

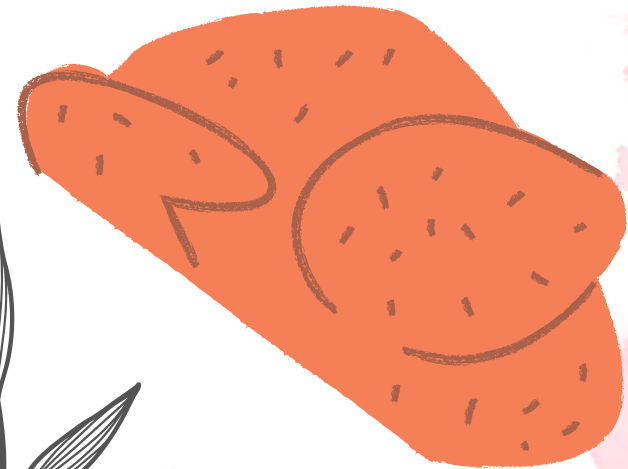


Novel food

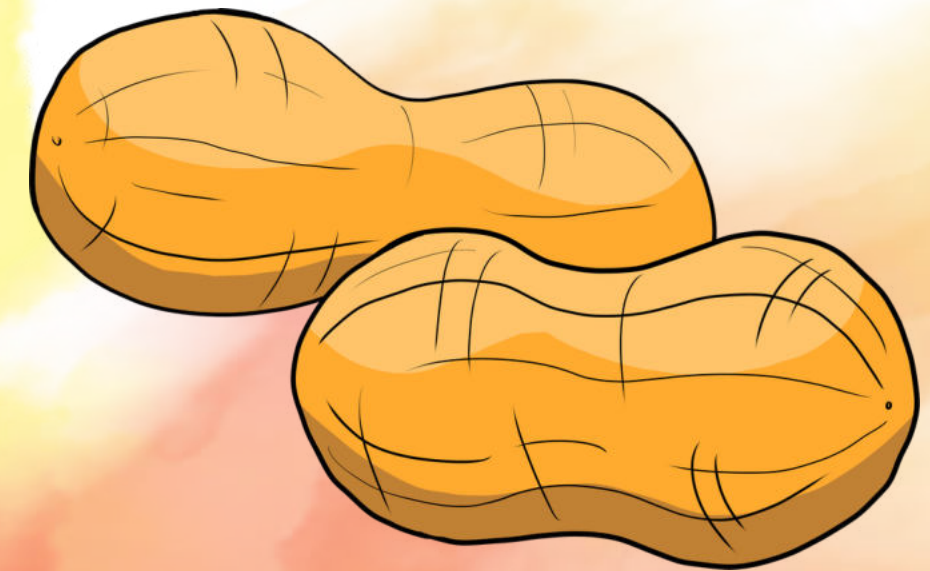


Introduction

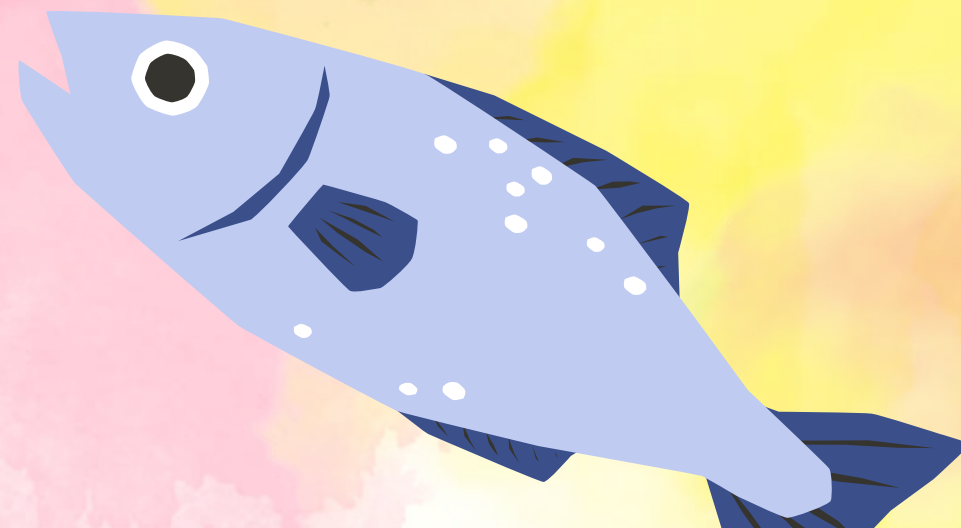
- This term indicates "new" substances, foods or ingredients, which are not part of the European culinary tradition and which, once authorised, may appear in the list of ingredients of foods on the market.
- With the continuous increase in the world population (in the last few days we have reached 8 billion souls on Earth), Novel Food represents a sustainable alternative capable of meeting the needs of the population in the coming years.



