



Media Coverage
Quarterly Review
(Sept 19th – Dec 31st 2013)

Minerva 

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1) Overview

During this time period, a total of 141 pieces of media coverage concerning the use of insects in food and feed were identified. The majority were presented as written articles, however, a small number of relevant radio and television extracts were also found. The work of PROteINSECT was the focus of 48 articles overall. These were mostly produced by trade news websites associated with the agricultural industry, although there were also several articles on PROteINSECT aimed at the general public.

Overall, 67.4% of media coverage presented the use of protein derived from insects in a positive tone. The nutritional and environmental benefits of insects as a protein source, as outlined in the 2013 FAO report 'Edible Insects', were frequently mentioned. A further 31.9% of media pieces referenced insect protein in a neutral manner. Only 1 article (0.7%) described insects negatively. It consisted of a video clip of a journalist eating an insect and describing the taste as being very unpleasant.

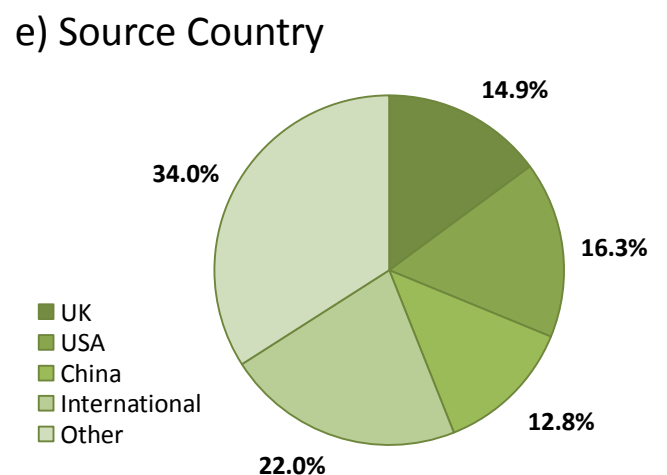
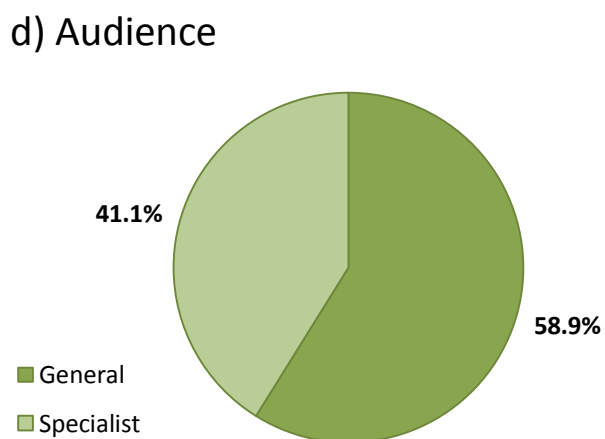
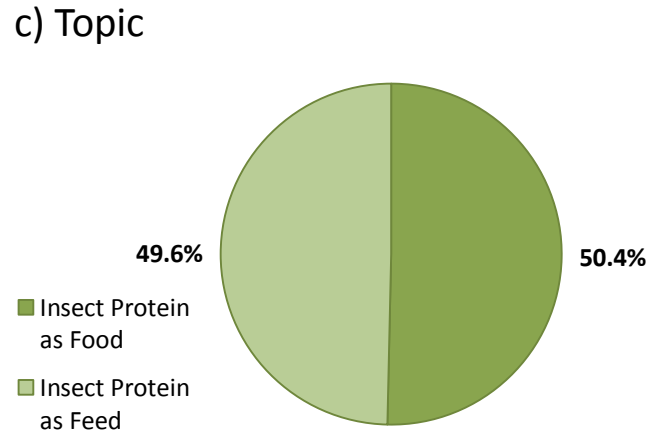
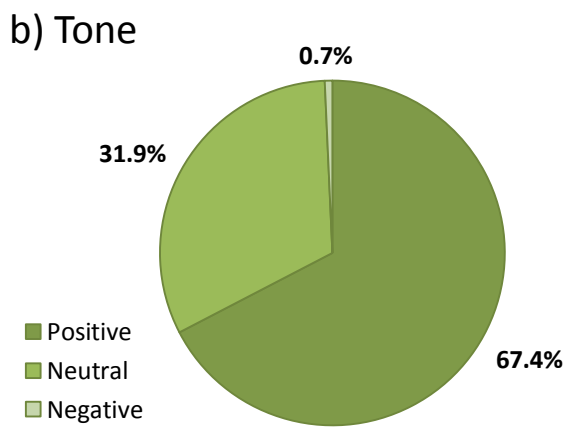
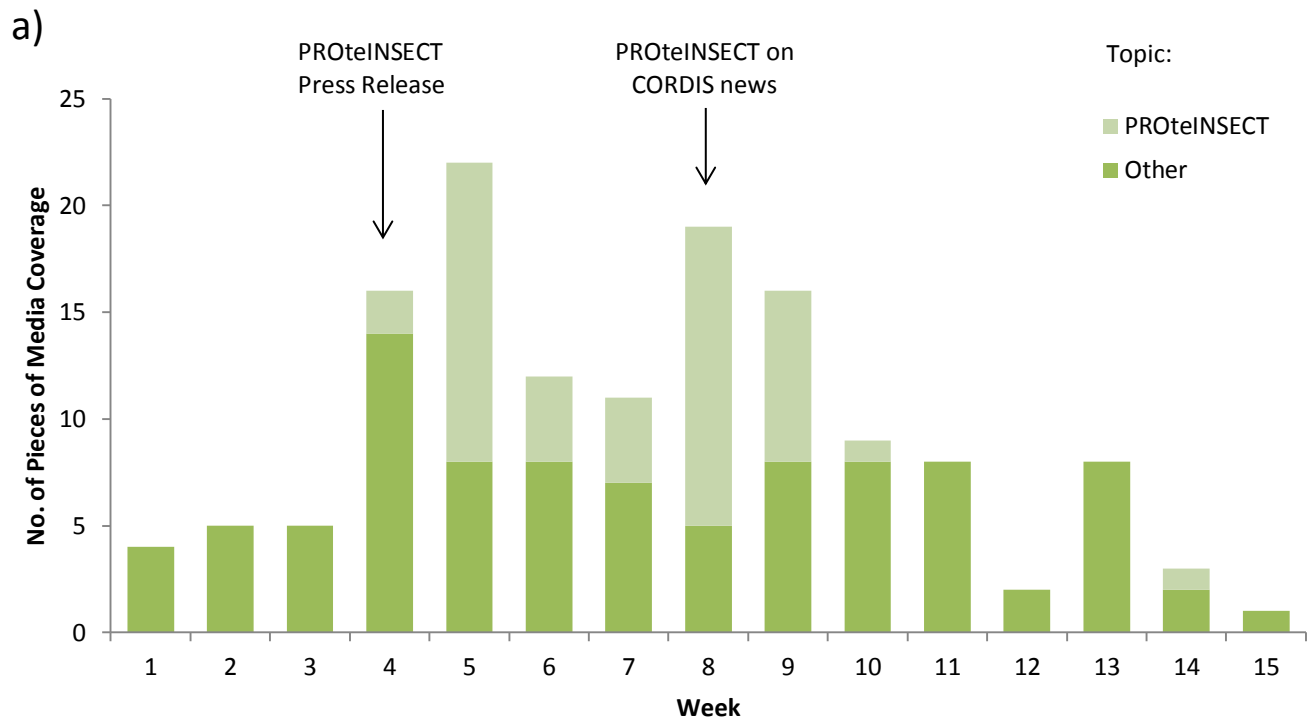
The subject matter of the media coverage was fairly evenly split with 50.4% focusing on insects as food for direct human consumption and the remaining 49.6% focusing on the use of insect protein in animal feed. Additionally, 58.9% of media coverage was produced for the general public whereas 41.1% was aimed at specialist audiences – typically those in the feed or livestock farming trades.

The use of insect protein in food and feed was written about worldwide. A total of 22.0% of media coverage identified came from international media outlets, whilst sources from the USA, UK and China accounted for 16.3%, 14.9% and 12.8% respectively. A smaller proportion of articles (between 3.5% and 0.7%) came from sources based in the following countries: France, the Netherlands, Spain, Italy, Greece, Russia, Ukraine, Romania, Czech Republic, Belgium, Switzerland, Sweden, Germany, India, Thailand, Pakistan, UAE, Japan, Malaysia, Bangladesh, Kenya, Nigeria, Brazil, Argentina, Canada and Australia.

Summary table:

General	No. of articles	141
	No. of articles about PROteINSECT	48
Tone	Positive	67.4%
	Neutral	31.9%
	Negative	0.7%
Topic	Food	50.4%
	Feed	49.6%
Audience	General	58.9%
	Specialist	41.1%

3) Supporting Figures



2) Monthly Highlights

September (19th – 30th):

During the final half of September, the biggest story was the news that a team of university students from Canada had been awarded the Hult Prize for Social Entrepreneurship for their company Aspire. Aspire grow, process and market edible insects with the hope that this will empower urban slum communities and help tackle malnourishment in these areas. This story was covered by multiple media outlets in several countries.

An additional story of note was that the British pest control company Rentokil opened up a pop-up “pestaurent” in Edinburgh where an array of edible insects were offered to the public. This event followed the opening of a similar pop-up “pestaurent” in London in August.

September		
General	No. of articles	5
	No. of articles about PROteINSECT	0
Tone	Positive	60%
	Neutral	40%
	Negative	0%
Topic	Food	80%
	Feed	20%
Audience	General	80%
	Specialist	20%

October:

In October, PROteINSECT issued a press release about the need for EU legislation to change if insect protein is to be included in animal feed. Following this, the work of PROteINSECT was the subject of 20 articles. All of the articles came from specialist websites that cater for the farming or feed industry with the exception of one which was found on a Spanish gastronomy website aimed at the general public.

Other big stories covered in October include the Global Aquaculture Alliance’s annual conference GOAL 2013, which featured a panellist from the French insect protein production company

October		
General	No. of articles	57
	No. of articles about PROteINSECT	20
Tone	Positive	71.9%
	Neutral	26.3%
	Negative	1.8%
Topic	Food	42.1%
	Feed	57.9%
Audience	General	50.9%
	Specialist	49.1%

Ynsect. The topic of insect protein specifically for fish and aquaculture feed proved popular as it was the subject of 5 separate articles. Additionally, a report from the Los Angeles Times on China’s booming cockroach farming industry generated a lot of interest and was mentioned in several other news stories.

November:

In November, the PROteINSECT team returned from a trip to China where they looked at insect production facilities. This visit was the subject of 2 Chinese news articles and was also the focus of a short TV report. An additional highlight was that an overview of the work being carried out by PROteINSECT was outlined in a news report on the CORDIS website. As a result, multiple news sites wrote about PROteINSECT. The majority of articles were found on trade news sites associated with the agricultural industry although three were aimed at the general public. Overall, PROteINSECT was the subject of 27 pieces of media coverage this month.

November		
General	No. of articles	57
	No. of articles about PROteINSECT	27
Tone	Positive	66.7%
	Neutral	33.3%
	Negative	0%
Topic	Food	47.4%
	Feed	52.6%
Audience	General	56.1%
	Specialist	43.9%

Other highlights include a BBC report on insects being served in French restaurants, which was subsequently picked up by several other news sources. Additionally, with the American holiday of Thanksgiving being celebrated in November, several articles offered recipes for traditional Thanksgiving food that incorporated edible insects. Finally, the airing of the British TV show ‘I’m a Celebrity Get Me Out of Here!’, which famously involves participants eating insects, resulted in a couple of articles being written about opportunities for entomophagy in the UK.

December:

There appeared to be much less media coverage on the use of insect protein in food and feed in December compared to previous months. PROteINSECT was the subject of only one

piece of media coverage. The aims of PROteINSECT were discussed on a local French radio station and an accompanying article was put up on their website.

The majority of media coverage gave a general overview of entomophagy in various parts of the world and described the multiple benefits associated with eating insects. At the beginning of the month, the potential of insect protein as a replacement for fishmeal in the aquaculture industry was again a popular topic. Additionally, a couple of articles focused on the California-based company Tiny Farms following the launch of their Open Bug Farm Kit. This is a pre-built kit that enables individuals to farm insects at home.

December		
General	No. of articles	22
	No. of articles about PROteINSECT	1
Tone	Positive	59.1%
	Neutral	40.9%
	Negative	0%
Topic	Food	72.7%
	Feed	27.3%
Audience	General	81.8%
	Specialist	18.2%

3) Summaries of Media Coverage

- 1) **Source:** National Public Radio, USA radio report & blog (general audience), 19/9/2013
Title: *Making food from flies (It's not that icky)*
Link: <http://www.npr.org/blogs/thesalt/2013/09/19/223728061/making-food-from-flies-its-not-that-icky>
Summary of content:
 - Neutral tone
 - Interview with EnviroFlight founder Glen Cartwright about the production of flies for animal feed.
 - Mention of use of abattoir waste and manure as a substrate on which to grow flies.
 - Comments on reluctance of investors.**Contact details:** Dan Charles (journalist) = dan@dancharles.us

- 2) **Source:** The Daily Mail, UK Newspaper (general audience), 22/9/2013
Title: *Talk about opening up a can of worms!*
Link: <http://www.dailymail.co.uk/news/article-2429293/Talk-opening-worms-Crickets-dung-beetles-scorpions-crunchy-treats-offer-tinned-BUGS-sale-25-pack.html>
Summary of content:
 - Positive tone
 - Increase in sales of edible insects in UK, 'providers have seen a leap in online orders'.
 - Description of available varieties.
 - Likened to a bar snack.
 - Insects described as a 'must-have nibble' and 'health food' due to high nutritional content.
 - Comments from public after article, mixed response.**Contact details:** Mia de Graaf (journalist) = @miadegraaf (twitter)
Steve Zimmermann (edible insect exporter) = szimmermann@thinkgeek.com

- 3) **Source:** The Telegraph, UK Newspaper (general audience), 24/9/2013
Title: *Insect-eating scheme wins \$1m Hult Prize*
Link: <http://www.telegraph.co.uk/finance/yourbusiness/10330566/Insect-eating-scheme-wins-1m-Hult-Prize.html>
Summary of content:
 - Neutral tone

- A group of students from Canada have won the Hult Prize for social entrepreneurship for their plan to popularise insect farming in African and Asian slums.
- Produced insect chips and insect fortified flour.
- Ceremony hosted by Bill Clinton and judged by a panel including former Nobel Peace Prize winner Muhammad Yunu.
- Bill Clinton quote, 'This is really serious'.

