

QUALITY OF EDIBLE INSECTS SEEN BY BELGIAN ACADEMICS



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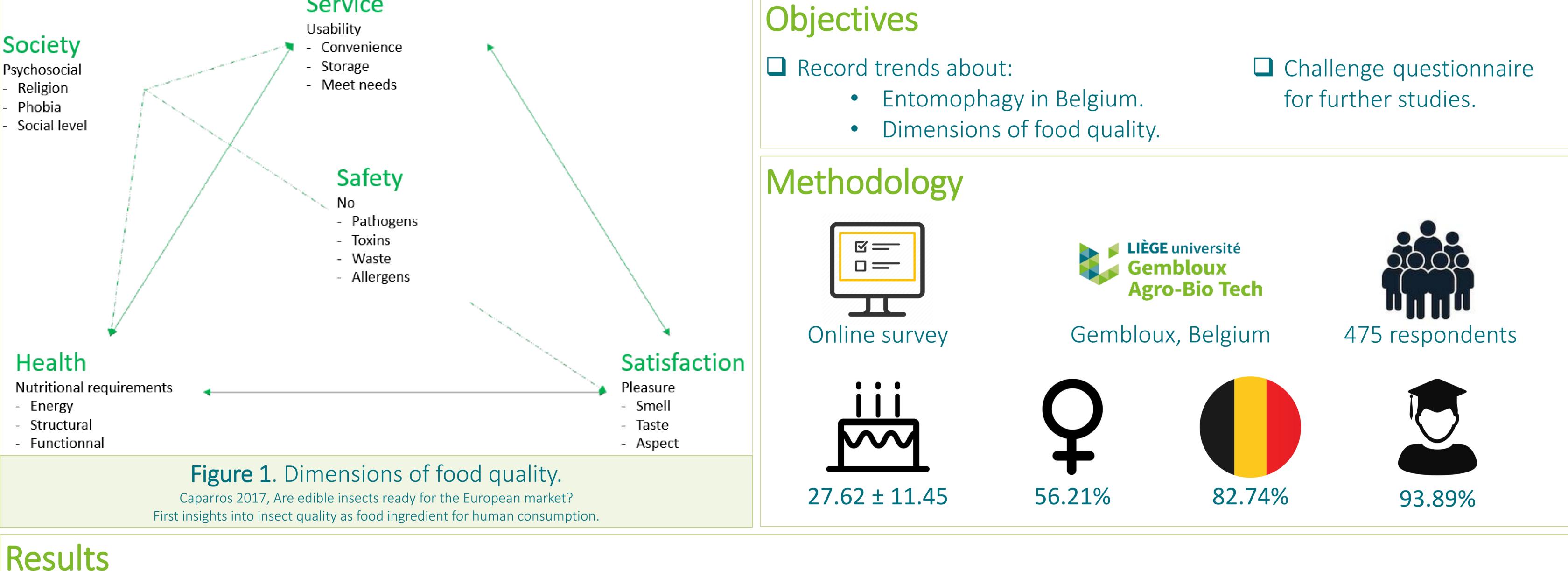
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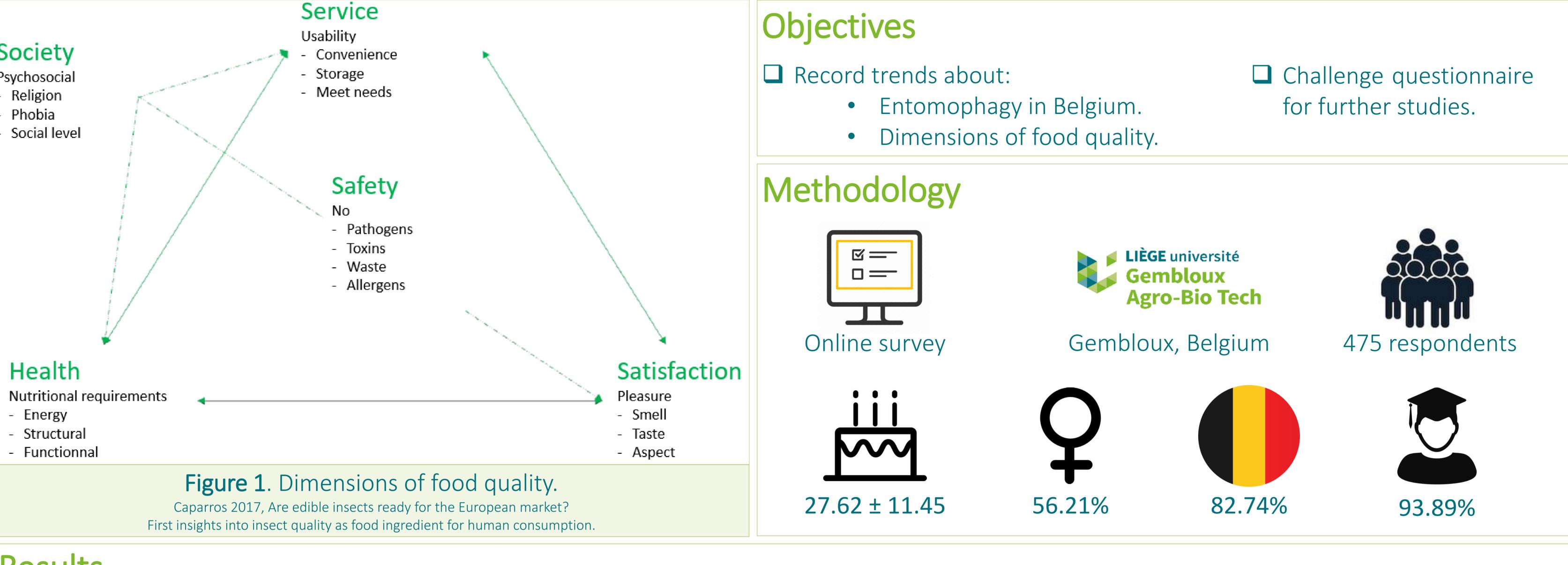
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Introduction

