



CULINARIA EUROPE position on insects as (novel) food ingredients

- Since 2021, the EU has so far authorised four insect species as so-called novel food ingredients. These are:
 - yellow mealworms (*Tenebrio molitor*), whole or ground
 - frozen and dried migratory locust (*Locusta migratoria*)
 - frozen, dried and powdered domestic cricket (*Acheta domenicus*) partially defatted powder from domestic cricket (*Acheta domesticus*)
 - larvae of the grain mould beetle (*Alphitobius diaperinus*) in frozen, paste-like, dried and powdered form.
- This means that these insects may in principle be used as an ingredient in certain foods. It does not mean that these insects will be widely used as an ingredient in food. The proportion of foods on the EU market containing insects as an ingredient is currently extremely low.
- It is prohibited to add the authorised insects, in whatever form, to a food as an ingredient **without clearly declaring this in the list of ingredients**. Insects are not subject to any labelling exemptions in the ingredient declaration. If insects are used as an ingredient, they must be listed in the list of ingredients under their exact name. This is prescribed by EU regulation. In addition, certain allergen information is obligatory.
- The members of CULINARIA EUROPE are well aware of the positive and negative connotations consumers may have on insect as a sort of food ingredients and are committed to provide in transparent consumer information.

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