Contact details: Peter Foster (journalist) = peter.foster@telegraph.co.uk

Story also covered by The Huffington Post: http://www.huffingtonpost.com/neil-parmar/aspire-food-group-hult-prize_b_3982374.html

Fox News report featuring an interview with the winning group

<http://video.foxnews.com/v/2688438449001/are-insects-the-solution-to-the-global-food-crisis/>

- 4) **Source:** The Scotsman, Scottish newspaper (general audience), 26/09/2013

Title: *Rentokil opens insect restaurant in Edinburgh*

Link: <http://www.scotsman.com/lifestyle/food-drink/features/rentokil-opens-insect-restaurant-in-edinburgh-1-3111489>

Summary of content:

- Positive tone
- Rentokil opened up a pop-up restaurant in Edinburgh to celebrate 85 years in business.
- Sold crickets, locusts, mealworms, scorpions and ants.
- Described as being very popular, 'queues of hungry workers and students enjoyed their grub', 'delicious', 'I can't stop eating these mealworms'.
- Mentions FAO report and states that insects have a high nutritional value and are more environmentally friendly than some livestock.

Contact details: Ilona Amos, (environmental reporter at the Scotsman) = ilona.amos@scotsman.com

- 5) **Source:** Diabetes self-management, US magazine blog (specialist audience), 30/9/2013

Title: *When Food Becomes Weird: From Arsenic to Insects*

Link: <http://www.diabetesselfmanagement.com/Blog/Amy-Campbell/when-food-becomes-weird-from-arsenic-to-insects/>

Summary of content:

- Positive tone
- It is important for people with diabetes to eat protein at every meal but animal protein is expensive, contains high levels of saturated fat and is environmentally damaging.
- References the FAO report.

- Mentions that insects have a high nutritional content and that some have appealing tastes (bees taste like peanuts, stinkbugs have an apple-like flavour).

Contact details: Magazine = webeditor@diabetes-self-mgmt.com

6) **Source:** easyJet Traveller, in-flight magazine (general audience), October 2013

Title: *Bright sparks - The future visionary Laetitia Giroud*

Link: <http://traveller.easyjet.com/emagazine/1471/october-2013/> (page 74)

Summary of content:

- Positive tone
- A piece about entrepreneurs and innovators.
- Laetitia Giroud has set up an insect farm with her partner Julian Foucher near Malaga.
- Describes them as tasting nice and being the solution to starvation due to their high feed conversion.
- Implied that the insects are reared on vegetables.
- Plans to sell insects whole as snacks or ground up as flour.
- Says that people are fine with the idea once she explains the advantages.

Contact details: Julian Foucher (insect farmer) = jfoucher@insagri.com

7) **Source:** The Daily mail, UK newspaper (general audience), 1/10/2013

Title: *Flour made out of insects could be used to feed starving people in the developing world*

Link: <http://www.dailymail.co.uk/news/article-2439421/Flour-insects-used-feed-starving-people-developing-world.html>

Summary of content:

- Positive tone
- Focused on what the team from McGill university plan to do next.
- Initially plan to make a protein rich flour from grasshoppers in Mexico in order to prevent malnutrition.
- Considering varying the type of insects used in different regions depending on local eating habits.

Contact details: Aaron Sharp (journalist) = @Aaron_Sharpe (twitter)

8) **Source:** The Guardian, UK newspaper (general audience), 4/10/2013

Title: *Plan to rear flies on industrial scale for making fish food*

Link: <http://www.theguardian.com/environment/2013/oct/04/flies-fish-food-factory-south-africa>

Summary of content:

- Neutral tone
- AgriProtein in South Africa is opening a massive insect-rearing factory in Spring 2014 to produce food for farmed fish.

- Interview with Jason Drew of AgriProtein.
- The price of fishmeal has doubled in 30 years.
- Plan to open 3 factories by 2015 and to licence the technology to 30 other countries.
- Feeding the larvae could become challenging in the future, human faeces is being explored as a substrate.

Contact details: Olive Heffernan (journalist) = @O_heffernan (twitter)

9) **Source:** China Daily, Chinese newspaper (general audience), 4/10/2013

Title: *Insects, a healthy alternative: report*

Link: http://europe.chinadaily.com.cn/business/2013-10/04/content_17009770.htm

Summary of content:

- Positive tone
- Gives an overview of the FAO edible insect report.
- States that insects are healthy and nutritious and produce less ammonia than conventional livestock.
- Insect rearing is a low-tech, low-capital investment option that offers entry even to the poorest sections of society, such as women and those without land.
- Gao Xiwu, an entomologist at Chinese Agricultural University says that China is not ready for the mass consumption of insects - "A clear and comprehensive food safety standard is needed to pave the way for promoting insects as food".
- In 1996, the China Food and Drug Administration approved more than 30 health products containing ants but no progress has been made since then.

Contact details: Li Wenfang (journalist) = liwenfang@chinadaily.com.cn.

10) **Source:** Saturday Kitchen, BBC 1 cooking show (general audience), 5/10/2013

Summary of content:

- Positive tone
- Brazilian chef Alex Atala was a guest on the show. He bought in some pineapple topped with ants from the Amazon for the others to try.
- The ants are eaten by native people in the Amazon but to enhance the flavour of food rather than as a protein source.
- Fellow chef Tom Kerridge described the ant as tasting like lemongrass. Celebrity guest Warwick Davies didn't appear to enjoy the ants.

Contact details: Alex Atala (chef) = @alexatala (twitter). ivan@lotuspr.co.uk (PR company for Alex's restaurant)

11) **Source:** The Star Online, Malaysian news website (general audience), 6,10,2013

Title: *Bioeconomy on track*

Link: <http://www.thestar.com.my/News/Nation/2013/10/06/Bioeconomy-on-track-Biotech-projects-spurring-the-countrys-bioeconomy-are-a-gamechanger-for-Malaysia.aspx>

Summary of content:

- Positive tone
- An interview with entofood CEO Franck Ducharne.
- There is growing demand for meat and fish in S.E. Asia but insects can help solve the world's food crisis.
- Quotes the FAO edible insects report, insects are an excellent source of nutrition.
- Has studied the feasibility of large-scale insect production in Madagascar for 2 years.
- Malaysia chosen as location for pilot farm, geographically close to Asian market and has perfect climate for tropical species. Also Malaysia offer tax incentives for biotech investors.
- Organic food waste is used as a growth substrate and 'insect manure' is a good fertiliser.

Contact details: Entofood = entofood@me.net

12) **Source:** All About Feed, Feed industry magazine (specialist audience), 7/10/2013

Title: *The story of the fly*

Link: <http://www.allaboutfeed.net/Nutrition/Raw-Materials/2013/10/The-story-of-the-fly-1341345W/>

Summary of content:

- Positive tone
- An opinion piece by Jason J. Drew, co-founder of AgriProtein.
- The global food supply is headed for disaster, people are used to recycling at home but sewage, manure and abattoir blood has a far greater environmental impact and is not recycled.
- There are high levels of food waste due to inappropriate use-by dates.
- Animal and human manure is full of valuable nutrients that would naturally be recycled by flies which provide food for birds and fish.
- AgriProtein mimic nature and rear flies using abattoir waste.
- 1 kilo of eggs can produce 380kg of larvae in 72 hours.
- Magmeal can be produced for \$900 per tonne, fishmeal = \$1,350.
- "where there is muck there is money - and sustainability!"

Contact details: Jason J. Drew = jason@jasonjdrew.com, +44 7831 837 451

13) **Source:** The Conversation, an independent news site (general audience), 8/10/2013

Title: *Insects are key for food security in a growing world*

Link: <http://theconversation.com/insects-are-key-for-food-security-in-a-growing-world-18805>

Summary of content:

- Positive tone
- The world is facing a protein deficiency, it is particularly pronounced in Africa
- Insects are nutritious and environmentally friendly.
- There are examples of insects being used as a food source from history (the Old Testament) and modern times (the paleo diet).
- In Africa, insects form part of the diet in both urban and rural areas and 32 different species are eaten.
- Deforestation means that there are fewer insects to harvest from the wild.
- It is essential that inventories of edible insects are kept, their nutritional quality is established and commercial rearing of insects must begin.

Contact details: Severin Tchibozo = tchisev@yahoo.fr

14) **Source:** Undercurrent News, news site for seafood industry (specialist audience), 10/10/2013

Title: *Insect meal, a new player in aquaculture feed*

Link: <http://www.undercurrentnews.com/2013/10/10/insect-meal-a-new-player-in-aquaculture-feed/>

Summary of content:

- Neutral tone
- Follows talk at GOAL conference 2013 by Antoine Hubert, the director on Ynsect - a French based start-up.
- Insect feed currently too expensive for aquaculture, PAP is 3000 Euros per ton which is not competitive with fishmeal.
- The insects feed on expensive plant based by-products from agrofood industries because it is forbidden to use cheap biowaste such as manure.
- There are advantages; it is natural for some fish to eat flies. Also, insect food is more digestible and has a good flavour, smell and taste for fish.
- Ynsect are conducted trials on trout over the next 2 years in order to assess the quality of the final product.
- Insect feed lacks Omega 3 and therefore must be combined with soy and fishmeal. Insect meal will account for 5-20% of the total.

Contact details: Alicia Villegas (journalist) = alicia.villegas@undercurrentnews.com
contact@ynsect.com

15) **Source:** China Aquaculture Network, news site for livestock industry (specialist audience), 14/10/2013 (Chinese language site)

Title: *Insects will become the new fish in aquaculture feeds*

Link: <http://www.chinabreed.com/news/focus/2013/10/20131014608843.shtml>

Summary of content:

- Neutral tone

- Insect meal will soon contribute to aquaculture feed.
- The French company Ynsect aims to address the two main concerns of the aquaculture feed industry: sustainability and price.
- At the moment insect meal is expensive (3000 euros/tonne) and not competitive with fishmeal.
- Ynsect wants to increase production capacity and optimize techniques to reduce the price of insect meal to 2,000-2,200 euros/tonne.

Contact details: chinabreed@163.com

16) **Source:** Business Day, Nigerian business newspaper website (general audience), 15/10/2013

Title: *Battle for food: Ending competition between man and beast*

Link: <http://businessdayonline.com/2013/10/battle-for-food-ending-competition-between-man-and-beast-2/>

Summary of content:

- Positive tone
- Traditional feed ingredients are very expensive because they are also consumed by humans but there are now cheaper alternatives for animal feed.
- Maggots can be farmed on poultry waste and fed to fish, cutting down on cost of production. This does not affect the health of the fish.
- Dried maggots have higher crude protein than wet maggots therefore it is recommended that farmers dry maggots and grind them into a powder.
- Maggots can be bred on a small scale at home.
- Despite insects and maggots being considered unconventional feed ingredients, they are the natural feed of fish.

Contact details: Oluyinka Alawode (journalist) = ajiyinka@yahoo.com,
ag@businessdayonline.com

17) **Source:** The Guardian, UK newspaper (general audience), 15/10/2013.

Title: *Insect chocolates take off in France*

Link: <http://www.theguardian.com/lifeandstyle/2013/oct/14/insect-chocolates-take-off-france>

Summary of content:

- Neutral tone
- Interview with French chocolate maker Sylvain Musquar who is selling hand-made chocolates topped with worms and insects covered in edible gold dust.
- He was inspired by a visit to Asia where eating insects is part of the culture.
- The insects are supplied by a company called Micronutris based in Toulouse which started producing insects after the UN reported that they could be the solution to world hunger.
- The insects are fed on a diet rich in vitamins, minerals and saturated fats.

- Musquar has already sold 60 boxes of the chocolates for 22 euros each.

Contact details: Kim Willsher (journalist) = <http://www.kimwillsher.com/>,
@kimwillsher1 (twitter)

18) **Source:** Los Angeles Times, US newspaper (general audience), 15/10/2013

Title: *Cockroach farms multiplying in China*

Link: <http://www.latimes.com/world/la-fg-c1-china-cockroach-20131015-dto,2669,4433405.htmlstory>

Summary of content:

- Neutral tone
- Cockroach farming is becoming very popular in China.
- Price of dried cockroaches increased 10x since 2010, very high profit margins
- 100 farms and new ones opening up all the time.
- It is a secretive industry, farmers are wary of local residents not being happy.
- It is not like regular farms, there is no regulation, no one knows who is in charge.
- Insects primarily being sold to Chinese medicine manufacturers and cosmetic companies but also being promoted as livestock feed and a delicacy for humans.

