

Burgers and snacks made of crickets fed with broccoli leaves



Crop

Broccoli

Brassica oleracea convar. botrytis var. italica

Croppart

Leaf

Application area

Food & feed

Status

Start-up stage

Public availability

Semi-public

Relevant plant compounds

Vitamins and minerals

Description

There is a worldwide search for new and sustainable protein sources that can feed a growing population without burdening our environment.

Crickets and grasshoppers offer the perfect solution for this. Very little water, land and feed is used in the breeding of these animals. This means it has a low impact on the environment. They are also naturally packed with vitamins and minerals such as iron, calcium and vitamin B12. It is everything your body needs, a real superfood!

We have opted for crickets and grasshoppers because these animals have their own unique nutty and savoury taste that we like to use in our products. Because we process them in a special way, we create products that are tasty and accessible. For example our Krekelburger, where the unique taste of the cricket is preserved. In this way we want to change the perception of eating insects and make them part of our daily diet.

Examples of end products



The Krekelburger (cricket burger)

Preparing the Krekelburger is quick and easy, in the grill pan or in the oven. The Krekelburger is a taste experience for your guests. The Krekelburger contains 30% cricket. Curious?

Request a chef package!



Krekancini

Preparing the Krekancini is quick, a few minutes in the frying pan. The Krekancini is delicious with a beer for example.

Curious? Request a chef package!

Research topics

Pros and cons

- + Circular economy
- + Creating sustainable and healthy meat replacers
- + Upgrading the value of a very important residual stream in Europe

Resources

<https://www.krekerij.nl/> Initiative website