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Effect of cricket on the chicken and its egg

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Chemical characteristics of the cricket, *Gryllus bimaculatus*, were investigated in total composition, amino acid composition, fatty acid composition and mineral components. After the treatment of 0.4% of *G. bimaculatus* in the chicken feed, the changes of fatty acid composition in the chicken meat and egg were also estimated. As the result, saturated fatty acid, especially palmitic acid, decreased 4% and unsaturated fatty acids, linoleic acid and arachidonic acid, increased 12 and 23 %, respectively, compared with those of control. In addition, there was a small increase in Eicosapentaenoic acid(EPA). The sensory test of the chicken meat resulted in increased flavor, brightness and yellow color. The sensory scores of *G. bimaculatus* egg in the point of taste resulted in somewhat better estimate than control. These results are appear to be stemmed from fatty acids of cricket.