Summary of the application: Defatted whole cricket (*Acheta domesticus*) powder

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This application for a novel food authorisation under Regulation (EU) 2015/2283 proposes the use of defatted whole cricket powder.

Edible insects and especially crickets have been part of the traditional diet in several countries in the world, including specifically Southeast Asian countries Cambodia, Laos, Myanmar, Vietnam and Thailand. Thailand has especially seen the development of an organised cricket industry with farming practises starting over 20 years ago to alleviate pressure on natural resources and safely supply an already established taste for the cricket *Acheta domesticus* for its flavour, texture, and nutritional qualities. The species being part of the neighbouring countries' traditional diet, farming practises have also taken place to match with the growing domestic and international demand for sustainable protein supply. Consumption of cricket (*Acheta domesticus*) has taken place in different formats and occasions. Preparation usually includes frying, roasting or steaming for consumption with major staple foods or as a snack. It is appreciated by all age groups of the population with varying consumption amounts per capita per region.

Cricket powder has recently gained strong attention worldwide as a beneficial factor of acceptance in the West but also for the convenience of its use as food ingredient in many recipes. The Novel Food subject of this application consists of defatted whole cricket (*Acheta domesticus*) powder. The Novel food, produced in Vietnam, has a proximate composition on a dry basis of about 70 g/100g Protein (DM) and 10g/100g Fat (DM). The food contains all essential amino acids, and possesses relevant nutritious fatty acids and micronutrients such as Calcium, Potassium, Iron, Zinc, Vitamin B1 and B2. The protein is considered of high quality with reports of digestibility equivalent to other major protein sources. The product is in line with safety requirements set by the Federal Agency for the Safety of the Food Chain in Belgium (FASFC Scientific Committee. 2014).

The production and processing of the traditional food takes place within closed rearing systems under Hazard Analysis Critical Control Points and Good Farming Practises. As a powder the product can be used in many types of baked foods or culinary recipes involving a cooking step. Food categories in which the product can be used include, as defined by the FoodEx database: - Bread and Rolls, Breakfast cereals, cereal based dishes - Food for Sport people (labelled as such) - Grains and grain-based products - Pasta, Sausages and Snack Food. The novel food is not intended to replace another food.

In order to match with the maximum recommended 5g daily intake of chitin suggested by the Federal Agency for the Safety of the Food Chain in Belgium (FASFC Scientific Committee. 2014), and following newly published data on cricket chitin content of 5 to 7 g/100g, several scenarios have been developed to define potential inclusion rate up to 30% in the above defined food categories and following the guidelines "Use of the EFSA Comprehensive European Food Consumption Database in Exposure Assessment" from 2011. These scenarios were in line with the defined maximum daily intake of chitin. This was considered as precautionary approach as the limit of 5g daily intake of chitin is defined following the EFSA opinion on the safety of Chitin-Glucan (2010), for which "No safety concerns arise from these data". Low to medium cross-reactions in people allergic to crustaceans

and house-dust mites have been observed. Labelling will adequately warn consumers about this possibility.