Record Nr.	UNINA9910373939903321
Titolo	African Edible Insects As Alternative Source of Food, Oil, Protein and Bioactive Components / / edited by Abdalbasit Adam Mariod
Pubbl/distr/stampa	Cham : , : Springer International Publishing : , : Imprint : Springer, , 2020
ISBN	3-030-32952-6
Edizione	[1st ed. 2020.]
Descrizione fisica	1 online resource (VI, 314 p. 56 illus., 39 illus. in color.)
Disciplina	664
Soggetti	Entomology
	Food - Biotechnology
	End Science
	Organic Chemistry
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di contenuto	Importance of Insects as Food in Africa African Edible Insect Consumption Market Entomophagy In Africa Microbiology of African Edible Insects The food safety of edible insects Interdisciplinary Uses of Some Edible Species Sensory Quality of Edible Insects Automation of Insect Mass Rearing and Processing Technologies of Mealworms The legislative status of edible insects in the world Sorghum bug (Agonoscelis pubescens) as a source of edible oil, protein and gelatin Watermelon bug (Aspongopus viduatus) as a source of edible oil, protein and gelatin The Nutritional Composition of African Edible Acridians (Grasshoppers) Nutrient Composition of Black Soldier Fly, Hermetia illucens Production, Nutrient Composition and Bioactive Components of Crickets (Gryllidae) for Human Nutrition Nutrient composition and bioactive components of ants Oecophylla smaragdina Fabricius Nutrient Composition and Bioactive Components of the Migratory Locust (Locusta migratoria) Nutrient composition and bioactive components of Mopane worm (Gonimbrasia belina) Nutrient composition of desert locust (Schistocerca gregaria) Nutritonal Value of Brood and Adult Workers of The Asia Honeybee Species Apis

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	cerana and Apis dorsata Nutrient composition of Mealworm (Tenebrio molitor) Nutrient composition of Termites Adepoju, Oladejo Thomas Ethiopian Termites in the Human Diet: an Investigation into their nutritional profile Index.
Sommario/riassunto	Investigation into their nutritional profile Index. The harvesting, processing and consumption of edible insects is one of the main keys to the sustainability of food chains on the African continent. Insects are the largest and most successful group of animals on the planet and it is estimated that they comprise 80% of all animals. This makes edible insects extremely important to the future survival of large populations across Africa and the world. Insects offer a complete animal protein that includes all 9 essential amino acids and are very competitive with other protein sources. They are also a good source of beneficial unsaturated fats, and many insects have a perfect Omega 3:6 balance. African Edible Insects As Alternative Source of Food, Oil, Protein and Bioactive Components comprehensively outlines the importance of edible insects as food and animal feed and the processing of insects in Africa. The text also highlights indigenous knowledge of edible insects and shows the composition and nutritional value of these insects, plus presents reviews of current research and developments in this rapidly expanding field. All of the main types of edible insects are covered, including their nutritional value, chemical makeup, and harvesting and processing details. The various preparation technologies are covered for each insect, as are their individual sensory qualities and safety aspects. A key aspect of this work is its focus on the role of insects in edible oils and gelatins. Individual chapters focus on entomophagy in Africa and the various key aspects of the continent's growing edible insect consumption market. As it becomes increasingly clear that the consumption of insects will play a major role in the sustainability of food chains in Africa, this work can be used as a comprehensive and up-to-date singular source for
	researchers looking for a complete overview on this crucial topic.