Contact details: Barbara Demick (journalist) = Barbara.demick@latimes.com

19) **Source:** The Vancouver Sun, Canadian newspaper (general audience), 16/10/2013.

Title: *David Suzuki helps develop insect-based fish food*

Link: <http://www.vancouversun.com/sports/David+Suzuki+helps+develop+insect+based+fish+food+with+Video/9040019/story.html>

Summary of content:

- Neutral tone
- Interview with David Suzuki and Brad Marchant, CEO of Vancouver based company Enterra.
- Maggots being fed on food waste are a suitable for feeding to fish.
- Current feed strategies simply convert one kind of fish to another at a huge cost to the health of the world's wild fisheries.
- Enterra rears black soldier fly on fruit and vegetable waste, fish trimmings and bread.
- Produce insect meal that is 60% protein.
- The feed products are entering the second phase of testing and the company is waiting approval from the Canadian Food Inspection Agency. A commercial plant is scheduled to open next year.
- A short video explaining what Enterra does is provided.

Contact details: Randy Shore (journalist) = rshore@vancouversun.com

Enterra = info@enterrafeed.com

Story also covered by aquaculturedirectory.co.uk, aquaculture industry news website, (specialist audience)

Link: <http://aquaculturedirectory.co.uk/new-eco-friendly-alternative-for-farmed-fish-feed/>

Contact details: Martin Little (news editor) = mlittle@aquaculturedirectory.co.uk

20) **Source:** Farming UK, news site for UK farming and agriculture industry (specialist audience), 17/10/2013

Title: *Feeding the 9 billion by 2050*

Link: http://www.farminguk.com/News/Feeding-the-9-billion-by-2050_26630.html

Summary of content:

- Neutral tone
- A short piece on the upcoming Royal Geographical Society 21st Century Challenges discussion series.
- A panel of experts will be discussing several topics including eating insects as a source of protein.
- The entomologist Peter Smithers will be on the panel.

Contact details: Farming UK = 01484 400666

21) **Source:** Chiang Mai City News, Thai newspaper (general audience), 17/10/2013

Title: *Munching on Life-Saving Bugs – from Bangkok’s Nana Plaza to the Boulevards of Nancy*

Link: <http://www.chiangmaicitynews.com/news.php?id=2513>

Summary of content:

- Positive tone
- Eating insects is a rite of passage for tourists in Thailand but it is becoming less of a daring thing to do.
- The FAO report on edible insects is mentioned, insects could be the future of food security.
- The farming and export of edible insects, such as Eri silkworms, is already happening in Thailand.
- The Faculty of Agriculture, Kwon Kaen University, have started developing better ways to harvest and breed bugs for when they become a speciality at home and abroad.
- The Guardian article on the chocolates topped with insects is mentioned.

Contact details: info@chiangmaicitynews.com

22) **Source:** PRWeb, online press release service (general audience), 17/10/2013

Title: *Tasty Worms Nutrition Introduces Tasty Grubs Dried Insect Pet Food Made in USA*

Link: <http://www.prweb.com/releases/tasty-grubs/dried-black-soldier-fly/prweb11235115.htm>

Summary of content:

- Neutral tone
- US company Tasty Worms Nutrition Inc. offers the first mass produced dried Black Soldier Fly Larvae insect pet food made in the USA for the consumer market.
- Previously exclusively manufactured in China but American consumers uncomfortable about this.
- Insects are aimed at birds, exotics, fish, livestock and reptiles.
- They are grown on brewery by-products and pre-consumer food waste.
- The larvae are dried to lock in maximum nutrition and provide shelf life.

Contact details: <http://tastyworms.com/contact-us.html>

23) **Source:** CCTC, Chinese state TV broadcaster, 17/10/2013

Link: <http://www.feedtrade.com.cn/news/china/2013-10-17/2013651.html>

Summary of content:

- A news feature about eating insects.

Contact details: cctv-9@cctv.com

24) **Source:** All About Feed, Feed industry magazine (specialist audience), 18/10/2013

Title: *EU law must adapt to allow insects in livestock production*

Link: <http://www.allaboutfeed.net/Process-Management/Management/2013/10/EU-law-must-adapt-to-allow-insects-in-livestock-production-1393233W/>

Summary of content:

- Positive tone
- Press release by PROteINSECT on EU regulation regarding insects and animal feed.

Contacts details: Fabian Brockotter (editor) = fabian.brockotter@reedbusiness.nl

25) **Source:** Food Navigator, European food and beverage news site (specialist audience), 18/10/2013

Title: *EU project calls for law change to improve meat sustainability*

Link: <http://www.foodnavigator.com/Legislation/Insects-in-animal-feed-EU-project-calls-for-law-change-to-improve-meat-sustainability>

Summary of content:

- [Positive tone](#)
- Press release by PROteINSECT on EU regulation regarding insects and animal feed.

Contact details: Caroline Scott-Thomas (journalist) =
caroline.scottthomas@wrbm.com

26) **Source:** Food Navigator USA, US food and beverage news site (specialist audience), 18/10/2013

Title: *Getting insects past the ick factor, into mass food production*

Link: <http://www.foodnavigator-usa.com/Markets/Getting-insects-past-the-ick-factor-into-mass-food-production>

Summary of content:

- Positive tone
- Mentions benefits of insects outlined in FAO report.
- From a US perspective, mass production of insects is a very niche market currently.
- This is due to cultural reasons, insects associated with unsanitary conditions- the ick factor.
- Regulation on insects as food or food ingredients are hard to come by.
- Getting past the ick factor will be the biggest challenge in establishing market demand.

Contact details: Maggie Hennessy (journalist) = maggie.hennessy@wrbm.com

27) **Source:** China Marine Food Network, Seafood industry site (specialist audience), 18/10/2013

Title: *Insects successfully replaced the traditional species become the new aquaculture feed*

Link: <http://www.oeofo.com/news/201310/18/list27185.html>

Summary of content:

- Neutral tone
- Insects could replace traditional feed for aquaculture.
- Based on the article in the Vancouver Sun (16/10/2013) which featured an interview with the CEOs of Enterra.

Contact details: tougao@oeofo.com

28) **Source:** Time, American news magazine site (general audience), 18/10/2013

Title: *By 2035, we'll all be eating grasshopper tacos*

Link: <http://ideas.time.com/2013/10/18/by-2035-well-all-be-eating-grasshopper-tacos/>

Summary of content:

- Positive tone
- Reporting from the Chicago Ideas Week event during which experts in food, tech and energy predicted the future of their industries.
- Insects are a dieters dream.
- Josh Schonwald, author of *The Taste of Tomorrow: Dispatches From the Future of Food* predicts that the perception of insects as being gross will start to change.

- There are already grasshopper tacos in D.C., cicada sushi rolls in Connecticut, and toffee mealworms in San Francisco.

Contact details: Dan Macsai (journalist) = @dmacsai (twitter)

29) **Source:** Gastronomía & Cia, Spanish food and cooking site (general audience), 20/10/2013

Title: *Enter insects in animal feed*

Link: <http://www.gastronomiaycia.com/2013/10/20/introducir-los-insectos-en-la-alimentacion-animal/>

Summary of content:

- Neutral tone
- An overview of the work being carried out by PROteINSECT.
- FAO have been trying to encourage human consumption of insects but introducing them into animal feed appears more feasible.
- Describes what PROteINSECT is trying to achieve and how it is doing that in addition to who is involved in the project.
- Includes a link to the PROteINSECT website for more information.

Contact details: info@gastronomiaycia.com

30) **Source:** Worldpoultry.net, poultry industry magazine site (specialist audience), 21/10/2013

Title: *EU law must adapt to allow insects in livestock production*

Link: <http://www.worldpoultry.net/Home/General/2013/10/EU-law-must-adapt-to-allow-insects-in-livestock-production-1393781W/>

Summary of content:

- Positive tone
- Press release by PROteINSECT on EU regulation regarding insects and animal feed.

Contact details: Fabian Brockotter (editor)- fabian.brockotter@reedbusiness.nl

31) **Source:** Hospitality magazine, Australian hospitality trade magazine (specialist audience), 21/10/2013

Title: *Insects on the menu; top chefs farewell formality: What the papers said*

Link: <http://www.hospitalitymagazine.com.au/food/news/insects-on-the-menu;-top-chefs-farewell-formality>

Summary of content:

- Neutral tone
- Danish chef Rene Redzepi is encouraging Australians to eat more insects.
- “The only way to convince people to eat something that they are culturally unsure of is to make them delicious”.

- Green ants are a good start, they have a citrus flavour and go well with grilled onions.
- Article originally from The Age, Australian newspaper (general audience), 19/10/2013.

Contact details: Brea Carter (journalist at Hospitality) =

brea.carter@cirrusmedia.com.au,

Larissa Dubecki (journalist at The Age) =

ldubecki@fairfaxmedia.com.au

32) **Source:** Global Milling, flour, feed and milling industry site (specialist audience), 21/10/2013

Title: *EU law must adapt to allow insects in livestock production*

Link: <http://globalmilling.com/eu-law-must-adapt-to-allow-insects-in-livestock-production/>

Summary of content:

- Positive tone
- Press release by PROteINSECT on EU regulation regarding insects and animal feed.

Contact details: Martin Little (news editor) = mlittle@globalmilling.com

33) **Source:** Avicultura Industrial, Brazilian poultry industry news site (specialist audience), 21/10/2013

Title: *Project in the European Union wants to free use of insects in feed for poultry and swine*

Link: <http://www.aviculturaindustrial.com.br/noticia/projeto-na-uniao-europeia-quer-liberar-uso-de-insetos-em-racao-para-aves-e-suinis/20131021152624 | 829>

Summary of content:

- Positive tone
- Press release by PROteINSECT on EU regulation regarding insects and animal feed.

Contact details: gessulli@gessulli.com.br

34) **Source:** Recolta.eu, Romanian agribusiness news site (specialist audience), 21/10/2013

Title: *European legislation should be adapted to allow for feeding insects*

Link: <http://www.recolta.eu/actualitate/educatie-si-cercetare/legisla-ia-europeana-trebuie-adaptata-pentru-a-permite-produc-ia-de-furaje-pe-baza-de-insecte-23275.html>

Summary of content:

- Positive tone

- Press release by PROteINSECT on EU regulation regarding insects and animal feed.

Contact details: eu@recolta.eu

35) **Source:** Pig Progress, Pig farming industry magazine (specialist audience), 22/10/2013

Title: *EU law must adapt to allow insects in livestock production*

Link: <http://www.pigprogress.net/Growing-Finishing/Nutrition/2013/10/EU-law-must-adapt-to-allow-insects-in-livestock-production-1393310W/>

Summary of content:

- Positive tone
- Press release by PROteINSECT on EU regulation regarding insects and animal feed.

Contact details: Vincent ter Beek (editor) = vincent.ter.beek@reedbusiness.nl

36) **Source:** The People's Daily, Chinese Communist newspaper (general audience), 22/10/2013

Title: *Wuhan, a doctoral raising maggots engaged in agriculture funded by the European Union 1.8 million yuan*

Link: <http://edu.people.com.cn/n/2013/1022/c1053-23282275.html>

Summary of content:

- Positive tone
- A doctoral researcher is being funded 1.8 million Yuan by the EU to raise maggots at Huazhong Agricultural University.
- Livestock manure is being used to raise maggots and the maggots are then separated for animal feed.
- The EU seventh framework agreement encouraged third-country and European scientists to participate in basic research to share knowledge and enhance the EU's technological competitiveness.

Contact details: kf@peopledaily.com.cn

37) **Source:** Eurocarne Digital, Spanish language international meat industry news site (specialist audience), 23/10/2013

Title: *A project led by the UK, Belgium and China seeks to use protein from insects in animal feed*

Link: http://www.eurocarne.com/noticias.php?codigo=27517&titulo=proyecto_impulsado_por_reino_unido_belgica_china_busca_utilizar_proteina_procede

Summary of content:

- Positive tone
- Press release by PROteINSECT on EU regulation regarding insects and animal feed.

Contact details: David Barreiro (editor) = dbarreiro@eurocarne.com

38) **Source:** FoodControl, site of a Russian food safety agency (specialist audience), 23/10/2013

Title: *The EU plans to approve the use of insects in compound feed*

Link: <http://foodcontrol.ru/news/5853>

Summary of content:

- Neutral tone
- FERA has initiated the PROteINSECT project with an aim to change EU legislation concerning the use of insects in animal feed.
- The establishment of large industrial enterprises for producing insects is currently banned.
- Focusing on the use of insects in pig and poultry feed.
- Experiments will be carried out by EU standards, and if the results are found to be satisfactory, to the European Commission will be handed a package of proposals to alter the animal feed industry. It will happen, though, until mid-2014.

Contact details: info@foodcontrol.ru

39) **Source:** The Daily Meal, US food and drink website (general audience), 23/10/2013

Title: *How 8 Restaurants Make Bugs Taste Delicious*

Link: <http://www.thedailymeal.com/how-8-restaurants-make-bugs-taste-delicious/102313>

Summary of content:

- Positive tone
- Insects are a great protein source, easy to farm, taste pretty good and are the most sustainable protein source on earth.
- 'as good as any bar snack'.
- There is a slide show featuring 8 attractive looking insect dishes from restaurants across the US.
- Insects used include scorpions, crickets, silk worm pupae, ants, grasshoppers and bamboo caterpillars.
- The restaurants are Pan Asian, Mexican, Thai, Sushi or Korean.

