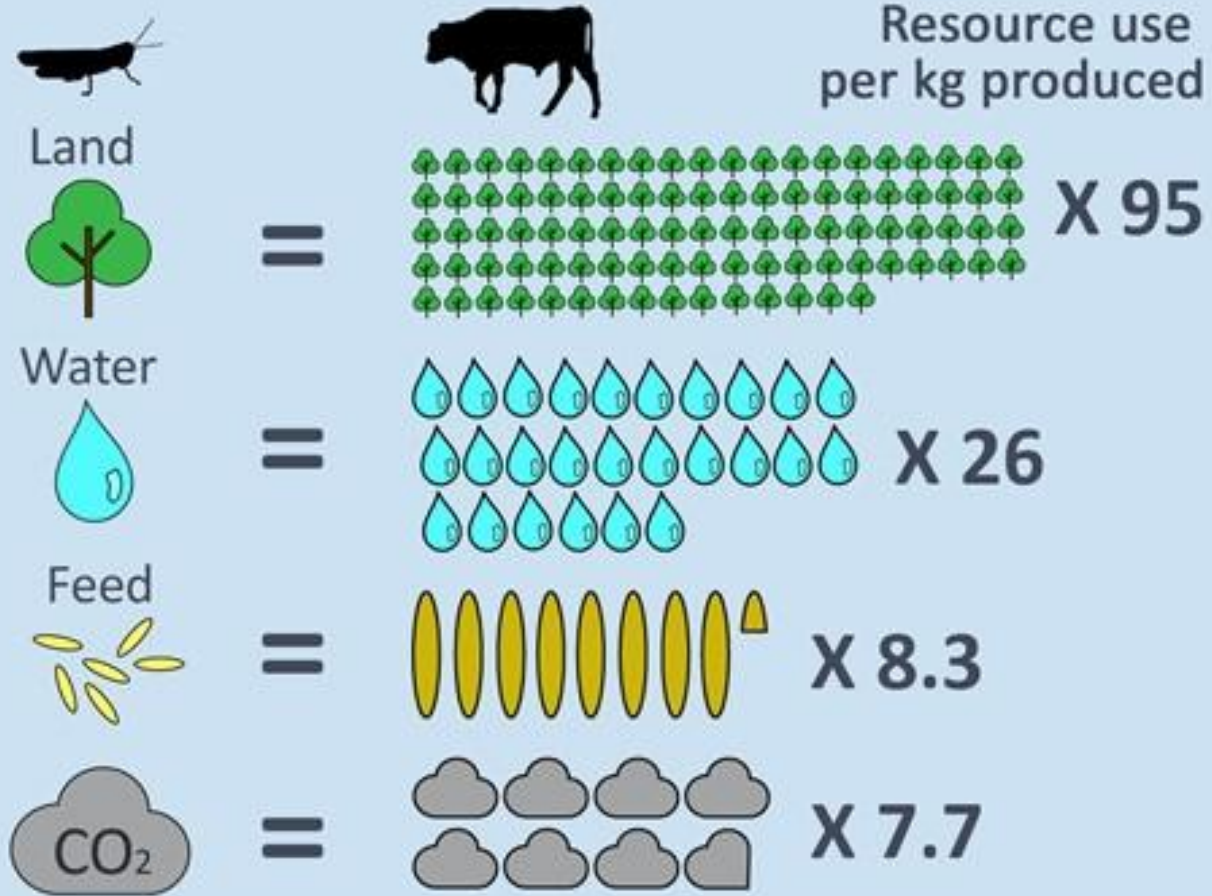
(Report prepared for AgResearch, June 2019, *Attitudes toward insect consumption in New Zealand*)



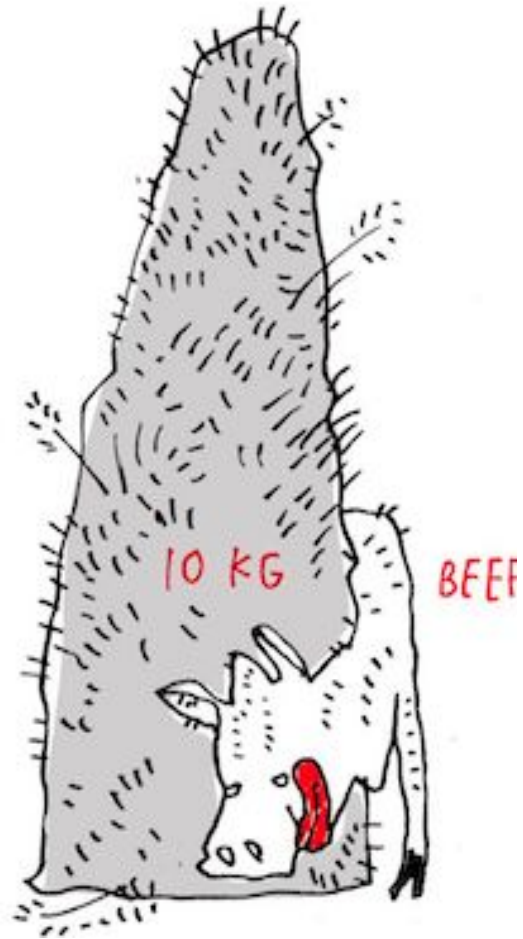
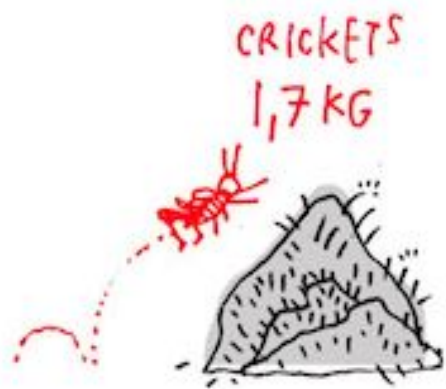


Sustainability?

