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**More and more people are eating insects – 27th September, 2021**

## Level 4

Insects are a great source of protein. We may soon see them on our dinner tables as traditional livestock farming is becoming more unsustainable. Insect farming is more environmentally friendly. One kilogram of insect protein needs about 10 per cent of the resources used to make a kilo of beef. Eating insects may be one answer to producing food for the world's growing population. By 2050 this is expected to be 9.8 billion, up from the current 7.7 billion.

The insect farming industry is growing. Hundreds of companies are creating meals made from bugs. They are in supermarkets and even in vending machines in Japan. You can buy a can of insect snacks, such as tarantula and scorpions. An Israeli insect farmer says there is a "yuck factor" to this. He said people will get used to the idea. He said: "I am convinced it will soon be widely accepted, just like eating raw fish in sushi was embraced."

## Level 5

Bugs have become a familiar sight on dinner tables. They are a great source of protein. People are worried about the damage traditional livestock farming does to the environment, as it is generally unsustainable. Insect farming is more environmentally friendly. One kilogram of insect protein needs about 10 per cent of the resources used to produce the same amount of beef. We may have to eat insects in the future. This is because of the increasing world population. By 2050 this is expected to be 9.8 billion, up from the current 7.7 billion.

The insect farming industry is growing, with hundreds of companies creating meals made from bugs. Supermarkets around the world now stock food made from insects. There are vending machines in Japan where you can buy a can of insect snacks, such as dried tarantula and scorpions. However, not everyone is excited by the idea of insects as food. An Israeli insect farmer says there is a "yuck factor" to this. He said people will get used to the idea and will find insects tasty. He said: "I am convinced it will soon be widely accepted, just like eating raw fish in sushi was embraced."

## Level 6

In the past decade, bugs have become a familiar sight on dinner tables. One reason for this is they are a great source of protein. Another reason is that people are concerned about the environment. Traditional livestock farming is detrimental to the environment as it is generally unsustainable. Raising insects is much more environmentally friendly. One kilogram of insect protein needs about 10 per cent of the feed, water and land used to produce the same amount of beef. Experts say farming insects is better for the environment than raising livestock. A final reason we may have to eat insects is because of the rise in the world's population. By 2050 this is expected to be 9.8 billion, up from the current 7.7 billion.

The insect farming industry is growing quickly. There are hundreds of companies worldwide creating meals made from bugs. Many supermarkets around the world now stock food made from insects. There are vending machines in Tokyo, Japan where you can purchase a can of insect snacks. The menu includes dried tarantula and scorpions. However, not everyone is excited by the idea of insects as food. An Israeli insect farmer, Dror Tamir, says there is a "yuck factor" to the thought of eating insects. He said people will get used to the idea and will find insects tasty. He said: "I am convinced it will soon be widely accepted, just like eating raw fish in sushi was embraced."