



TITLE: *Tenebrio molitor* as new interesting protein source

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ABSTRACT (upto 300 words)

Tenebrio molitor (TM), a beetle of the Tenebrionidae family also known as mealworm, has recently aroused a lot of interest, after the approval of the European Commission (EC) to use three products derived from its larvae. TM was the first insect to receive EC approval. After TM, EC also approved *Locusta migratoria* and *Acheta domesticus*. This fact shows EC's overriding interest in alternative sources of proteins, to meet the increase in the population and the increasing demand for protein foods, which traditional farms may soon no longer satisfy. In Western countries, there is undoubtedly a certain mistrust of consuming insects. However, a recent IPIFF report indicates that attitudes are changing, and ever more European consumers accept this possibility. The firm condition remains that the insect is not recognizable in the dish. Therefore, flour use aroused a lot of attention. However, many challenges still need to be faced for its use to become habitual, from the sustainability of the production process to food safety issues and possible allergenicity. For this, numerous studies are underway on this insect, and there is a lot of interest from both the scientific community and potential consumers.

BIOGRAPHY (upto 200 words)

Simona Errico graduated in biology at from Naples University. She completed her post graduate specialization at 30 years from Second Naples University (Italy) in biochemistry and clinical chemistry. Since 2003, she is a researcher at ENEA (Italian National Agency for New Technologies, Energy and Sustainable Economic Development), where works in *Tenebrio molitor* (TM) rearing and related possible uses of its larvae. She works as well as in sensory analysis projects.

She has collaborated on some publications and on various project proposals. She recently published, together with other colleagues, three relevant reviews in which TM is analyzed from different point of view, from recovery processes, biological effects, and safety aspects to sustainability of production process, to its use in plastic conversion and PHAs recovery.

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