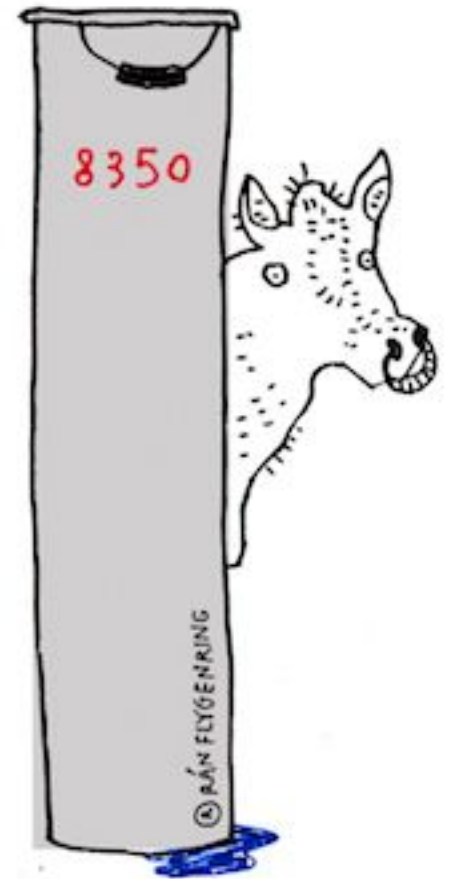
Cricket vs Beef - Sustainability



KILOS OF FEED
TO MAKE 1 KG
OF PROTEIN:



LITERS OF WATER
TO MAKE 1 KG
OF PROTEIN:



Nutritional Value?



More Protein



More Fat

Ants

Bees

Beetles

Crickets

Flies

Locusts

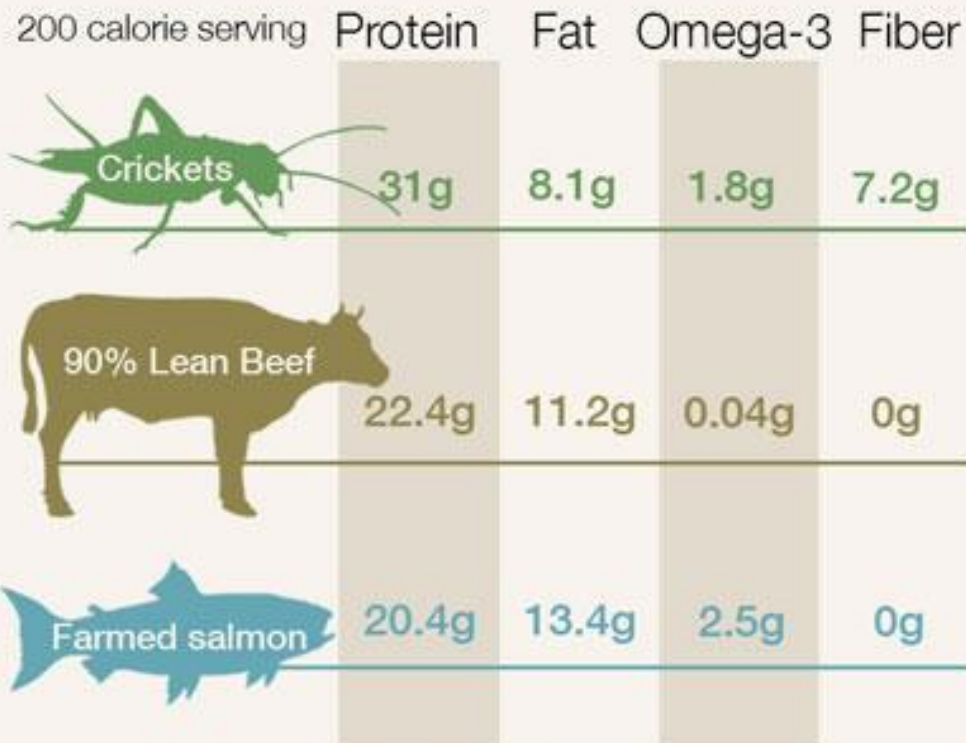
Caterpillars

Rice Grasshoppers

Termites

Why should I eat crickets?

Healthy, sustainable, delicious! 80% of countries and 2.5 billion people already eat them.



Sources: USDA SR-25 and Nutritional composition and safety aspects of edible insects, Birgit A. Rumpold and Oliver K. Schlüter Mol. Nutr. Food Res. 2013, 57, 802–823.



Free Range Cricket Farming 2021

