

Corso di Dottorato di Ricerca in Scienze della Vita e dell'Ambiente, Ciclo XXXVII

Omega-3 enriched insect (Acheta domesticus) as a novel and eco-sustainable food in Europe **Behixhe Ajdini**

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Introduction

Acheta domesticus (house cricket, AD), recently authorised by the EU as novel food (EU 2022/188), is one of the most consumed insect species worldwide, due to its good taste and its high nutritional profile, rich in protein, lipids and other essential nutrients [1]. However, crickets are poor in unsaturated fatty acids, especially the health promoting omega-3 long-chain polyunsaturated fatty acids including the docosahexaenoic (DHA, 22:6n-3) and eicosapentaenoic acid (EPA, 20:5n-3), known for health-promoting properties [2]. In cricket farming, maintaining a balanced male-to-female ratio (typically 1:1) is essential for maximizing production efficiency. Adjusting this ratio can optimize yields based on specific requirements, such as increasing the number of females for higher egg production. Unfortunately, current methods for determining the gender of crickets on farms are inefficient, relying heavily on manual visual inspections.

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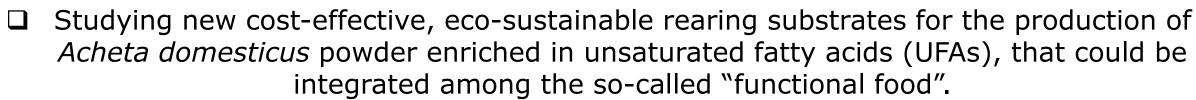
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• Evaluation of the use of seaweed as food supplement for Acheta domesticus.



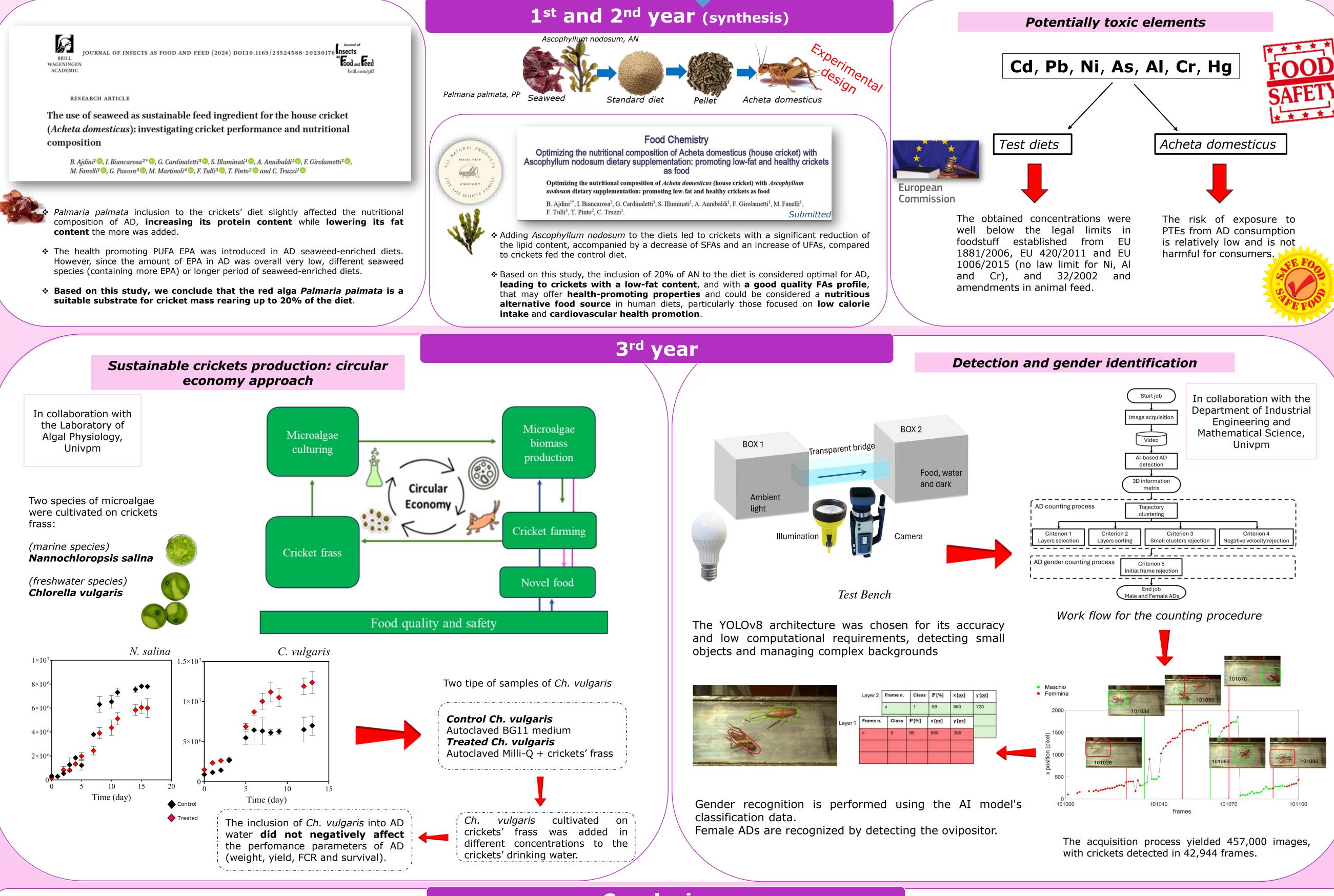
□ Improving crickets' production through a counting gender automatic system.

