

SOME EDIBLE INSECTS



HOUSECRICKETS have a taste of hazelnuts or



MEALWORMS taste raw and freezedried as hazelnuts and baked as Pistache-nuts.



MIGRATORY-LOCUSTS tastes raw as walnuts and baked as bacon or chicken.



WAXMOTH-CATERPILLARS have raw a taste of cream but baked the surprising taste of cashew-nuts



MORIOWORMS taste raw as chestnuts or soy shoots and baked as cooked chestnuts.



BUFFALOWORMS have raw or baked the fine taste of beech-nuts.



WE DON'T EAT THESE !



We don't eat insects which :

- ◆ live or feed on excrements,
- ◆ live on and in dead bodies
- ◆ suck blood of other animals (mosquitos, dung-beetles, flies)
- ◆ are hairy (much caterpillars)
- ◆ are warty or have sharp points



GOOD TO KNOW :

Worldwide about 4000 different insect-species are frequently eaten.

Insects are a normal food supply in more as 120 different countries. Recently some European countries (± 10) completed that list .

In Belgium the Federal Food Agency regulated end 2013 10 different insects to be used in the food supply and thus in different commercial products. Belgium was herewith the first European country to make such a progressive statement.



These insects are worldwide frequently eaten : scorpions, bird-spiders, crickets, mealworms, migratory-locusts, waxmoth-caterpillars, silk-caterpillars and -pupae, cicades, honey-ants, desert-locusts, rosebeetle-larvae.

To produce 1 kg beefmeat you need 22000 liter of water.

With 10 kg grass you can produce 1 kg beef, 3 kg pork and 5 kg chicken. But also 9 kg locusts ! With 6 generations a year !

Meat- and milkproduction are the most