

# Belgian Grasshoppers: A Nutritious Food Source

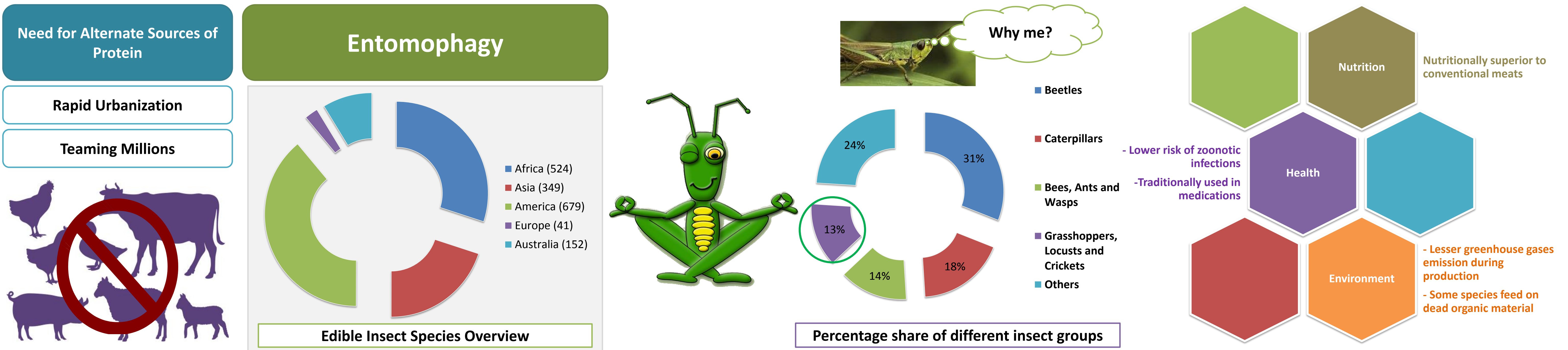
Paul, A.<sup>1\*</sup>, Frederich, M.<sup>2</sup>, Blecker, C.<sup>1</sup>, Haubruge, E.<sup>1</sup>, Francis, F.<sup>1</sup>, Caparros Medigo, R.<sup>1</sup>, Uttyenbroeck, R.<sup>1</sup>, Taofic, A.<sup>1</sup>, Heuskin, S.<sup>1</sup>, Lognay, G.<sup>1</sup> & Danthine, S.<sup>1</sup>

<sup>1</sup> Gembloux Agro-Bio Tech, Passage des Deportees-2, B-5030 Gembloux, Belgium

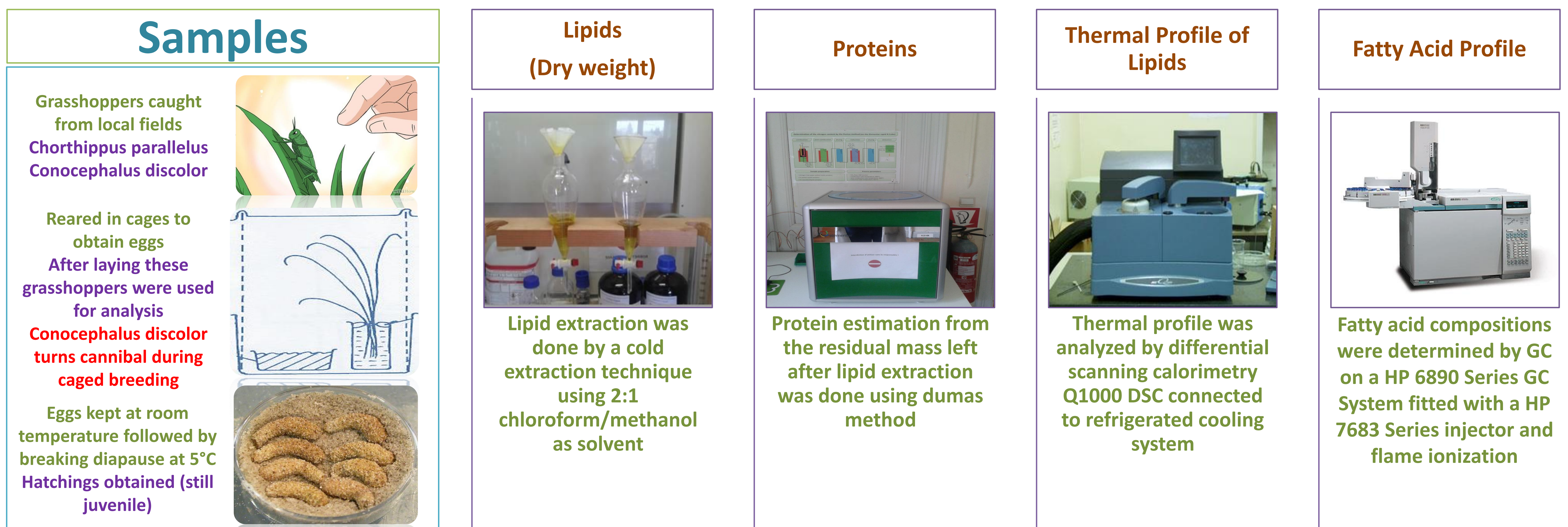
<sup>2</sup> Department of Pharmacy, University of Liege, B36 Pharmacognosie, Avenue de l'Hopital 1, B-4000 Liege, Belgium