Contact details: Dan Myers (editor) = @SirMyers (twitter)

40) **Source:** The Telegraph, UK newspaper (general audience), 24/10/2013

Title: *How to eat a cockroach: a Telegraph guide*

Link: <http://www.telegraph.co.uk/news/worldnews/asia/china/10399940/How-to-eat-a-cockroach-a-Telegraph-guide.html>

Summary of content:

- Negative tone

- China is witnessing a boom in cockroach farming, a short video of the journalist eating a cockroach is provided.
- He describes it as being crunchy and tasteless at first but there is a very sour aftertaste, like ammonia, not pleasant.
- They are popular in China not for their taste but for their medicinal benefits.

Contact details: Malcolm Moore (Beijing correspondent) = @malcommoore (twitter)

41) **Source:** The Telegraph, UK newspaper (general audience), 24/10/2013

Title: *Top 11 bug recipes*

Link: <http://www.telegraph.co.uk/foodanddrink/foodanddrinknews/10401191/Top-11-bug-recipes.html>

Summary of content:

- Neutral tone
- A collection of recipes including various edible insects.
- Recipes for crickets, bee larvae, mealworms, grasshoppers and tarantulas.

Contact details: Georgina Strapp (journalist) = @georginastrapp (twitter)

42) **Source:** WATTAgNet, global agribusiness news site (specialist audience), 24/10/2013

Title: *European group pushing to allow insect protein in animal feed*

Link: http://www.wattagnet.com/European_group_pushing_to_allow_insect_protein_in_animal_feed.html

Summary of content:

- Positive tone
- Press release by PROteINSECT on EU regulation regarding insects and animal feed.
- Doesn't include PROteINSECT website link.

Contact details: imavromichalis@wattnet.net

43) **Source:** Boyar, Chinese feed and farming industry news site (specialist audience), 24/10/2013

Title: *European groups to promote insects as a source of feed*

Link: <http://www.boyar.cn/article/2013/10/24/523742.shtml>

Summary of content:

- Positive tone
- A very short version of the PROteINSECT press release on EU regulation regarding insects in animal feed.

Contact details: meeting@boyar.cn

44) **Source:** Farmer's weekly, UK Farming and agricultural industry news website (specialist audience), 24/10/2013

Title: *Alternatives to soya for sustainable poultry feed*

Link: http://www.fwi.co.uk/articles/22/10/2013/141588/alternatives-to-soya-for-sustainable-poultry-feed.htm#.UmjCMSOvl_8.twitter

Summary of content:

- Positive tone
- The poultry industry is trying to reduce its reliance on soya, soya prices continue to rise and its supply is unreliable.
- Several companies are investigating using fly larvae grown on organic matter in poultry diets.
- Insects have a high protein content and are highly digestible.
- Products are not yet commercially available.
- There is an environmental benefit since flies can be reared on poultry waste.
- Other alternative protein sources include lupins, oilseed rape meal and dried distiller's grains with solubles.

Contact details: Zoe Kay (independent consultant) = cuckooconsulting@gmail.com

45) **Source:** Standard Media, Kenya news website (general audience), 24/10/2013

Title: *Fried crickets: New delicacy earning farmers a decent living*

Link: <http://www.standardmedia.co.ke/business/article/2000096161/fried-crickets-new-delicacy-earning-farmers-a-decent-living?pageNo=2>

Summary of content:

- Positive tone
- Crickets are a delicacy enjoyed in Kenya and Uganda.
- They are a significant source of protein and could address malnutrition.
- In 1 particular village there are at least 20 cricket farmers.
- Cricket rearing is easy, they only require a small space and feed on flour and kale.
- The crickets are processed by dipping in hot water and dry frying.
- Statistics on what insects are most commonly eaten from the FAO report are included.

Contact details: Naftal Makori (journalist) = @naftalmakori (twitter),
online@standardmedia.co.ke

46) **Source:** Agroxxi, Russian Agricultural industry news site (specialist audience), 24/10/2013

Title: *British scientists have decided to change EU legislation on feed production*

Link: <http://www.agroxxi.ru/zhivotnovodstvo/novosti/kombikorm-iz-nasekomyh.html>

Summary of content:

- Positive tone

- A variation of the press release by PROteINSECT on EU regulation regarding insects and animal feed.

Contact details: Yevgeny Chernyshev (posted story) = janny@agroxxi.ru

47) **Source:** ABC, Australian public broadcaster site (general audience), 25/10/2013

Title: *Bee larvae taste like bacon, and other reasons to eat more insects*

Link: <http://www.abc.net.au/local/stories/2013/10/25/3877279.htm>

Summary of content:

- Positive tone
- Melbourne museum hosted an evening event featuring chocolate covered fly larvae.
- High in protein, zinc and potassium and low in fat, and are environmentally friendly.
- Australia behind the rest of the world, in Europe factories pump out millions of insects every day for human consumption.
- Bogong moths, common around Melbourne, are 60% protein and are eaten by Aboriginals.
- In some countries such as Thailand and Mexico, insects can cost more than meat because they are so highly prized.
- Insects generally taste nutty, fresh water species taste like shrimp or lobster, bee larvae tastes like bacon.
- Novelty insect foods are a good way to introduce them into people's diets but the best way to utilise insects is to follow traditional recipes.

Contact details: Simon Leo Brown (journalist) = @simonleobrown (twitter)

48) **Source:** Agromeat, Argentina agricultural industry news site (specialist audience), 25/10/2013

Title: *Adapt? EU law to use insects as a source of protein in animal feed?*

Link: <http://www.agromeat.com/131948/%C2%BFadaptar-la-legislacion-de-la-ue-para-utilizar-insectos-como-fuente-de-proteina-en-alimentacion-animal>

Summary of content:

- Positive tone
- Press release by PROteINSECT on EU regulation regarding insects and animal feed.

Contact details: <http://www.agromeat.com/contactenos>

49) **Source:** The Poultry site, Chinese poultry industry news site (specialist audience), 25/10/2013

Title: *European groups to promote insects as a source of feed*

Link:

<http://www.thepoultrysite.cn/poultrynews/17226/%E6%AC%A7%E6%B4%B2%E4%B>

[8%80%E5%9B%A2%E4%BD%93%E6%8E%A8%E5%8A%A8%E6%98%86%E8%99%AB%E4%BD%9C%E4%B8%BA%E9%A5%B2%E6%96%99%E6%9D%A5%E6%BA%90](http://www.thepoultrysite.cn/contact/)

Summary of content:

- Positive tone
- Very short version of PROteINSECT press release about EU regulation.

Contact details: <http://www.thepoultrysite.cn/contact/>

50) **Source:** China Animal Husbandry Association website (specialist audience), 25/10/2013

Title: *European groups to promote insects as a source of feed*

Link: <http://www.caaa.cn/show/newsarticle.php?ID=318143&type=caaa>

Summary of content:

- Positive tone
- Very short version of PROteINSECT press release about EU regulation.

Contact details: caaa@caaa.cn

51) **Source:** ITN, British news provider (general audience), 25/10/2013

Title: *Scorpions, beetles and bugs served at Paris restaurant*

Link: <http://www.itn.co.uk/And%20Finally/88009/scorpions--beetles-and-bugs-served-at-paris-restaurant>

Summary of content:

- Neutral tone
- Video report of Paris restaurant serving insect tapas.
- The reaction from customers has been very good.

Contact details: Andrea Lilly (reporter) = @AndreaLillyPad (twitter)

52) **Source:** AFP, French news agency (general audience), 27/10/2013

Title: *Scorpions, beetles on menu at Paris bar*

Link:

<http://www.google.com/hostednews/afp/article/ALeqM5hWFpqCRQ4RpOqB7pbBymwqEPfLHw?docId=f829aee0-129a-4efe-af52-02f53712a56e>

Summary of content:

- Neutral tone
- A restaurant in Paris is serving 5 dishes of insect tapas featuring grasshoppers, beetles, scorpions, sango worms and silkworms.
- The chef, Elie Daviron, was inspired by the UN report on edible insects.
- The insects used are imported from Thailand and are dried and salted.
- Students were interview for their reaction, one said the scorpion tasted pleasant but did not like the texture.
- 50 plates of insects are ordered on a busy night.
- Customers' reactions range from being curious, disgusted or enthusiastic.

Contact details: Helen Rowe (journalist) = <http://www.afp.com/en/contact>

53) **Source:** Proplanta, German agricultural news site (specialist audience), 27/10/2013

Title: *Insects in the trough*

Link: http://www.proplanta.de/Agrar-Nachrichten/Tier/Insekten-im-Futtertrog_article1382888251.html

Summary of content:

- Positive tone
- An overview of the work of the PROteINSECT project.

Contact details: Karina Core (editor) = kern@proplanta.de

54) **Source:** Mansfield News Journal, Ohio newspaper, general audience, 28/10/2013

Title: *Fish farming a growth industry for Ohio?*

Link:

http://www.mansfieldnewsjournal.com/article/20131027/NEWS01/310270047/Fish-farming-a-growth-industry-for-Ohio-?nclick_check=1

Summary of content:

- Positive tone
- State veterinarian believes Ohio has potential for boom in aquaculture.
- EnviroFlight is based in Ohio, makes fish feed out of BSF larvae fed on scraps
- Larvae processed very efficiently with no by-products.
- EnviroFlight is planning a major expansion in 2014, licensing the processes it has developed to blue-chip companies.
- Global demand for seafood is rising and businesses that produce feed could become big producer of jobs.

Contact details: Linda Martz (journalist) = lmartz@gannett.com

55) **Source:** Chickeninfo, Russian poultry industry site (specialist audience), 28/10/2013

Title: *Feed production of the insects will be tried out in the EU*

Link: http://chickeninfo.ru/all_news/daypict/proizvodstvo-kombikormov-iz-nasekomykh-budet-oprobovano-v-es?sphrase_id=80962

Summary of content:

- Positive tone
- Overview of the work being carried out by PROteINSECT.

Contact details: andreeva@info-3.ru

56) **Source:** Poultry Ukraine, Ukraine poultry industry site (specialist audience), 28/10/2013

Title: *Feed production of the insects will be tried out in the EU*

Link: http://www.poultryukraine.com/ru/grain-and-feed/news/2013/10/news_1486.html

Summary of content:

- Positive tone
- Overview of the work being carried out by PROteINSECT.

Contact details: info@poultryukraine.com

57) **Source:** The Globe & Mail, Canadian newspaper (general audience), 29/10/2013

Title: *Conversation with David Suzuki leads to maggot-based animal feed*

Link: <http://www.theglobeandmail.com/report-on-business/small-business/starting-out/conversation-with-david-sukuki-leads-to-maggot-based-animal-feed/article15114182/>

Summary of content:

- Positive tone
- Interview with Brad Marchant from Enterra.
- Salmon being fed fish is unsustainable.
- Enterra uses food waste (mostly fruit and veg), to grow BSF larvae. The maggots are then roasted and ground into high protein oil that can be fed to fish, livestock and pets.
- The larvae excrement is sold as fertiliser.
- Started with a pilot plant in 2007 now moving to full scale production with a 50,000 foot plant.
- Larvae are 'mother nature's signature dish'.

Contact details: Ivor Tossell (journalist) = itossell@globeandmail.com

58) **Source:** The Star, Canadian newspaper (general audience), 29/10/2013

Title: *Toronto food event aims to shatter our distaste for crunching on crickets*

Link:

http://www.thestar.com/life/fashion_style/2013/10/29/toronto_food_event_aims_to_shatter_our_distaste_for_crunching_on_crickets.html

Summary of content:

- Positive tone
- A food event in Toronto is featuring bug canapés (a European tour is also in the works).
- An interview with the founder of the organisation behind the event and the chef.
- Crickets taste nutty or fishy, they are being roasted or made into a mash
- It's hard to convince people to have a first bite but after that they're really interested. People thought sushi was crazy 40 years ago and now it's accepted.
- A fad or a revolution? It's a trend for now but insects are also the food of the future.

Contact details: Dylan C Robertson (journalist) = drobotson@thestar.ca

59) **Source:** SUS, German pig industry magazine (specialist audience), 29/10/2013

Title: *Insects for the manger*

Link: <http://www.susonline.de/meldungen/fuetterung/Insekten-fuer-den-Futtertrog-1274948.html>

Summary of content:

- Positive tone
- An overview of the work being carried out by PROteINSECT

Contact details: redaktion@susonline.de

60) **Source:** The Daily Star, Bangladeshi newspaper (general audience), 31/10/2013

Title: *The Future of Food*

Link: <http://www.thedailystar.net/beta2/news/the-future-of-food-2/>

Summary of content:

- Positive tone
- We face a Malthusian catastrophe if we don't find alternative ways to produce food.
- 2 billion people already eat 1,400 different species of insects.
- They are a great protein source and have a low carbon footprint.
- FAO is holding a major conference in 2014 to encourage the eating of insects.
- The EU has pledged 3 million Euros to member states to research this.
- Other topics discussed are in vitro meat, algae, hydroponics, vertical farming and GM.