Sustainability (nutritional, life quality, sustainable, circular economy)

- First experiment with the inclusion of *Palmaria palmata* (PP) (5, 10 and 20% of the diet) in cricket's diet. • Determination of the proximate composition and fatty acids profile of A. domesticus fed PP-enriched diets.
- Second experiment with the inclusion of Ascophyllum nodosum (AN) (20 and 40% of the diet) in cricket's diet. • Determination of the proximate composition and fatty acids profile of AD fed AN-enriched diets.
- Investigation of the presence of Potentially Toxic Elements (PTEs) Cd, Pb, Ni, As, Al, Cr and Hg in test diets and in A. *domesticus* fed diets included different percentages of PP and AN.

•Third experiment with the inclusion of microalgae (Chlorella vulgaris) into the water of crickets, cultivated using byproducts from crickets rearing, as part of a circular economy approach.

•Developing a system for crickets' detection and gender classification, to study new rearing substrates to enhance the fertility of crickets themselves.



- Conclusions
- Chlorella vulgaris exhibited the optimal growth when cultivated on crickets' compost, compared to Nannochloropsis salina.
- Cricket's reared from Chlorella vulgaris biomass cultivated on crickets' compost demonstrated a good performance similar to control AD.
- The test bench, system for detecting and AI models for the automatic counting of male and female specimens used has impacts farming sustainability by balancing the male-female ratio, which affects the quality and quantity of insects produced, and benefits the food industry due to gender-related nutritional differences.

Work in progress...

Determination of the fatty acid composition of house crickets through incorporating the microalgae (Chlorella vulgaris) into their water, grown on by-products of crickets rearing, for novel eco-sustainable functional foods formulations. Investigation of the presence of Potentially Toxic Elements (PTEs) Cd, Pb, Ni, As, Al, Cr and Hg in A. domesticus.

Publications

B. Ajdini et al., 2024. The use of seaweed as sustainable feed ingredient for the house cricket (Acheta 1. domesticus): investigating cricket performance and nutritional composition. Journal of Insects as *Food and Feed*, *1*, 1-18.

Microbiological analysis of crickets' samples.



[1] Payne, C.L.R et al., 2016. Insects as food and feed: European perspectives on recent research and future priorities. Journal of Insects as Food and Feed, 2(4), 269-276. [2] Udomsil, N., et al., 2019. Nutritional Values and Functional Properties of House Cricket (*Acheta domesticus*) and Field Cricket (*Gryllus bimaculatus*). Food Science and *Technology Research, 25*(4), 597–605.