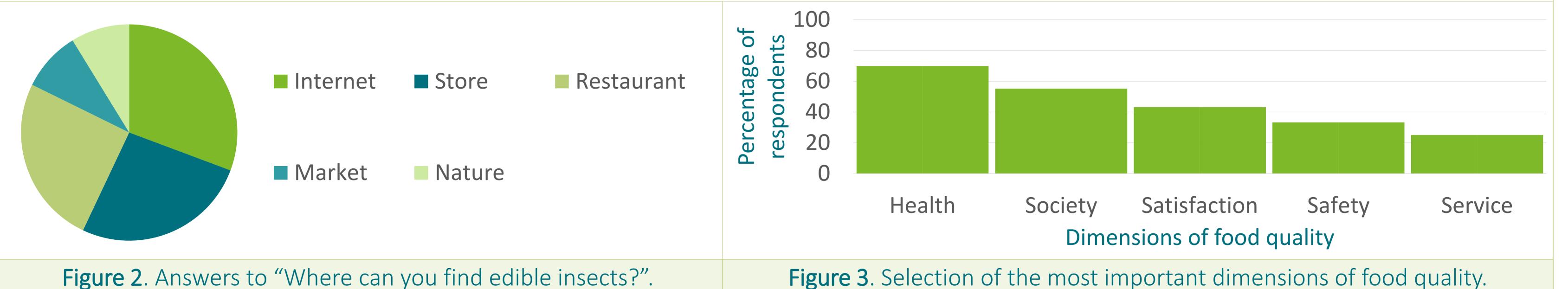
In Belgium, insects are already available in market as food industry uses mealworm flour to produce pasta or cricket flour to produce granola. However, such products are not common in Belgian diets and insects are not yet introduced in food habits. To meet this goal, insect-based foods must reach a certain level of quality. A food is considered to be of good quality by consumer when it satisfies his needs and expectations. Food quality is divided into five dimensions (Figure 1) and the importance of each variable is depending on the consumer and the food.







□ 65.47% of respondents had already experienced insect eating. □ 75.58% of respondents would accept to eat insects. □ 55.16% of respondents knew where to find edible insects. Health was the most important dimension of food quality relative to insect Internet sales were the most popular way to find insects (Figure 2). eating (Figure 3).



Conclusion

Belgian academics want to eat healthy when they eat edible insects. The most important for them is to find a balanced insect-based foods which provide essential nutrients as proteins. Promoting health benefits relative to entomophagy (e.g., on packaging) could consequently be an effective strategy to boost sales of insect-based food. At the same time, other aspects of food quality such as the society or satisfaction dimensions must not be overlooked by the insect industry.