Contact details: Zarif Masud & Zoheb Mashiur (journalists) =
reporting@thedailystar.net

61) **Source:** Austin360, Texas news and entertainment site (general audience), 31/10/2013

Title: *Why it's silly to bug out over entomophagy*

Link: <http://www.austin360.com/weblogs/relish-austin/2013/oct/30/why-its-silly-bug-out-over-entomophagy/>

Summary of content:

- Positive tone
- The knee-jerk reaction to eating insects is silly
- Little Herds is a non-profit organisation trying to normalise entomophagy by hosting educational events and dinners
- Mealworms and crickets are 'downright tasty', also insects make sense in terms of sustainability and environmental impact
- 3 future events that Little Herds will be featuring at are listed.

Contact details: Addie Broyles (journalist) = <http://www.austin360.com/mailfriend/300/1681/70c350f374/>

62) Source: Food Navigator USA, US food and beverage news site (specialist audience), 31/10/2013

Title: *Future Food Salons turn Westerners on to 'ancient' notion of insects as food*

Link: <http://www.foodnavigator-usa.com/Markets/Future-Food-Salons-turn-Westerners-on-to-ancient-notion-of-insects-as-food>

Summary of content:

- Positive tone
- Alimentary Initiatives are hosting a series of educational events.
- A 3 pronged approach needs to be taken: build a market, consult companies and advance knowledge.
- Challenges are regulation and funding, hoped insects will be more attractive to investors when production costs go down.
- Hoped that appeal among trend setters and daring eaters will trickle down.

Contact details: Maggie Hennessy (journalist) = maggie.hennessy@wrbm.com

63) Source: America Now, US newsmagazine website (general audience), 1/11/2013

Title: *Could insects be the super food of the future?*

Link: <http://www.americanownews.com/story/23729832/eating-bugs>

Summary of content:

- Positive tone
- Insects are high in protein, low in fat and could help the environment.
- 2 billion people already eat insects but Americans aren't joining them.
- The average person eats a pound of insect parts every year.
- When raised in controlled conditions, insects are very clean animals.
- Crustaceans such as shrimp are from the same phylum as insects and are evolutionarily very similar. Both are bottom feeders and tasty appetisers.

Contact details: Jeff Rivenbark (correspondent) = jrivenbark@raycommedia.com

64) Source: DNA, Indian newspaper (general audience), 2/11/2013

Title: *Chalo Bhai, Let's Ant-tertain*

Link: <http://www.dnaindia.com/lifestyle/column-chalo-bhai-let-s-ant-tertain-1912818>

Summary of content:

- Positive tone
- In most cultures outside North America and Western Europe, insects are considered a delicacy.
- Eat Ento are a pop-up restaurant that want to introduce insects into the Western diet.
- Phil Ross, a San Francisco based chef, has created meals to introduce New Yorkers to edible insects. The flavours are 'actually really good'.

- As more chefs push insects, more people will try them.

Contact details: Vicky Ratnani (Chef) = <http://www.vickyratnani.com/contact.html>

65) **Source:** AFP, French news agency (general audience), 3/11/2013

Title: *Insects making eco-friendly buzz in Dutch kitchens*

Link: <http://www.globalpost.com/dispatch/news/afp/131103/insects-making-eco-friendly-buzz-dutch-kitchens>

Summary of content:

- Neutral tone
- Dutch students attending a cooking course on how to include insects (crickets and mealworms) as key ingredients.
- One student comments that they want to be healthier but being a vegetarian would be too hard so insects are a compromise.
- Insects are becoming a culinary niche. The insect production business sells just 2-3% for human consumption, the rest goes to animal feed, but production for humans is steadily rising.
- The major problem at the moment is the cost. The market, and therefore production, is still too small.

Contact details: <http://www.afp.com/en/contact>

Covered by several other sources e.g. The Global Post, The News International, Bangkok Post.

Video on story available at: https://www.youtube.com/watch?v=aJh7HfsKoDg&feature=youtube_gdata

66) **Source:** WorldCrunch, Global news site (general audience), 4/11/2013

Title: *This Culinary Movement Has Legs: Insects on the Menu*

Link: <http://www.worldcrunch.com/food-travel/this-culinary-movement-has-legs-insects-on-the-menu/alternative-diet-michelin-restaurant-david-faure/c6s13826/#>

Original Source: Le Monde, French newspaper (general audience)

Summary of content:

- Positive tone
- Entomophagy is on the rise in Europe and has been embraced by Amsterdam, London, Berlin and Copenhagen.
- Cedric Auriol from Micronutris says the insect industry is niche but developing fast. He produces 1 ton per month but will produce 10 tons a month next year.
- Desirable is a French project focused on insects in animal feed with a goal to produce insect flours and nutrients by the end of 2016.
- Insects are very expensive, 500-1000 euros per kilo.
- The biggest problem is the legal grey area. Selling insects for food is not authorised but tolerated in France. Legislation on insects in animal feed is being revised.

Contact details: Audrey Garric (Le Monde journalist) = @audreygarric (twitter)

67) **Source:** First we Feast, Food and drink site (general audience), 4/11/2013

Title: *The Future of Dining: 10 Ways the Food World is Changing*

Link: <http://firstwefeast.com/eat/the-future-of-food/s/135056/>

Summary of content:

- Neutral tone
- There is a drive towards more responsible eating and greater environmental consciousness.
- The benefits of insects are that they are an abundant resource and are environmentally friendly.
- 'Why we should be afraid: We're literally talking about eating bugs. Bugs in your mouth. Bugs.'
- Eat Ento is mentioned.
- Other entries include in vitro meat and edible food packaging.

Contact details: Gillian Osswald (writer) = <http://firstwefeast.com/contact/>

68) **Source:** Xinhuanet, Chinese news site (general audience), 4/11/2013

Title: *Guangdong Institute Seminar safe to eat insects: Be careful eating wild insects*

Link: http://news.xinhuanet.com/fortune/2013-11/04/c_125648671.htm

Summary of content:

- Neutral tone
- Many people enjoy eating insects but there is the problem of modern agriculture and toxic pesticides.
- The Guangdong Institute held a seminar and warned that people must be cautious of insects that have been caught in the wild as opposed to domesticated insects.
- Occasionally people have allergic reactions. There is a need for national legislation to ensure safety.
- Insects can be used to rear poultry and aquatic products including turtles.
- European officials (from PROteINSECT) came to observe the insect breeding industry in China this week.

Contact details: Yang Hui (reporter) Lijie Yu (correspondent) = (010) 88050863

69) **Source:** Science Times, Chinese science news site (specialist audience), 5/11/2013

Title: *Sustainable source of protein*

Link: <http://tech.hexun.com/2013-11-05/159379067.html>

Summary of content:

- Positive tone
- An article about the PROteINSECT project's visit to China.
- China 'walking in front of the world' when it comes to eating insects.

- Experiments using maggots to feed chickens have led to very good results.
- The project aims to establish a pilot-scale production facility and feed insect protein to fish, pigs and poultry.
- 12 research centres and related businesses are participating.

Contact details: Lijie Yu, Tang Feiyan = snnews@stimes.cn

70) **Source:** Eroski Consumer, Spanish consumer site (general audience), 6/11/2013

Title: *Flies in Animal Feed*

Link: http://www.consumer.es/seguridad-alimentaria/sociedad-y-consumo/2013/11/06/218476.php?utm_source=feedburner&utm_medium=feed&utm_campaign=eroski-consumer%2Fkeyword-alimentacion

Summary of content:

- Neutral tone
- An overview of the work of PROteINSECT
- Researchers must overcome some obstacles including legislation, automation of processes and consumer acceptance.
- There is an increased demand for animal feed and the raw materials must be safe and meet the nutritional needs of the animal.
- Safety risks associated with insects include pathogens, toxic substances and possible allergic reactions.

Contact details: Marta Chavarrías (journalist) = @machavarrias (twitter)

71) **Source:** SouthCN, Chinese news site (general audience), 7/11/2013

Title: *The world's largest factory xiaolou live cockroach cockroaches edible 32,000,000*

Link: http://food.southcn.com/c/2013-11/07/content_83923190.htm

Summary of content:

- Neutral tone
- A follow up to the LA Times report on cockroach farming in China.
- The reporter interviews, Wang Fuming, a farmer with over 30 million American cockroaches.
- The total output last year was 5 tons, this year 20 tons expected.
- Cockroach extracts are used for medicine and can be very expensive. They can be sold for 500 Yuan a pound.
- They are like fried shrimp but the taste of the meat is flavourless.

Contact details: 020 -87397887 (fax)

72) **Source:** Liling TV station, Chinese news station -Hunan Province (general audience), 7/11/2013

Link: <http://my.tv.sohu.com/us/5833155/62171349.shtml>

Summary of content:

- Positive tone
- Coverage of the PROteINSECT team's visit to the maggot farms in China.

73) **Source:** Manager online, Thai news site (general audience), 8/11/2013

Title: *SorThor. Reiterated fried insects eat the FAO has identified minerals.*

Link: <http://manager.co.th/Qol/ViewNews.aspx?NewsID=9560000139429>

Summary of content:

- Neutral tone
- Insects contain many minerals including histamines. A girl has had an allergic reaction to fried insects and died.
- Individuals with asthma or a history of allergies should avoid eating insects but this is not a problem for the general public.
- The FAO report is mentioned. Insects are rich in protein and minerals and could help alleviate starvation over the world.
- The chief of Medical Sciences gives 6 pieces of advice on how to ensure that an insect is safe to eat.

Contact details: wm@manager.co.th

74) **Source:** Guangzhou Daily, Chinese news site (general audience), 8/11/2013

Title: *EU Laiyue learning "rearing"*

Link: http://gzdaily.dayoo.com/html/2013-11/08/content_2445870.htm

Summary of content:

- Positive Tone
- A report on PROteINSECT's activities in China.
- EU spending 3 million euros to promote an insect rearing programme. Guangdong Entomological Institute and Huazhong Agricultural University are participating.
- Focused on housefly, a 'pesky insect' and blackwater gadfly which is thought of as being dirty. This won't be a problem if they are cultivated indoors.
- Europe has a much longer way to go than China in terms of using insects in feed.

Contact details: Luo Hua Lin (correspondent) =

<http://gzdaily.dayoo.com/contact.html>

Story also covered by SouthCN ([http://tech.southcn.com/t/2013-](http://tech.southcn.com/t/2013-11/08/content_84047348.htm)

[11/08/content_84047348.htm](http://www.cmen.cc/2013/baidu_1108/155965.html)), National Energy Network

(http://www.cmen.cc/2013/baidu_1108/155965.html), xumu

(<http://www.xumu.com.cn/html/feed/1002/2013/1108/408200.html>)

75) **Source:** CORDIS news, EU R&D news site (specialist audience), 8/11/2013

Title: *Insects can support livestock production*

Link:

http://cordis.europa.eu/fetch?CALLER=EN_NEWS_FP7&ACTION=D&DOC=2&CAT=NEWS&QUERY=01423b127a54:626b:254faed0&RCN=36232

Summary of content:

- Positive tone
- An overview of the work of PROteINSECT, with links to the FERA and PROteINSECT websites.

Contact details: cordis-helpdesk@publications.europa.eu

76) **Source:** Salon, US news and entertainment site (general audience), 10/11/2013

Title: *Dana Goodyear: Insects are the new sushi!*

Link:

http://www.salon.com/2013/11/10/dana_goodyear_insects_are_the_new_sushi/

Summary of content:

- Positive tone
- An interview with Dana Goodyear, author of 'Anything that moves' about fringe food movements.
- Interview held over a dish of 'crispy and delicious' grasshoppers.
- Insects and organ meats are 'obvious candidates' for the foods of the future. Insects make logical sense but people react with disgust.
- Insects will follow the path of sushi towards mainstream acceptance.

Contact details: Dana Goodyear = dana.goodyear@gmail.com, Edward Lee (interviewer) = @chefedwardlee (twitter)

77) **Source:** Happy News, Dutch news site (general audience), 11/11/2013

Title: *Conference 'Insects to Feed the World'*

Link: <http://www.happynews.nl/2013/11/11/conferentie-insects-to-feed-the-world/>

Summary of content:

- Positive tone
- An 'Insects to Feed the World' conference is taking place in Ede between the 14th and 17th May, organised by the FAO and Wageningen University.
- All aspects regarding the use of insects as food and animal feed will be discussed with stakeholders from the public and private sectors.
- The subject has not yet received the attention it deserves and it is hoped that this conference will have a watershed effect.

Contact details: @happynews (twitter), <http://www.happynews.nl/contact/>

78) **Source:** Rinnovabili, Italian environmental sustainability news site (specialist audience), 11/11/2013

Title: *Insects to the new base of animal*

Link: <http://www.rinnovabili.it/cultura/insetti-mangimi-proteinsect-fera-456/>

Summary of content:

- Positive tone.
- An overview of the work of PROteINSECT. An 'innovative' project.

Contact details: redazione@rinnovabili.it

79) **Source:** Eurasia review, news site (general audience), 11/11/2013

Title: *Insects Can Support Livestock Production*

Link: <http://www.eurasiareview.com/11112013-insects-can-support-livestock-production/>

Summary of content:

- Positive tone
- An overview of the work of PROteINSECT, taken from CORDIS news.

Contact details: <http://www.eurasiareview.com/contact/>

80) **Source:** Phys.org, Science news site (specialist audience), 11/11/2013

Title: *Insects can support livestock production*

Link: <http://phys.org/news/2013-11-insects-livestock-production.html>

Summary of content:

- Positive tone
- An overview of the work of PROteINSECT, taken from CORDIS news.