\* paul.aman@ulg.ac.be

## Introduction

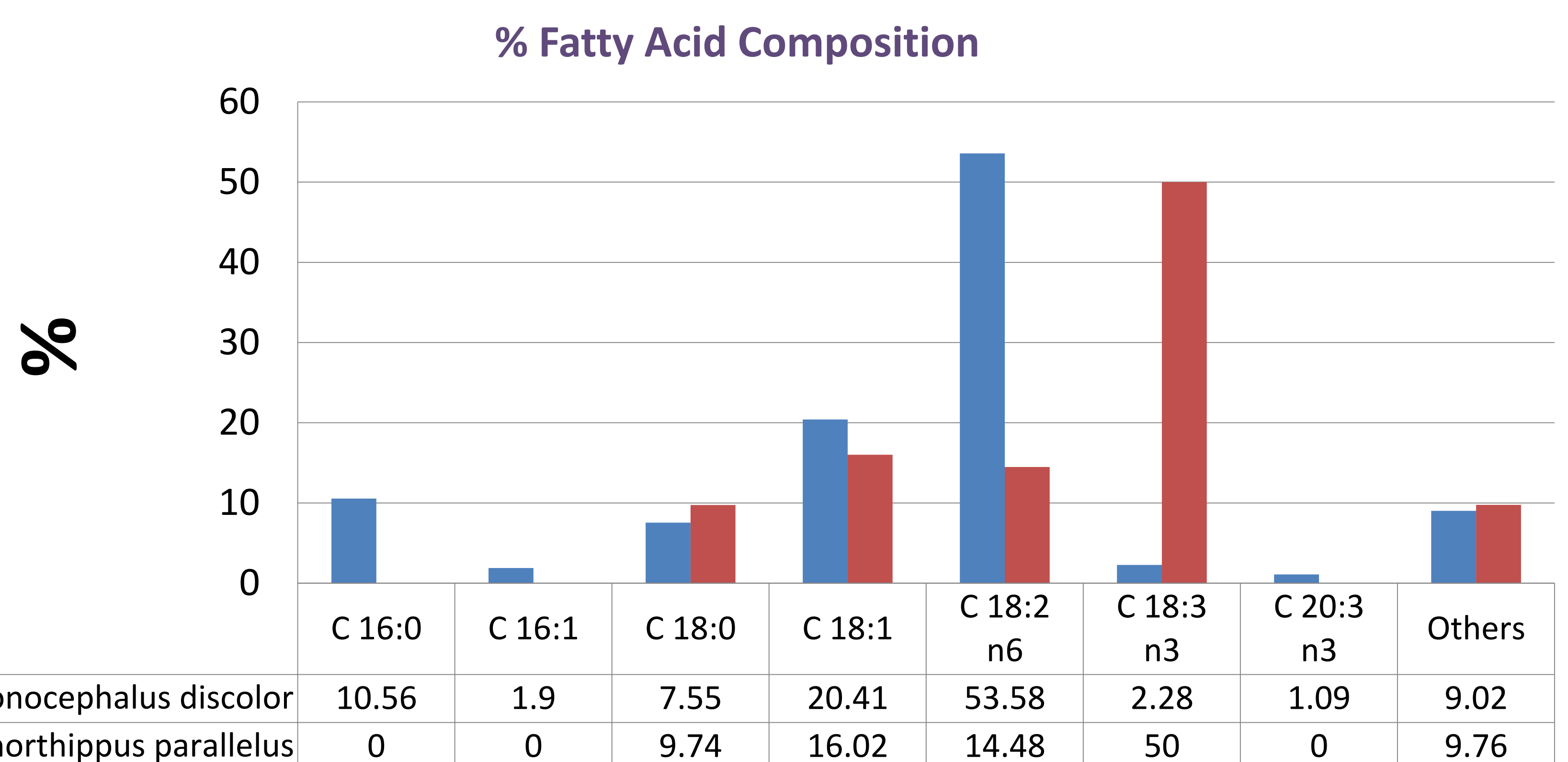


## Material and Methods

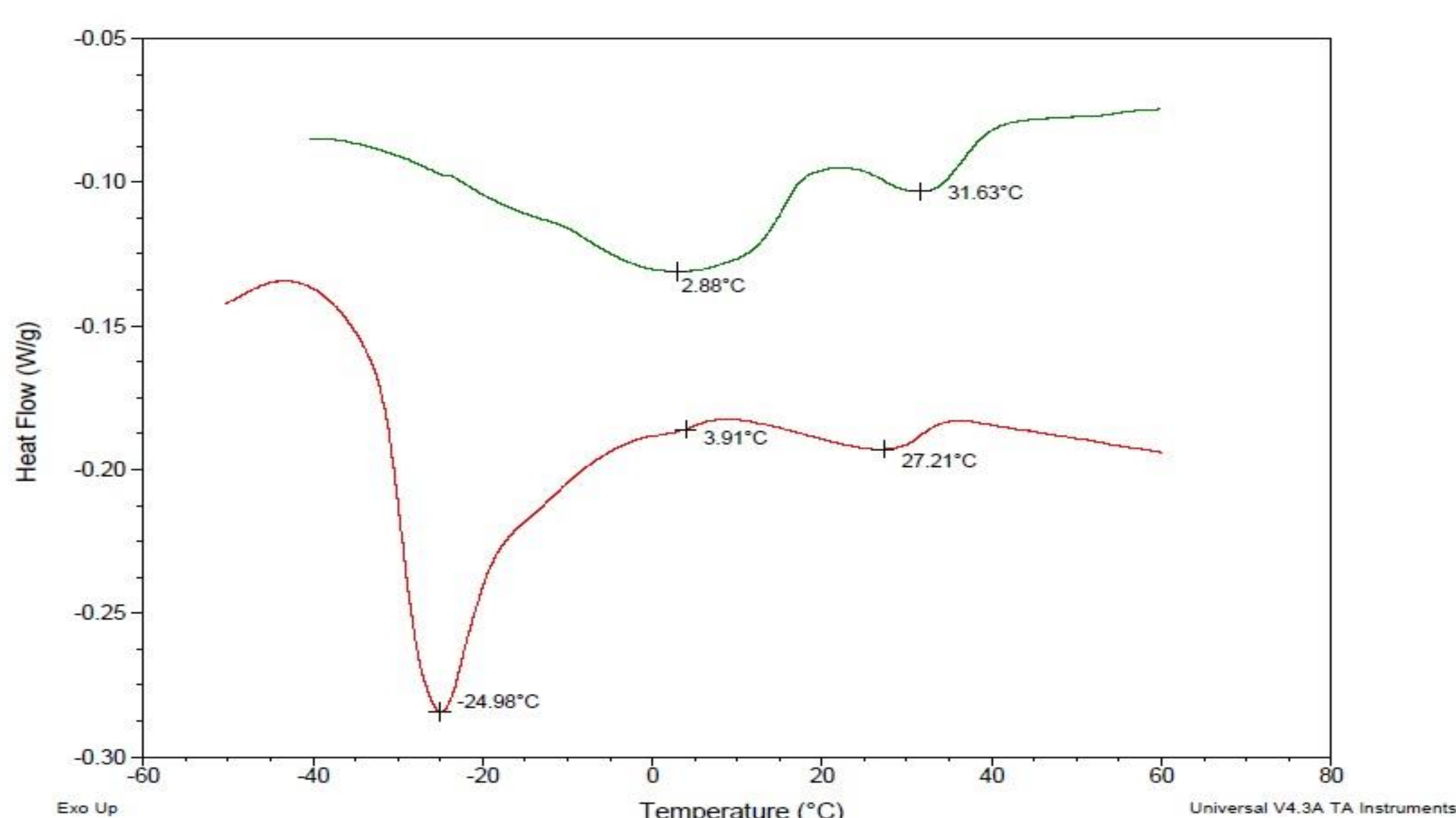


## Results and Discussion

%	<i>Chorthippus parallelus</i>	<i>Conocephalus discolor</i>
<b>Lipids</b>	6.90	13.07
<b>Proteins</b>	77.80 ± 0.27	78.42 ± 0.17



### Thermal Profile of Lipids



For more information log on to: [www.agricultureislife.be](http://www.agricultureislife.be)  
Project 4B- Field border flowering strips as a source of food or non-food compounds

### Conclusion

- Grasshoppers are already consumed as foods in many parts of world.
- Besides being nutritionally rich, they are also used as medication in some parts of world and their consumption is also supported by environmentalists.
- With this amount of proteins and a fatty acid profile with dominant polyunsaturated fatty acids, they can be a potential future food to meet the needs of teaming millions.
- Further research is required in establishing commercial breeding protocols and effect of specialized diet to improve food quality so that a substantial amount of biomass can be generated to encourage them as human foods.