

Summary of the dossier : Cricket flour *Acheta domestica*

Applicant: Italian Cricket Farm S.r.l, Via Vigone n°20, 10060 Scalenghe, Turin, Italy

This application for authorisation of a novel food in accordance with Regulation (EU) 2015/2283 concerns Cricket flour from *Acheta domestica*.

The novel Food is intended to be added to other foods already present in the European market, such as, chocolate and similar, whey protein, biscuits, sandwiches, pizza and other bread-like cereal products, meat imitates, pasta, cakes.

*Acheta domestica* is an orthoptera belonging to the Gryllidae family. Its consumption as food is documented all over the world, in the literature, and no cases of claims following the consumption of this insect has been found.

The breeding of the insect takes place in confined rooms, with monitored environmental conditions and good standards, to reduce the risk of biotic and abiotic contamination, which are constantly respected and guaranteed. Following the HACCP principles, the processing phase, from insect to flour, is carried out in the same establishment where the animal is bred. The application of the techniques and methodologies developed by the company has allowed producing a novel food without risk factors, where the limits of the various contaminants (extrapolated from the various European regulations and adopting the ALARA logic) are never exceeded. The cricket flour is composed of 100% crickets belonging exclusively to the species *Acheta domestica*. Only adult individuals belonging to both sexes are used. The food has a high protein percentage (66.6%), 16.6% lipids, less than zero percent carbohydrates and the fibrous component is chitin (5%).

The food is recommended by the company to provide a more sustainable food alternative when compared to traditional meat consumption. The reduced environmental impacts are guaranteed by the high conversion factor (feed/live weight) of the insect; therefore, the animal in question is provided with a high-quality feed, which complies with EU Reg. 1017/2017 on animal feed. The maximum consumption estimated has been calculated considering a critical factor, such as the high percentage of protein and the amount of chitin. Maximum consumption of about 50 g of cricket flour per day (with higher specifications depending on gender and age class) was therefore determined.

The labelling will indicate that the Cricket flour from *Acheta domestica* may cause allergies to crustacean and/or mollusk allergy sufferers.