Contact details: <http://phys.org/help/feedback/>

81) **Source:** Greenreport, Italian ecology and sustainable development news site (specialist audience), 11/11/2013

Title: *Eating insects as a protein Source: European legislation is going to change?*

Link: <http://www.greenreport.it/news/aree-protette-e-biodiversita/mangiare-insetti-come-fonte-di-proteine-la-legislazione-europea-sta-per-cambiare/>

Summary of content:

- Positive tone
- An overview of the work being carried out by PROteINSECT with particular focus on changes to EU legislation.

Contact details: redazione@greenreport.it

82) **Source:** El sitio avicola, Latin America poultry industry news site (specialist audience), 12/11/2013

Title: *The role of insects for livestock*

Link: <http://www.elsitioavicola.com/poultrynews/27419/el-papel-fundamental-de-los-insectos-para-el-ganado>

Summary of content:

- Positive tone
- An overview of the work of PROteINSECT, taken from CORDIS news.

Contact details: Chris Wright (Latin America editor) = 815 312 7590

83) **Source:** WDonna, Italian entertainment and news site (general audience),
12/11/2013

Title: *Solution crisis: FAO recommends eating insects*

Link: <http://www.wdonna.it/soluzione-anticrisi-fao-consiglia-di-mangiare-insetti/37430>

Summary of content:

- Positive tone
- A short overview on the benefits of insects and the work of PROteINSECT

Contact details: Mary Ciavotta (editor) = mary.ciavotta@pubblicitasitiweb.it

84) **Source:** Macau Daily News via qoos, Chinese news site (general audience),
12/11/2013

Title: *Insect breeding sunrise industry*

Link:

<http://news.qoos.com/%E6%98%86%E8%9F%B2%E9%A4%8A%E6%AE%96%E6%9C%9D%E9%99%BD%E7%94%A2%E6%A5%AD-1571156.html>

Summary of content:

- Neutral tone
- The insect breeding industry is growing in china.
- Insects should be used to solve the shortage of animal protein.
- Hundreds of species of insects make a delicious meal

Contact details: mo@qoos.com

85) **Source:** The Age, Australian newspaper (general audience), 13/11/2013

Title: *Melbourne restaurant grows its own crickets for the dining table*

Link: <http://www.theage.com.au/lifestyle/melbourne-restaurant-grows-its-own-crickets-for-the-dining-table-20131112-2xen8.html>

Summary of content:

- Positive tone
- Melbourne chef is experimenting with growing and harvesting crickets to sell as bar snacks.
- Needs approval from health officials first.
- Insects are served deep fried or made into a bun.
- Other prominent Australian chefs are also starting to serve insects.
- The FAO report on edible insects is referenced.
- They have developed an automated cricket breeding system.
- Story is accompanied by a short video.

Contact details: Dylan Bird (journalist) = dbird@fairfaxmedia.com.au

- 86) **Source:** Global Meat, Meat industry news site (specialist audience), 14/11/2013
Title: *EU-backed project seeks use of insects in animal feed*
Link: <http://www.globalmeatnews.com/Industry-Markets/EU-backed-project-seeks-use-of-insects-in-animal-feed>
Summary of content:
- Neutral tone
 - An overview on the work of PROteINSECT
- Contact details:** Carmen Paun = @carmenpaun (twitter)
- 87) **Source:** La Flecha, Spanish science and technology news site (specialist audience), 14/11/2013
Title: *Insects are vital to the production of livestock*
Link: <http://laflecha.net/los-insectos-son-vitales-para-la-produccion-de-ganado/>
Summary of content:
- Positive tone
 - An overview of the work of PROteINSECT, taken from CORDIS news.
- Contact details:** <http://laflecha.net/contacto/>
- 88) **Source:** The Poultry Site, Poultry Industry news site (specialist audience), 15/11/2013
Title: *Global Interest in Insects as Alternative Animal Feed Growing*
Link: <http://www.thepoultrysite.com/poultrynews/30639/global-interest-in-insects-as-alternative-animal-feed-growing>
Summary of content:
- Positive tone
 - PROteINSECT press release on EU legislation needing to change.
- Contact details:** Chris Harris (editor in chief) = +44 1234 818180
- 89) **Source:** CBS news, US news site (general audience), 15/11/2013
Title: *Eating horse? How about kangaroo? Unusual meats carry risk and reward*
Link: http://www.cbsnews.com/8301-201_162-57612657/eating-horse-how-about-kangaroo-unusual-meats-carry-risk-and-reward/
Summary of content:
- Positive tone
 - Following Princess Anne's comments on horsemeat, other culinary taboos are discussed.
 - It's time to 'get over the goosebumps and ingest some insects'.
 - They are a nutritious source of protein and require less land and water.
 - The FAO report is mentioned.
 - Other food discussed includes guinea pig meat, horse meat and kangaroo meat.
- Contact details:** http://www.cbsnews.com/htdocs/feedback/fb_news_form.shtml

- 90) **Source:** Agro Daily, Agriculture industry news site (specialist audience), 15/11/2013
Title: *Global Interest in Insects as Alternative Animal Feed Growing*
Link: <http://agrodaily.com/2013/11/15/eu-global-interest-in-insects-as-alternative-animal-feed-growing/>
Summary of content:
- Positive tone
 - PROteINSECT press release on EU legislation needing to change
- Contact details:** Not found.
- 91) **Source:** The Pig Site, Pig Industry news site (specialist audience), 15/11/2013
Title: *New Law Needed for Insects to Contribute to Livestock Sustainability*
Link: <http://www.thepigsite.com/swinenews/34914/laws-to-allow-insects-contribution-to-sustainable-livestock-production>
Summary of content:
- Positive tone
 - PROteINSECT press release on EU legislation needing to change.
- Contact details:** Chris Harris (editor in chief) = +44 1234 818180
- 92) **Source:** AgroNews, Greek agriculture news site (specialist audience), 15/11/2013
Title: *Come fly ... on our plates and feed*
Link: <http://www.agronews.gr/news/international/arthro/104451/erhodai-muges-sto-piata-mas-kai-stis-zootrofes/>
Summary of content:
- Positive tone
 - A short piece about the work of PROteINSECT
- Contact details:** Giannakopoulou Phani = info@agronews.gr
- 93) **Source:** All about feed, Feed industry news site (specialist audience), 15/11/2013
Title: *PROteINSECT: EU backed insect in animal feed project*
Link: <http://www.allaboutfeed.net/Nutrition/Research/2013/11/EU-backs-insect-in-animal-feed-project-1410931W/>
Summary of content:
- Neutral tone
 - A detailed overview of the work of PROteINSECT.
 - Mentions the involvement of institutes in Ghana, Mali and China.
 - Mentions Ynsect's work on black soldier fly larvae.
- Contact details:** Fabian Brocktotter (editor) = fabian.brockotter@reedbusiness.nl
- 94) **Source:** Recolta, Romanian agribusiness news site (specialist audience), 15/11/2013
Title: *European legislation could become favorable insects use in animal nutrition. Pig and poultry sectors seem to be advantaged*

Link: <http://www.recolta.eu/politica-agricola/legisla-ia-europeana-ar-putea-deveni-favorabila-utilizarii-insectelor-in-nutri-ia-animala-sectoarele-de-porc-i-pasare-par-a-fi-avantajate-23637.html>

Summary of content:

- Positive tone
- A modified version of the PROteINSECT press release on EU legislation.

Contact details: Ionel Vaduva = @ionelvaduva

95) **Source:** World Poultry, Poultry industry news site (specialist audience), 18/11/2013

Title: *PROteINSECT: EU backed insect in animal feed project*

Link: <http://www.worldpoultry.net/Broilers/Nutrition/2013/11/EU-backs-insect-in-animal-feed-project-1411443W/>

Summary of content:

- Neutral tone
- A detailed overview of the work of PROteINSECT.
- Mentions the involvement of institutes in Ghana, Mali and China.
- Mentions Ynsect's work on black soldier fly larvae.

Contact details: Fabian Brocktotter (editor) = fabian.brocktotter@reedbusiness.nl

96) **Source:** The first food network, Chinese food industry site (specialist audience), 18/11/2013

Title: *EU needs to feed on insects for legislation law in order to promote the sustainability of livestock*

Link: http://spzx.foods1.com/show_2416722.htm

Summary of content:

- Positive tone
- PROteINSECT press release on EU legislation needing to change.

Contact details: webmaster@foods1.com

Also covered by Boyar, Chinese feed and farming industry news (specialist audience), 20/11/2013

Link: <http://www.boyar.cn/article/2013/11/20/528577.shtml>

Contact details: editor@boyar.cn

97) **Source:** Global Milling, feed and milling industry site (specialist audience), 18/11/2013

Title: *PROteINSECT: EU backed insect in animal feed project*

Link: <http://globalmilling.com/proteinsect-eu-backed-insect-in-animal-feed-project/>

Summary of content:

- Neutral tone
- A detailed overview of the work of PROteINSECT.

Contact details: Martin Little (news editor) = mlittle@globalmilling.com

98) **Source:** The Pig Site, Chinese pig industry news site (specialist audience), 18/11/2013
Title: *EU needs to feed on insects legislation in order to promote the sustainability of livestock*

Link:

<http://www.thepigsite.cn/swinenews/39596/%E6%AC%A7%E7%9B%9F%E9%9C%80%E8%A6%81%E5%B0%B1%E6%98%86%E8%99%AB%E9%A5%B2%E6%96%99%E8%BF%9B%E8%A1%8C%E7%AB%8B%E6%B3%95%E4%BB%A5%E4%BE%BF%E4%BF%83%E8%BF%9B%E7%95%9C%E7%89%A7%E4%B8%9A%E7%9A%84%E5%8F%AF%E6%8C%81%E7%BB%AD%E6%80%A7>

Summary of content:

- Positive tone
- PROteINSECT press release on EU legislation needing to change

Contact details: +86 13801119391, <http://www.thepigsite.cn/contact/>

99) **Source:** The Beef Site, Beef industry news site (specialist audience), 18/11/2013
Title: *Change in Laws Needed to Allow Insects' Contribution to Sustainable Livestock Production*

Link: <http://www.thebeefsite.com/news/44383/change-in-laws-needed-to-allow-insects-contribution-to-sustainable-livestock-production>

Summary of content:

- Positive tone
- PROteINSECT press release on EU legislation needing to change.

Contact details: Chris Harris (editor in chief) = +44 1234 818180

100)

Source: livescience, science news site (general audience), 19/11/2013

Title: *What 11 Billion People Mean for Food Security*

Link: <http://www.livescience.com/41300-11-billion-food-security.html>

Summary of content:

- Positive tone
- A series on what population growth means for our planet.
- FAO report mentioned.
- Beetles, wasps, grasshoppers are very efficient at converting the food they eat into body mass, take up very little space and emit fewer greenhouse gases than livestock.
- Also mentions a need to reduce food waste and to improve trade cooperation.

Contact details: Rachael Rettner (senior writer) = rrettner@livescience.com

101)

Source: Discovery News, Science news site (general audience), 19/11/2013

Title: *A buggy Thanksgiving*

Link: <http://news.discovery.com/animals/zoo-animals/buggy-thanksgiving-121119.htm>

Summary of content:

- Positive tone
- A list of thanksgiving recipes including edible insects from chef Zack Lemann who serves insects at his restaurant.
- The insects are supplied from farms for the zoo industry and pet trade, harvesting them yourself is not advisable.
- Recipes including cranberry sauce, pumpkin pies and chocolate chip cookies are given.
- A University of Amsterdam study asked which snack people would least like to taste and insects was the most common answer.
- People are put off due to cultural reasons, populations eat insects in the tropics because livestock are difficult to raise in those conditions.
- There has been a large visible boom in information about entomophagy on the internet in the last 18 months; also more restaurants have insects on the menu.
- Wageningen University is leading the field.

Contact details: Jennifer Viegas = @jenniferviegas (twitter)

102)

Source: Al Jazeera America, US news site (general audience), 19/11/2013

Title: *Need to Know: How to eat bugs*

Link: <http://america.aljazeera.com/watch/shows/techknow/blog/2013/11/19/need-to-know-howtoeatbugs.html>

Summary of content:

- Positive tone
- Insects are a good source of protein and contain high levels of elements that the body needs.
- There is a lower risk of disease since insects are more different to humans genetically than traditional livestock.
- Insects are less expensive, less feed is required to produce the same amount of meat.
- There is less waste, 45% of a cow is inedible but only 20% of a cricket.
- They are more environmentally friendly, lower greenhouse gas and ammonia emissions.
- Insect farming is more humane since they naturally live in high densities.
- There is a stigma against insects, seen as dirty pests, but stopping the stigma starts with the younger generation as they are more receptive.
- A list of places offering edible insects in the USA is provided.

Contact details: Meredith Kile (journalist) = ajam.press@aljazeera.net

103)

Source: Zarai Media, Pakistani Agriculture news site (specialist audience),
20/11/2013

Title: *EU backs insect in animal feed project: Livestock*

Link: <http://zaraimedia.com/2013/11/20/eu-backs-insect-in-animal-feed-project-livestock/>

Summary of content:

- Neutral tone
- A detailed overview of the work of PROteINSECT.

Contact details: contact@zaraimedia.com

104)

Source: BBC News, UK news site (general audience), 20/11/2013

Title: *Insect eating creeps on to Paris menus*

Link: <http://www.bbc.co.uk/news/magazine-24912602>

Summary of content:

- Positive tone
- Insects are appearing on the menus of upscale French restaurants.
- Mealworms, crickets, palm weevils, scorpions and grasshoppers are being offered.
- Chef Elie Daviron says there is a distinction between eating meat and eating animals in an identifiable form, 'the agro-industry want to churn insects into protein flour, I want to keep the notion that insects are real, whole animals.
- The insects are imported from Thailand and sell for 8-10 Euros per dish.
- The FAO report was seen as a 'call to action', an extract from the report is included.
- Challenges are that large-scale insect farming is technologically and financially impossible at the moment and there is also a legal void.