Novel food in the EU



- novel foods: in general One of the novelties of Regulation (EU) 2015/2283 is the centralization of the authorization request, which must be presented directly to the European Commission, through an online system, instead of to one of the Member States as was the case with the previous regulation.





List of novel food

Novel foods in the EU The application consists of three sections, which respectively contain: Administrative data and data of the subject submitting the application (Section 1); List of the characteristics of the food and of all the technical-scientific results necessary for the evaluation in terms of product safety (Sec. 2); Annexes, including copies of scientific publications, glossary of abbreviations and certificates. In the process of assessing the safety of novel foods, EFSA follows the following steps: Verifies that the requested food has the same characteristics in terms of safety as that of a comparable food category already existing on the EU market; Verify that the composition and conditions of use of the novel food do not pose risks to human health in the EU; Compare the advantages and disadvantages, in terms of nutritional values, between the new food and the one it would replace.

Category of novel food

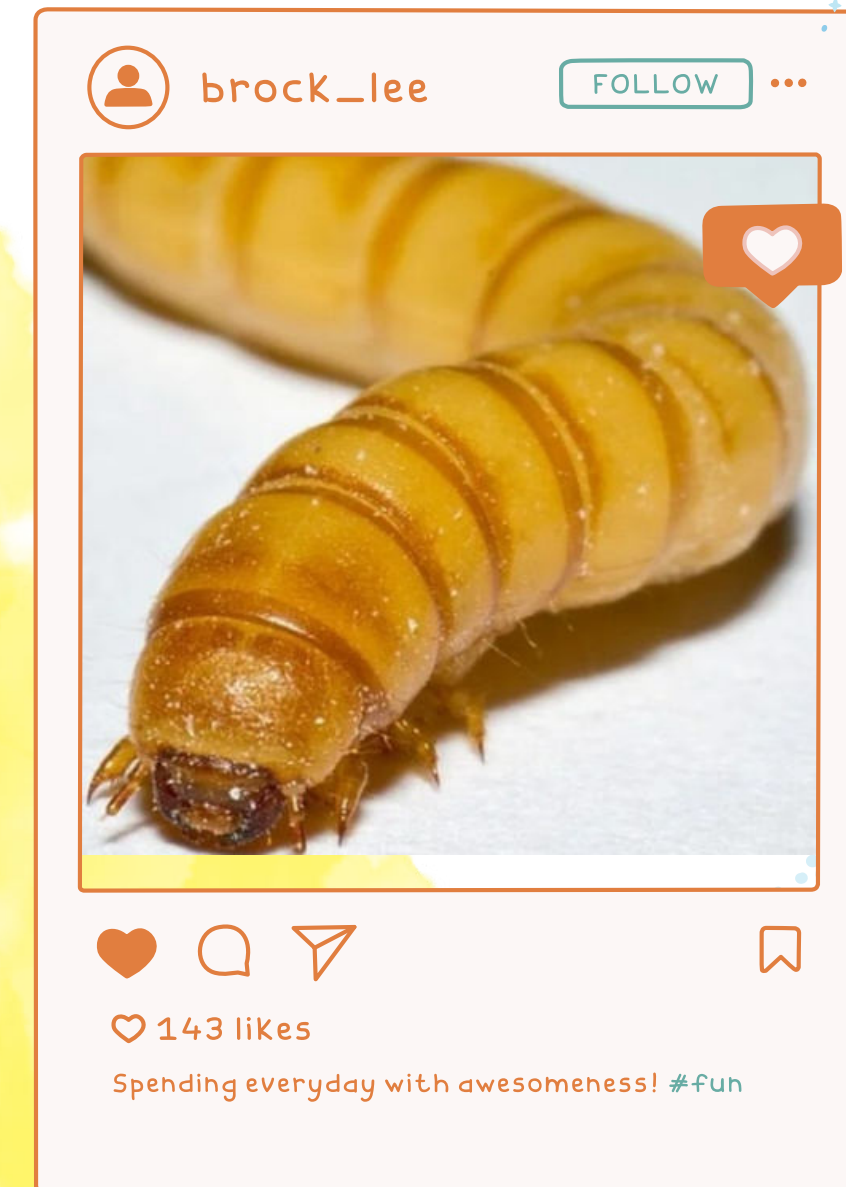
Edible insect :



