



# Purpose - To help solve food shortage by edible insects

## Background

- COVID-19→transport of goods△  
food self-sufficiency rate Vegetables 80% but 92% of seeds are imported.
- Ukrainian Wars →Seedbank Destruction
- Chinese purchase power increasing→Japan loses a purchase power

We knew that there were people who hated eating insects and never wanted to eat them again. So we wanted to try and change the image of eating insects. We focused on crickets, which grow quickly, are cheap to feed, and are easy to maintain hygiene. We wanted to solve the food problem by creating insect dishes that anyone can eat.



We went to Hygent in Shinjo, Yamagata. Hygent is a company also working on edible insects projects.

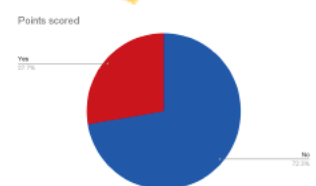
What we heard...

- Crickets grow and gain weight quickly.
  - Crickets lay a large number of eggs and don't become pupae.
- We are grateful that the company gave us the cricket powder that we used to make the soba noodles.

Have you ever eaten insects



Do you want to eat edible insects



## Experiment

### Making cricket soba noodles

	First	Second
Buckwheat Flour	350g	300g
Cricket powder	50g	100g
Flour	100g	100g
Water	250mL	250mL
Smell	○	○
Texture	○	▲
Color	gray	dark
Taste	○	▲

## Conclusion

We felt the cricket soba we made was delicious, but our families didn't like this taste. Soba is a food whose smell is especially important, but crickets' smell is strong. It may be better to put cricket powder in other foods. We want to make it more delicious and get more people to eat it. Next we are going to make another recipe. For example rice cake or bread. We hope that edible insects will become common in the future.

1st



2nd

