



NOVEL FOOD

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Introduction

- Novel foods are defined as foods that were not significantly consumed by humans in the EU before 15 May 1997, when the first novel foods regulation entered into force.
- The principles underlying Novel Food in the European Union are that Novel Food must be: Safe for consumers
- Properly labeled so as not to mislead consumers



Novel food in the EU

- The main rules to be considered for food labelling are 2 at European level and 1 at national level: EU Regulation 1169/2011 - concerns information on foods that pre-packed, packaged, bulk or pre-packed products must indicate to the final consumer
- EU Regulation 775/2018 - D.Lgs. 231/2017 - regulates the sanctions provided for in cases of violation of the EU Regulation.



Categories of novel food

- composed of, isolated from or produced from new natural matrices (for example, micro-organisms, mushrooms, algae, minerals, cell cultures or tissues, plants, animals)

Introduction to a category of novel food at your choice: cultured meat or edible insects

- crickets contain fat and have a low-calorie diet for a protein value of up to 60-70%
- Grillo flour is rich in calcium, vitamin B12, iron



Presentation of a company which produces the typology of novel food chosen among: Italian Cricket Farm, Italy (edible insects)



- is the largest insect farm in Italy, where they breed crickets (*Acheta domesticus*), Flour moths (*Tenebrio Molitor*) and caimani (*Zophobas Morio*). also prepare the best cricket powder, protein product, healthy and eco-sustainable.

Made in Italy

- Made in Italy means responsibility, for the company the important resources to make a proper nutrition are to enhance the organoleptic characteristics of cricket *Acheta* and moth flour. Made in Italy means working the production processes with logic. Made in Italy means projecting the future through the tools of the past.