Contact details: Hugh Schofield (Paris correspondent) = hugh.schofield@bbc.co.uk

Also covered by Standart News, Bulgarian news site (general audience), 21/11/2013

Link:

http://www.standartnews.com/english/read/un_declares_insects_as_adequate_food_supply-1575.html

105)

Source: Business Insider Australia, business news site (general audience),
21/11/2013

Title: *7 Foods We Should Be Eating But Aren't*

Link: <http://www.businessinsider.com.au/7-foods-we-should-be-eating-2013-11>

Summary of content:

- Positive tone
- A list of food that should be eaten either for environmental, health or economic reasons.
- 2 billion people around the world consume insects but in the US, insects need to shed the yuck factor.
- The FAO reported that insects can reduce world hunger and help the environment.
- There is growing interest in specialty items like granola bars made with cricket flour and scientists are working on creative recipes to make insects more appetizing.
- Other food listed includes seaweed, fruit and veg skins and goat.

Contact details: Dina Spector (journalist) = @DinaSpector (twitter).

106)

Source: Myaso, Russian meat industry news site (specialist audience), 21/11/2013

Title: *Putting insects in compound feed in the EU can be resolved in 2015*

Link: http://www.myaso-portal.ru/news/news-branchs/vvod-nasekomykh-v-kombikormakh-v-es-mozhet-byt-razreshen-v-2015-godu/?filter_detail=news-branchs&second_filter_detail=veterinariya-i-kormlenie

Summary of content:

- Neutral tone
- Short overview of the work of PROteINSECT

Contact details: Svetlana Sergeeva (editor) = mportal.news @ gmail.com

107)

Source: Boston.com, USA news site (general audience), 21/11/2013

Title: *Let them eat bugs: Start-up Six Foods hopes to spur public hunger for insects*

Link: <http://www.boston.com/business/innovation/blogs/inside-the-hive/2013/11/21/let-them-eat-bugs-start-six-foods-hopes-spur-public-hunger-for-insects/dxad8v7sMFsdyf8uBLdfXI/blog.html>

Summary of content:

- Positive tone
- An interview with edible insect start-up company Six Foods
- Offer hornworm salsa, mealworm tacos, cricket gingerbread and cricket fried rice.
- So far the reception has been warm.
- Taste is most important but there are also environmental benefits e.g. higher feed conversion rates, lower land and space requirements also job creation.
- Competition is minimal as other companies try and disguise insects in protein bars are look for shock-value in novelty candies.

Contact details: Angela Nelson (news editor) = annelson@boston.com

108)

Source: Soya News, Russian feed industry site (specialist audience), 21/11/2013

Title: *EU: Putting insects in feed can be resolved in 2015*

Link: http://soyaneews.info/news/detail/?NEWS=163575&spphrase_id=10243

Summary of content:

- Neutral tone
- Short overview of the work of PROteINSECT

Contact details: info@soyaneews.info

109)

Source: Guangzhou Daily, Chinese newspaper (general audience), 22/11/2013

Title: *French fine dining cuisine insect landing*

Link: http://gzdaily.dayoo.com/html/2013-11/22/content_2459787.htm

Summary of content:

- Positive tone
- More coverage of the BBC story about edible insects appearing in French fine dining restaurants.

Contact details: <http://gzdaily.dayoo.com/contact.html>

110)

Source: Sabahi, Horn of African news site (general audience), 22/11/2013

Title: *Kenyans Find Cricket Farming a Tasty and Nutritious Business Venture*

Link:

http://sabahionline.com/en_GB/articles/hoa/articles/features/2013/11/22/feature-02

Summary of content:

- Positive tone
- Cricket farming is become very lucrative in Kenya. Crickets cost \$2.30 a week to feed but can make \$175.
- Eating insects is common in some West Kenyan communities, it used to be mainly termites but now crickets are also fighting for space on the shelves of shops.
- Bondo University College has been teaching people how to farm insects since May, there are now close to 1000 farmers.
- Insects are nutritious and can help prevent malnutrition; they also offer an important income opportunity for people in developing countries – two birds with one stone.
- The FAO report is referenced.

Contact details: http://sabahionline.com/en_GB/pages/contact

111)

Source: Livescience, science news site (general audience), 25/11/2013

Title: *A Buggy Thanksgiving: Insects Come to the Table*

Link: [http://www.livescience.com/41483-cooking-insects-in-thanksgiving-dishes.html?utm_source=feedburner&utm_medium=feed&utm_campaign=Feed%3A+Livesciencecom+\(LiveScience.com+Science+Headline+Feed\)](http://www.livescience.com/41483-cooking-insects-in-thanksgiving-dishes.html?utm_source=feedburner&utm_medium=feed&utm_campaign=Feed%3A+Livesciencecom+(LiveScience.com+Science+Headline+Feed))

Summary of content:

- Positive tone
- A New Orleans butterfly garden is cooking insect-filled Thanksgiving treats in its café.
- Food includes mealworm stuffing, wax worm cranberry sauce and cricket pumpkin pie.
- Insects are a 'healthy option' and will be a key, environmentally friendly way of feeding 11 billion people by 2100.
- The insects are purchased from commercial suppliers for the pet food industry and are reared on fruit, vegetables and meal bran.
- The museum brochures include recipes of their most popular insect dishes.

Contact details: Tia Ghose (staff writer) = tiaalonaghose@gmail.com

112)

Source: Undercurrent News, aquaculture industry news site (specialist audience), 25/11/2013

Title: *Chile will develop insect based salmon feed*

Link: <http://www.undercurrentnews.com/2013/11/25/chile-will-develop-insect-based-salmon-feed/>

Summary of content:

- Neutral tone
- A project in Chile is looking into insect-based salmon feed.
- The focus is physiological development at the fingerling stage rather than fattening.
- In natural conditions, fingerlings eat insects not fish.
- Insect production can reach high volumes, a fly production facility constructed by the end of this month will produce 5-6 metric tons per week.
- Insect production testing is due to take place in the first half of 2014 and industry application will happen in 2015.
- The initiative is being managed by the nutrition supply company Crandon Chile and innovation and prototype development company P@TAGON

Contact details: Alicia Villegas = Alicia.villegas@undercurrentnews.com

113)

Source: ABC news, US news site (general audience), 26/11/2013

Title: *Grass-Whoppers: Insect Burger Patties Hit NYC Restaurant Menu*

Link: <http://abcnews.go.com/Lifestyle/grass-whoppers-insect-burger-patties-hit-nyc-restaurant/story?id=21017746>

Summary of content:

- Neutral tone
- Manhattan restaurant serving the grass-whopper, a burger made with crickets.
- It contains ground crickets and whole exoskeletons for texture and crunch.
- The dish was made to address growing dialogue about harvesting insects for feeding communities around the world.

Contact details: Joanna Prisco = @joannaprisco (twitter)

114)

Source: CNN, US news site (general audience), 26/11/2013

Title: *How do you feed the world without starving the planet?*

Link: <http://edition.cnn.com/2013/09/03/tech/innovation/how-do-you-feed-the-world/#cnn-disqus-area>

Summary of content:

- Positive tone
- A profile of nominees and winners of the index award which seeks designers working on innovative solutions to global challenges.
- Lepsis is a sleek and self-contained grasshopper colony. The inventor grew up in Togo where eating insects was an integral part of his diet.
- Ento have designed insect canapés that resemble sushi in order to overcome resistance from western diners.
- The chairman of the awards would love to see insects on the menu, similarly a jury member has eaten insects before and really enjoyed them.

Contact details: Holden Frith = @holdenfrith (twitter)

115)

Source: Agronavigator, Czech agriculture industry news site (specialist audience), 26/11/2013

Title: *Insects as food*

Link: <http://www.agronavigator.cz/default.asp?ch=1&typ=1&val=129114&ids=125>

Summary of content:

- Neutral tone
- Short overview of the work of PROteINSECT

Contact details: agronavigator@uzei.cz

116)

Source: GreenBiz, Environment and business news site (specialist audience), 27/11/2013

Title: *Does fake meat have legs? The business case for alt-proteins*

Link: <http://www.greenbiz.com/blog/2013/11/27/fake-meat-have-legs-proteins-meatless>

Summary of content:

- Neutral tone
- Discusses whether alternative proteins have a market for mainstream growth.
- Benefits of insects from the FAO report are given.
- In the last 4 years, there have been 1,200 articles and 800 technical articles about entomophagy, a huge increase.
- People react with mockery and disgust but opinions may change if the food stability situation got serious.
- Tiny Farms founders say there is a supply business for manufacturers as there are import regulations and safety issues associated with insects.
- They are offering home assembly kits for bug farms.

Contact details: Kristine A Wong = @wongkxt (twitter)

Also covered in Business Green, Environment and business news site (specialist audience), 29/11/2013.

Link: <http://www.businessgreen.com/bg/news/2309976/does-fake-meat-have-legs-the-business-case-for-alt-proteins>

Contact details: Will Nichols (news editor) = william.nichols@incisivemedia.com

117)

Source: Todmorden news, UK local news site (general audience), 29/11/2013

Title: *Pub grubs will test appetites to the Brink*

Link: <http://www.todmordennews.co.uk/news/business/business-news/pub-grubs-will-test-appetites-to-the-brink-1-6282137>

Summary of content:

- Neutral tone
- A pub is holding a 'bush tucker challenge' for charity.
- Anybody who can devour a plate of insects and bugs - including dung beetles, field crickets and weaver ants - will be rewarded with a free drink.
- Anyone who has a shellfish or crustacean allergy is advised not to take part.

Contact details: todnews@todmordennews.co.uk

118)

Source: The Daily Mail, UK newspaper (general audience), 29/11/2013

Title: *Forget the vegetable patch! This kit lets you grow your own edible INSECTS to help cut down on meat eating*

Link: <http://www.dailymail.co.uk/sciencetech/article-2515043/Forget-vegetable-patch-This-kit-lets-grow-edible-INSECTS-help-cut-meat-eating.html>

Summary of content:

- Positive tone
- Tiny Farms have created a bug farm kit so people can farm insects at home to eat, feed to pets or sell on.
- Response to the fact that the supply of food-grade insects is low and unreliable.
- The type of insect isn't specified but will probably be locusts, grasshoppers and worms.
- Eating insects could soon go mainstream in Europe. The EU is spending 3million euros on research.
- A key goal of Tiny Farms is to enable DIY farmers to easily build equipment for themselves.
- The comments from readers of this article are very sceptical about the idea.

Contact details: Victoria Wollaston = editorial@dailymailonline.co.uk

119)

Source: The Daily Star, UK newspaper (general audience), 29/11/2013

Title: *I'm an insect get me out of here! Brits catch bug for eating creepy crawlies*

Link: <http://www.dailystar.co.uk/news/latest-news/353255/l-m-an-insect-get-me-out-of-here-Brits-catch-bug-for-eating-creepy-crawlies>

Summary of content:

- Positive tone
- People are copying contestants on 'I'm a celebrity' and are eating insects.
- Livefoods direct, Britain's largest bug breeding business now has restaurants on their customer list.
- They are nutritious, fat free, protein packed, environmentally friendly and a bargain.
- People must boil or deep fry insects before eating them to ensure that they are hygienically safe.
- The insects that the company supply are fed on bran, cabbage, potatoes and carrots.

Contact details: Geoff Marsh (online editor) = geoff.marsh@dailystar.co.uk

120)

Source: Undercurrent News, seafood business news site (specialist audience), 2/12/2013

Title: *Fish feed that's sustainable, recycled – and cheaper*

Link: http://www.undercurrentnews.com/2013/12/02/fish-feed-thats-sustainable-recycled-and-cheaper/?utm_source=rss&utm_medium=rss&utm_campaign=fish-feed-thats-sustainable-recycled-and-cheaper

Summary of content:

- Positive tone
- Interview with Brad Marchant from Enterra about using BSF larvae in fish feed.
- A good chance to convert food waste and put it back into the food chain.
- Insect meal is cheaper than fishmeal but more expensive than poultry meal.
- Tests indicate that the larvae is 60-65% protein
- A very large, international feed company is sponsoring the testing of feed with a view to become commercial.
- In 2014 construction will be complete on a full-scale commercial production plant in Vancouver capable of producing 100 metric tonnes a day.
- Enterra is waiting approval from the Canadian Food Inspection Agency.

Contact details: Neil Ramsden = neil.ramsden@undercurrentnews.com

121)

Source: MisPeces, Spanish aquaculture industry site (specialist audience), 2/12/2013

Title: *Spanish and Chilean researchers opt for insect flour*

Link: <http://www.mispecies.com/nav/actualidad/noticias/noticia-detalle/Investigadores-espaoles-y-chilenos-apuestan-por-las-harinas-de-insectos/#.Us6vQPRdWSp>

Summary of content:

- Neutral tone
- Insect protein could be a good alternative to fishmeal for fish nutrition.
- Insects have a good amino acid profile and are cheap.
- Several universities in Spain and Chile are researching the possibility of using insects.
- If the experiments are successful, a lot of biomass is required therefore insect production farms must be established.

