

**Question for written answer E-000361/2023
to the Commission**
Rule 138
Maria Spyraiki (PPE)

Subject: Authorisation to place foods made from house crickets, mealworms and grasshoppers on the EU market

In a bid to tackle climate change and the food crisis, Commission Implementing Regulation (EU) 2023/5 has been adopted, authorising the placing on the market of *Acheta domesticus* (house cricket) partially defatted powder as a novel food. The marketing of foods made from yellow mealworm and migratory locusts has also been approved¹. Not only are these ingredients foreign to European eating habits but they can also cause a multitude of adverse reactions among consumers with allergies² to crustaceans, molluscs and their products and to dust mites³.

Attempts are currently being made in the EU to introduce insects into our diet by authorising the use of raw materials derived from them in popular foods such as biscuits, pastries, etc., requiring nothing more than a mention of the insects concerned in the list of ingredients, which generally appears in very small and indecipherable print on the back of the packaging. In view of this:

1. Can the Commission say what action it will take to safeguard public health?
2. Can it say why the prominent indication of insect content on packaging and on catering menus, where applicable, is not a mandatory requirement in order to protect the right of consumers to make informed choices about whether or not to include insects in their diet?

Submitted: 7.2.2023

¹ <https://www.proionta-tis-fisis.com/entomofagia-alevri-grylou-egkrithike-apo-tin-ee-i-prosthiki-se-promi-zymarika-mpares-dimitrikon-mpiskota-pitses-ka/>

² <https://www.proionta-tis-fisis.com/?s=%CE%B1%CE%BB%CE%BB%CE%B5%CF%81%CE%B3>

³ <https://www.proionta-tis-fisis.com/?s=%CE%B1%CE%BA%CE%AC%CF%81%CE%B5%CE%B1>