



Entomo Farms
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PRODUCT: Organic Flour
PRODUCT CGO
MANUFACTURED IN: Canada

ORGANIC CERTIFICATION: NO
KOSHER CERTIFICATION: NO

NON-GMO PROJECT VERIFIED: YES
GLUTEN FREE: NO

QUALITY PARAMETERS

This product is produced and processed under hygienic conditions. Product is not irradiated, treated with sewer sludge, or produced with genetically modified materials.

SHIPPING & STORAGE CONDITIONS

Cool (10-20°C/50 – 68°F) and dry (relative humidity <60%) away from odors.

PROCESS DESCRIPTION

The process of converting crickets into cricket powder involves cleaning, freezing, roasting, cooling and grinding. The cricket powder is then packed.

SHELF LIFE

12 Months from date of manufacture when stored under recommended conditions

INGREDIENTS

Pure Organic Crickets
(Gyllodes sigillatus)

PHYSICAL PROPERTIES

Smell: Nutty, cocoa, organic
Color: Light to Medium Brown
Taste: Nutty
Appearance: Uniformly fine powder

NUTRITIONAL VALUES

Analyzed by Maxxam Analytics

results per 100 grams

Energy	1973kJ (472kCal)
Protein (g)	58.76
Fat (g)	24
Saturated Fat (g)	8.48
Trans Fat (g)	.218
Cholesterol (mg)	228
Carbohydrates (g)	8.4
Fiber, total dietary (g)	6.0
Sugars (g)	0.5
Ash (g)	6.5
Calcium (g)	0.11
Iron (g)	0.002
Potassium (g)	1.1
Sodium (g)	0.31
Omega – 3 (g)	2.81
Omega – 6 (g)	6.28
Saturate Fatty Acids (g)	8.48
Cis-Monounsaturated (g)	5.14
Cis-Polyunsaturated (g)	9.09
B-12 (ug)	24

ANALYTICAL PROPERTIES

pH (10% solution): >7
Moisture (%): 2.6
Fat content: (% by dry matter): 24
Ash (%): 6.5

MICROBIOLOGICAL PROPERTIES

Aerobic Colony Count – cgf/g (mL) 50
Escherichia Coli – MPN/g (mL) <3
Total Coliforms – MPN/g (mL) <3
Yeast – CFU/g (mL) <10
Mould – CFU/g (mL) <10
Salmonella (per 25g) Absent

PACKAGING

Kind of packing: 5 gallon food grade pail
Net Weight: 55.11 lb. (25 kg) per pail

LABEL DECLARATION

Organic Cricket Powder