NOVEL FOOD





Classe: 5° Sala

A.S.: 2022/2023

INTRODUCTION

Novel foods are innovative foods that are produced with new processes and are consumed outside the EU, are important because in the future the population will increase and the present farms will not be enough to satisfy everyone and therefore it is necessary to look for new products. The novelty is to use products that we would never have thought of.

NOVEL FOOD IN THE EU

The new EU foods are: Cricket flour which is high in protein and is produced using several processes.

It follows the European Food Safety Authority is a standard that protects consumers from risks food, in fact the products before being put on the market must follow 3 principles:

- **1- must be safe for consumers**
- 2- must have the right label
- 3- if it replaces another food it must not have fewer nutrients





LIST OF MAIN NOVEL FOOD CATEGORIES



CULTURED MEAT

EDIBLE INSECTS



JELLYFISH



EDIBLE INSECTS

- Insects represent a valid choice from a nutritional point of view, they provide proteins high quality comparable to those provided by meat and essential amino acids.
 - Cricket flour is obtained by grinding farmed and dried crickets, and does not contain gluten.
- With crickets it is possible to create animal feed but they can also be used for animals human beings, water consumption is reduced and less land is used and these are two advantages
- While a **DISADVANTAGE** is the use of antibiotics and the overpopulation of imported species.

CRICKET ONE, ITALY

Cricket one, Italy is a cricket farm, and produces high quality and sustainable ingredients for human foods, beverages and cosmetics.

All the values of nutrients and greenhouse gases are represented on the site to highlight the difference among other animals.



