

bugsolutely

Cricket flour

Bugsolutely cricket flour is made with 100% dried and milled house crickets [*Acheta Domesticus*] reared in selected farms in Thailand. Farms are required to sign a rearing protocol and are visited periodically.

The cricket's feed is based only on vegetables (rice bran and soy beans, milled at the right size and packaged in 30 kg bags). Feed is chemicals and medications free and made in a HACCP certified facility.

The flour is also produced in a HACCP plant, utilizing a balanced roasting process and an advanced drying process to maintain consistency.

The cricket flour is packaged in food grade aluminum bags containing oxygen absorbers.

To match our customers' requests, the grain size of the flour is medium with a mild and nutty taste.

Bugsolutely cricket flour is Thai FDA approved. Health certificate and Certificate of Origin are available on request at the time of the shipment.



INGREDIENTS: 100% whole *Acheta Domesticus* (house cricket)

PACKAGE WEIGHT: 1 kg (customization only for large orders)

PACKAGE SIZE (1 kg): 5x13x23 cm (WxLxH)

SHELF LIFE: 6 months without refrigeration

Thai FDA registered, HACCP certified

Bacteriological, heavy metals and nutritional properties analysis are available.



Bugsolutely Ltd

20/19 Sukhumvit 39
(soi Phrom Mit), Wattana,
Bangkok 10110, Thailand

info@bugsolutely.com
www.bugsolutely.com

Bugsolutely Ltd. is a food producer, trader and a registered exporter specialized in edible insect products. Founded in 2015 in Bangkok, it's a young, agile start-up that taps the rapidly growing market of "bug foods". It is also the producer of Cricket Pasta.

CRICKET FARMING

Our selected cricket farms sign an agreement and commit to carefully follow a rearing protocol, which includes:

- feeding the crickets a special packaged feed containing rice bran and soy beans, with no chemicals or medications. Rice bran is particularly rich in dietary fibre and essential fatty acids. Soybean is an excellent source of protein and vitamin B.
- rearing in synthetic pens specifically designed for the crickets, which are easier to clean than traditional concrete enclosures and avoid the spread of bacteria and disease.
- boiling the crickets twice, in salt water, for at least 15 minutes. The salt is a key in improving the taste. The process ensures full sterilization.
- after boiling, whole crickets are stored under safe conditions in a freeze room until they are dried in ovens.

THE FLOUR

Cricket flour is about 65% protein by dry weight and it is a super-ingredient, not just because of the protein content. It is also rich in amino acids, iron, calcium, vitamin B12, potassium and more. Omega 3, 6 and 9 are present in high quantities.

PACKAGING & TESTING

Moisture	Test: in house method SOP LBAG-00124 based on AOAC	0,85%
Protein (Nx6.25)	Test: in house method SOP LBAG-00124 based on AOAC	71.64%



Bugsolutely Cricket Flour is packaged in aluminum bags and oxygen absorbers are added to prevent the loss of flavor as well as extending the shelf life of the flour. The bags can be with or without label, depending on the customer's request.

Lab tests on bacteriological safety, nutritional properties, absence of heavy metals are available on requests.

WHY THAILAND

Thailand has a long tradition of farming and eating crickets. Being the largest producer of farmed crickets in the world, there are a recorded 22,000 farms in Thailand. Thanks to the weather (crickets grow better in tropical climate) and the low cost of land, Thai crickets are much more competitive than those produced in western countries. The Thai Ministry of Agriculture has recently released the first worldwide Good Agricultural Practice (GAP) for cricket farming.