Crickets



Grasshoppers



Yellow mealworm
(tenebroso
monitor larva)

Edible insect



edible insects such as crickets, grasshoppers and larvae are novel foods, but also foods from new sources, such as oils rich in omega-3 fatty acids derived from krill



Crickets grasshoppers

-edible insects such as crickets, grasshoppers and larvae frozen, dried and powdered Acheta domesticus (house cricket).



Yellow mealworm

-the yellow mealworm (*Tenebrio molitor* larva) frozen, dried and powdered pasteurized - *Akkermansia muciniphila*.

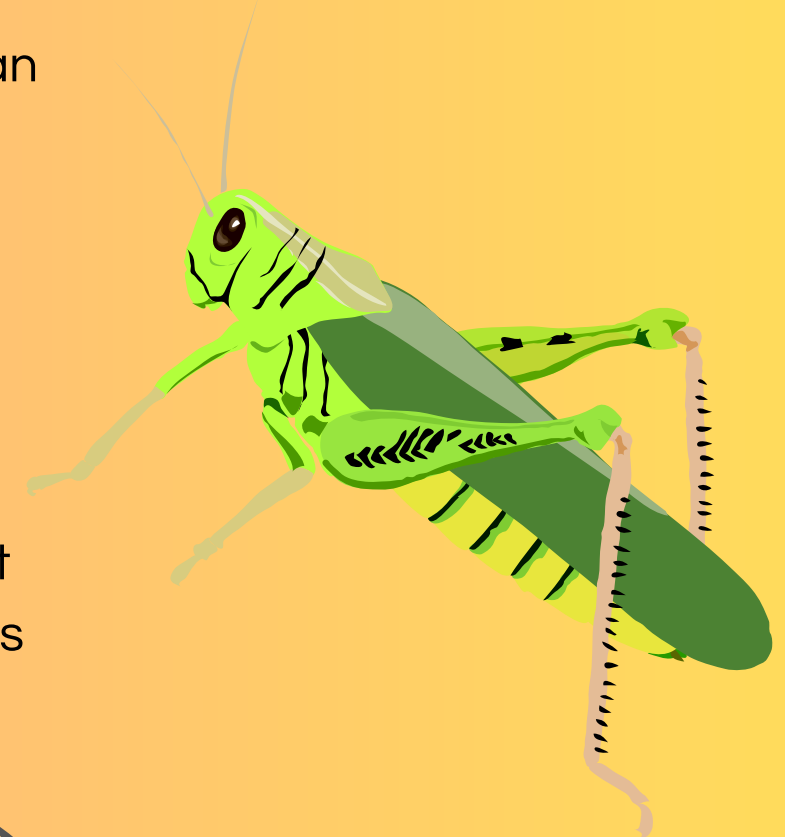
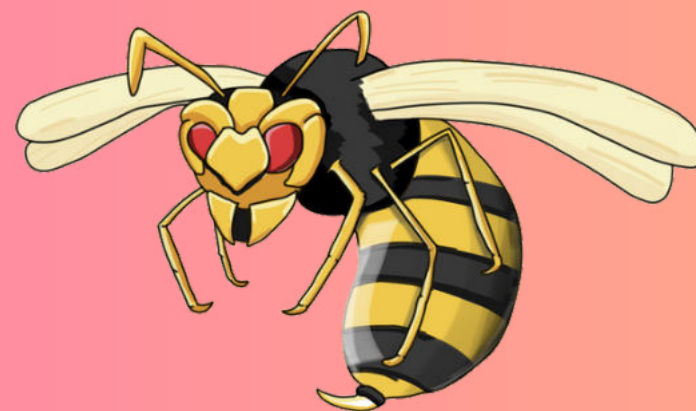
Advantage



