

The book has a total of twenty two chapters covering commonly consumed African edible insects and their nutritional composition, history and economic importance. The author further discusses edible insects' economic importance, their contribution to food security, insects as feed ingredient, farming systems, nutritional components, processing (largely by drying, frying, smoking, boiling) and marketing. The author indicates that 472 insect species are consumed in Africa with caterpillars, locust, grasshoppers and crickets leading in consumption, while termites are largest in diversity. This chapter delineates major insects harvested for food in Africa and the opportunities for semi-domestication and full domestication of edible insects such as palm weevil and crickets, respectively. The authors define insect consumption as the business of promoting, producing, buying and selling edible insects and their products and other beneficial services obtained from insects. The authors conclude by noting that the supply of insects is low compared to the high demand and thus an equilibrium needs to be reached through increased production awareness creation and marketing. The author, however, notes that several locusts and grasshopper species and the fall armyworm being consumed as food are equally very destructive pests. The second chapter focuses on African edible insect consumption market