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(Zoom)



12:10-12:15

12:15-12:40

12:40-12:50

Introduction

Seminar

+ Q&A

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The psychology of entomophagy

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increasing meat prices, entomophagy is greatly respected as a sustainable source of animal protein and is being promoted internationally by the Food and Agriculture Organization of the United Nations (FAO) and other organizations. Unlike the image of traditional food, food innovation in entomophagy is now taking place in Japan and other parts of the world, and new designs of entomophagy products and dishes are being developed. On the other hand, even if the benefits of entomophagy are well understood, there are people who cannot accept eating insects psychologically. It is the human mind that ultimately decides

whether or not to eat insect-based food, which has been created through various technological developments and corporate efforts. Psychological research on entomophagy is aimed at investigating the causes of why humans are reluctant to eat insects, and how to counteract such reluctance.



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Key Words

"Entomophagy"

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"Food issues"

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