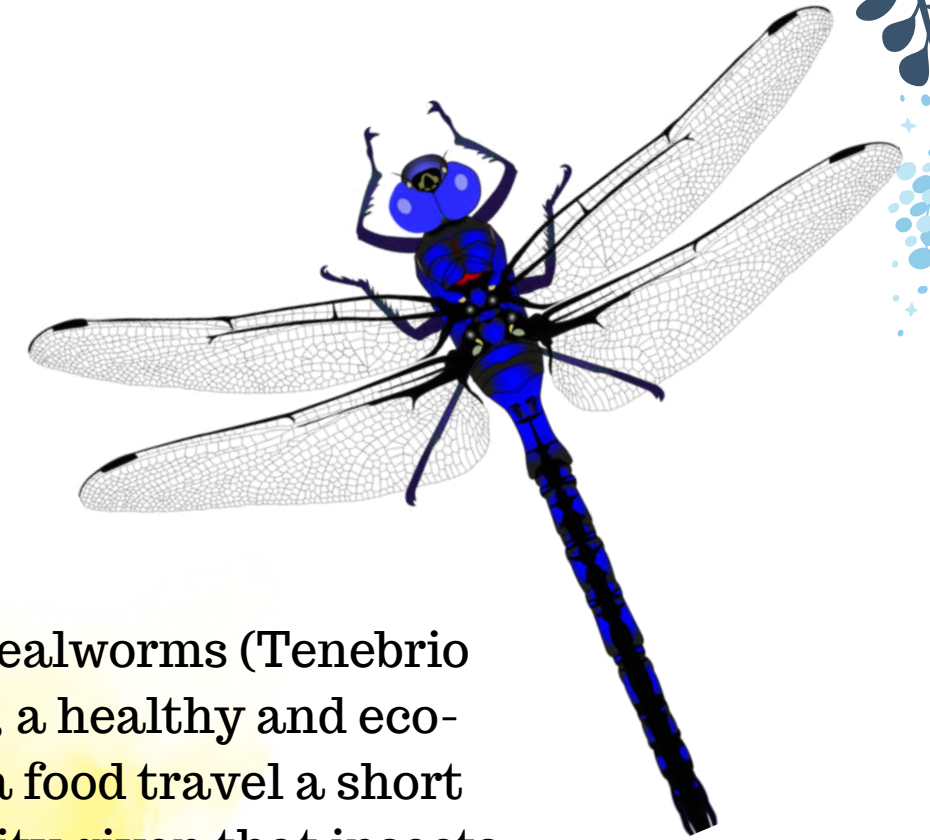
advantages Nutritionally, insects have three main macronutrients: fat, chitin and protein. It is in the latter that there is great interest, because they are noble proteins, comparable to those provided by meat and fish. "Also interesting is the presence of iron, zinc, magnesium and numerous vitamins such as B12, which are often deficient in the increasingly practiced vegetarian and vegan diets. One of the reasons why European consumers may love insects at the table is precisely because of the nutritional benefits.

disadvantages

regarding safety, an established risk is linked to allergic reactions, which could occur in people already intolerant to shellfish or dust mites. insect farms, which do not seem to be the mother solution for human sustainability in the food sector. The concentration of insects in confined spaces poses some hygienic-sanitary critical issues to be addressed. There are pathogens that can decimate or completely annihilate these insect populations, so to avoid the worst, antibiotics must be used, which can cause residues and increase the level of antibiotic resistance.



Cricket One (Italy)



Cricket one, Italy (edible insects)

is the largest insect farm in Italy, we breed crickets (*Acheta domesticus*), mealworms (*Tenebrio molitor*) and caimans (*Zophobas morio*). They have the best cricket powder, a healthy and eco-sustainable protein product. They think in a local way that means making a food travel a short distance and therefore emit less CO₂. because close is synonymous with quality given that insects do not have to undergo excessive stress deriving from long journeys. their insects are designed for the future human market and therefore subject to the highest production standards.

***Made in Italy ***

For them, Made in Italy means responsibility, so they immediately invested important resources to understand what was the correct diet to enhance the organoleptic characteristics of the acheta cricket and the flour moth. For them, Made in Italy means developing production processes using logic and recalibrating them if they don't stimulate they are stimulating enough.

Natural insects

For feeding their meal insects they use raw materials that would otherwise be discarded, but no less safe and of lower quality and always traceable. Their plant and their entire supply chain are designed to be easily converted to organic when the certifications are available in the sector. since 2020 they are contributing to the definition of biological insect.