Contact details: <http://www.mispecies.com/nav/otras-secciones/contacto/index.html#.Us6xFfRdWSo>

122)

Source: Smithsonian Magazine, USA science and history news site (general audience), 3/12/2013

Title: *Insect Farming Kit Lets You Raise Edible Bugs*

Link: <http://blogs.smithsonianmag.com/ideas/2013/12/insect-farming-kit-lets-you-raise-edible-bugs/>

Summary of content:

- Positive tone
- The benefits of insects are given e.g. less saturated fat, further genetic distance from humans so less chance of disease and greater feed efficiency.

- Daniel Imrie-Situnayake has developed the Tiny Farms kit which is low cost and available worldwide.
- Assurance of food grade sanitation is very important.
- The only way for insect farming to reverse the environmental strain of meat production is to scale it up to a similar level.
- The biggest hump is that much of the world's food production systems depend on the eradication of bugs.

Contact details: <http://www.smithsonianmag.com/contact-us/feedback/>

123)

Source: Rotherham Advertiser, UK local newspaper (general audience), 4/12/2013

Title: *Fancy some creepy crawly cuisine?*

Link: <http://www.rotherhamadvertiser.co.uk/news/95514/fancy-some-creepy-crawly-cuisine-.aspx>

Summary of content:

- Positive tone
- Livefoods Direct supply insects for the exotic reptile trade but report a rise in customers buying insects for human consumption over the last 18 months.
- A Chinese restaurant in London regularly buys crickets from them.
- The firm warns customers that the insects are not produced in an environment controlled for food and therefore they must be boiled or fried before eating.

Contact details: Adele Forrest, News desk = 01709 768 146

124)

Source: Midweek Herald, UK local news site (general audience), 4/12/2013

Title: *Strewth! Jungle critters in Axminster*

Link:

http://www.midweekherald.co.uk/news/strewth_jungle_critters_in_axminster_1_3_074926

Summary of content:

- Neutral tone
- Australia Day celebrated at Axe Valley Wildlife Park in Devon.
- School children were taught about Australian wildlife and teachers took part in a 'bush tucker trial' and ate some insects.

Contact details: Chris Carson (journalist) = carson@archant.co.uk

125)

Source: Friday, UAE lifestyle magazine site (general audience), 5/12/2013

Title: *Feed the world with insects*

Link: <http://fridaymagazine.ae/features/reportage/feed-the-world-with-insects-1.1263708>

Summary of content:

- Positive tone
- An overview of the potential of entomophagy, it has never 'been a more serious proposition'.
- Benefits from the FAO report are given – environmental, nutritional and lower risk of disease transmission.
- Jay Rayner (BBC) believes insects will enter our diets by stealth as powdered protein added to bulk up sausages.
- The manager of the Hilton Dubai Creek restaurant believes that bugs wouldn't go down well in the UAE as people aren't very adventurous eaters.

Contact details: Mike Peake = bymikepeake@gmail.com

126)

Source: Verge, USA Travel magazine site (general audience), 5/12/2013

Title: *Ugandan Grasshopper Season*

Link: <http://www.vergemagazine.com/blogs/from-the-field/globetrotter-blogs/item/1125.html>

Summary of content:

- Positive tone
- November is grasshopper harvesting season in Uganda where they are considered a culinary delicacy.
- It is an unregulated industry, children, women and serious business folk all participate in the harvest.
- They are commonly fried with onions and garlic and are packed full of flavour.
- The FAO report is mention – Westerners should get on board and look to countries like Uganda.

Contact details: Trina Moyles = info@vergemagazine.com

127)

Source: L'avenir, Belgium news and entertainment site (general audience), 6/12/2013

Title: *Resources fly poo*

Link: http://www.lavenir.net/article/detail.aspx?articleid=DMF20131205_00399725

Summary of content:

- Neutral tone
- Johan Jacobs, speaking at the Agribex conference, plans to use fly larvae to transform manure into usable products.
- The larvae reduce biomass by 55%.
- Mature larvae can be recycled and products can be used in cosmetics, as biodiesel or as a source of protein for animal nutrition.

- Flies are considered farmed animals so cannot be fed to animals at the moment but it is moving in the right direction.

Contact details: Alain Wolwertz = @ Awolael (twitter)

128)

Source: CBS, USA news and lifestyle site (general audience), 9/12/2013

Title: *Good grub: 13 edible bugs*

Link: <http://www.cbsnews.com/pictures/good-grub-13-edible-bugs/14/>

Summary of content:

- Positive tone
- A series of pictures of 13 types of edible insects and descriptions of where in the world they are eaten.
- Protein and fat content for each type of insect is provided.

Contact details: Daniella Martin (girl meets bug) = girlmeetsbug@gmail.com

129)

Source: Green Biz, Environment and business news site (specialist audience), 10/12/2013

Title: *How insects could fix bugs in the food system*

Link: <http://www.greenbiz.com/blog/2013/12/10/insects-food-system-future>

Summary of content:

- Positive tone
- Refers to UN advocating an accelerated shift to “bug consumption” in the West.
- Describes meeting at the Dutch Embassy in Washington DC entitled “Discussion, Tasting to Focus on Insects as Sustainable Food Source for People”.
- Discusses mass-production of insects through farming – but for direct human consumption, rather than as animal feed.

Contact details: Erik Assadourian (senior fellow and co-director of State of the World 2012) =

http://www.linkedin.com/profile/view?id=22203643&authType=NAME_SEARCH&authToken=HJcT&locale=en_US&srchid=920112651389012078666&srchindex=1&srchtot=1&trk=v srp_people_res_name&trkInfo=VSRPsearchId%3A920112651389012078666%2CVSRPtargetId%3A22203643%2CVSRPcmpt%3Aprimary

130)

Source: The Japan Times (general audience), 14/12/2013

Title: *Insect recipe book author (Mushimoeselle Giriko) offers some new lunch recommendations*

Link: <http://www.japantimes.co.jp/life/2013/12/14/lifestyle/insect-recipe-book-author-offers-some-new-lunch-recommendations/#.UsqO4fRdXUU>

Summary of content:

- Positive tone
- Author discusses which insects are good to eat
- Reference to reticence of Western societies to eat insects

Contact details: Jun Hongo (Staff Writer) = <http://www.japantimes.co.jp/contact-us/>

and Mushimoiselle Giriko = twitter.com/mushimoiselle

131)

Source: The Japan Times, Japanese news site (general audience), 14/12/2013

Title: *Waiter . . . there's a bug in my soup*

Link: <http://www.japantimes.co.jp/life/2013/12/14/lifestyle/waiter-theres-a-bug-in-my-soup/#.Us6D5PRdWSp>

Summary of content:

- Positive tone
- An insect festival took place in Japan and entomophagist Shoichi Uchiyama is commenting on it.
- The participants are 70% male and mostly in their twenties.
- Insect consumption uncommon in Japanese cities but grasshoppers and bee larvae are eaten in rural areas. The FAO report has been 'a huge push'.
- Japan's Insect Cuisine Research Centre was referenced in the FAO report.
- Uchiyama describes his experiences of eating insects. He buys them from ethnic supermarkets and rears 20% at home.

Contact details: Jun Hongo (Staff Writer) = <http://www.japantimes.co.jp/contact-us/>

132)

Source: China News, Chinese news site (general audience), 17/12/2013

Title: *Scientific breeding of flies and other annoying insects gadfly guy can participate in environmental protection*

Link: <http://finance.chinanews.com/ny/2013/12-17/5629795.shtml>

Summary of content:

- Neutral tone
- Experts from the Entomological Society of Chongqing have demonstrated benefits of insects.
- Insects can efficiently convert food waste into high quality protein, bio-diesel and agricultural fertilizers and other beneficial resources.

Contact details: gaojian@chinanews.com.cn

133)

Source: Big Island Now, USA news site (general audience), 19/12/2013

Title: *USDA Awards \$88,000 Grant for Chicken Feed*

Link: <http://bigislandnow.com/2013/12/17/doa-awards-88000-grant-for-chicken-feed/>

Summary of content:

- Neutral tone
- US company prota culture has received a grant to continue research.
- Prota Culture rears BSF on food waste and converts the larvae into feed for chickens.
- It is hoped that this will bring the cost of feed down and revitalise the poultry industry in Hawaii.
- A major block is the FDA which doesn't approve insect-based feed for commercial use. There needs to be scientific proof that it is safe.

Contact details: Hunter Bishop = hunter.bishop@bigislandnow.com

134)

Source: Radio Netherlands Worldwide, Dutch public broadcaster (general audience), 19/12/2013

Title: *Food security can come in tiny, wiggly packages*

Link: <http://www.rnw.nl/africa/article/food-security-can-come-tiny-wiggly-packages>

Summary of content:

- Neutral tone
- Mopane caterpillars are doing a roaring trade in Zambia. Locals say they taste like fish meat and are used in porridge for babies.
- They are harvested in the wild then roasted and dried.
- During harvesting season, school attendance drops by 70% as children are forced to help collect caterpillars.
- Demand from urban areas and other countries such as South Africa is pushing up demand.
- They are very nutritious and pregnant women are advised to eat them.
- The FAO warns that harvesting should be monitored as populations have waned since the 1990s.

Contact details: Amy Fallon (freelance journalist) = fallon_amy@hotmail.com

135)

Source: PCT (Pest Control Technology) website (specialist audience), 20/12/2013

Title: *Insects for food initiative wins students \$1 million prize*

Link: <http://www.pctonline.com/pct1213-insects-news-notes.aspx>

Summary of content:

- Positive tone
- Students from McGill University win the \$1million 2013 Hult Prize Challenge for work to improve worldwide access to edible insects
- Refers to entomophagy, rather than animal feed

Contact details: jdorsch@gie.net

136)

Source: Changjiang Times (general audience), 20/12/2013

Title: *Chinese families and students to promote "insect meal."*

Link: <http://www.changjiangtimes.com/2013/12/465620.html>

Summary of content:

- Neutral tone
- Discusses entomophagy, comparing insects to lobsters & crabs
- detail

Contact details: Editorial Centre = +86 27 87660190

137)

Source: The Diplomat (general audience), 20/12/2013

Title: *Cricket Casserole? Cambodia's Baked Insects Gain Popularity in the West*

Link: <http://thediplomat.com/2013/12/cricket-casserole-cambodias-baked-insects-gain-popularity-in-the-west/>

Summary of content:

- Very positive tone
- Refers to UN assertion that 2 billion people practice entomophagy.
- Refers to Khmer Iron Cricket – a Cambodian insect-farming company
- Western societies eschew insects, but attitudes may be changing
- Specific references to *Future Food Salon* in NYC US and an un-named “pop-up Pestaaurant” in London UK.
- Karmic Incentive for eating insects, as they apparently do not feel pain.

Contact details: J.T. Quigley (assistant editor for Tokyo bureau) =

<http://jp.linkedin.com/pub/j-t-quigley/2b/b12/a96>

138)

Source: RTN website - Radio Télévision Neuchâtel (general audience), 21/12/2013

Title: *Des asticots comme source de protéine (Maggots as a protein source)*

Link: <http://www.rtn.ch/rtn/Actualites/Regionale/20131221-Des-asticots-comme-source-de-proteine.html>

Summary of content:

- Neutral tone
- Specific reference to the work of PROteINSECT in the Jura area by CABI (Centre for Agriculture and Biosciences International), based in Delémont
- Brief summary of aims of PROteINSECT, referring to the countries where the project is currently

Contact details: redaction@rtn.ch

139)

Source: FOUR, International food magazine (general audience), 26/12/2013

Title: *A Day in the Life Of...*

Link: <http://www.four-magazine.com/articles/746/a-day-in-the-life-of>

Summary of content:

- Positive tone
- A typical day for the cofounder of Tiny Farms, an entomophagy business.
- People in the west are beginning to see the benefits, he receives dozens of emails every day from people excited about eating or growing insects.
- Tiny Farms have just launched the Open Bug Farm, a pre-built insect farming kit for homes due to be launched early 2014.
- Insects are low maintenance, fed on grains and veg, the pilot farm is in a suburban garage.
- There is a real feeling that something is getting started, the 'early days of a revolution'

Contact details: editorial@four-magazine.com

140)

Source: Radio Sweden (general audience), 27/12/2013

Title: *Your next snack: A bug from the Swedish forest?*

Link: <http://sverigesradio.se/sida/artikel.aspx?programid=2054&artikel=5742865>

Summary of content:

- Positive tone
- Referring to UN's "push" for more people to eat insects, explains that commercial supply of insects to eat not legal in EU.
- Discusses specific edible insects found in Sweden's forest of Lunsen, as described by Entomologist Åke Lindelöw, University of Agricultural Sciences in Uppsala.

Contact details:

<http://sverigesradio.se/sida/artikel.aspx?programid=2054&artikel=476256>

141)

Source: The Independent, UK newspaper site (general audience), 29/12/2013

Title: *A night at the Natural History Museum – just don't try doing what comes naturally at this sleepover for grown-ups*

Link:

<http://www.independent.co.uk/news/uk/this-britain/a-night-at-the-natural-history-museum--just-dont-try-doing-what-comes-naturally-at-this-sleepover-for-grownups-9029363.html>

Summary of content:

- Neutral tone
- A review of the Dino Snores event at the Natural History Museum.

- The event included a five course meal of edible insects.
- Bamboo worms taste like pork scratchings, weaver ants like popcorn and the giant mole cricket had a bitter aftertaste.
- The reviewer felt slightly nauseous by 1.30.

Contact details: Kunal Dutta = @kunal Dutta (twitter)