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**- Korean Journal for Food Science of Animal Resources -**  
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ARTICLE INFORMATION	Fill in information in each box below
<b>Article Title</b>	Nutritional Composition of White-spotted Flower Chafer ( <i>Protaetia brevitarsis</i> ) Larvae Produced from Commercial Insect Farms in South Korea
<b>Running Title (within 10 words)</b>	Nutritional composition of white-spotted flower chafer larvae
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<b>Conflicts of interest</b> List any present or potential conflicts of interest for all authors. (This field may be published.)	The authors declare no potential conflict of interest.
<b>Acknowledgements</b> State funding sources (grants, funding sources, equipment, and supplies). Include name and number of grant if available. (This field may be published.)	This work was supported by the research invigoration program of 2020 Gyeongnam National University of Science and Technology. In addition, this study was evidently conducted to obtain data for public interest purposes and the results cannot be used for commercial promotion of a certain farm. Therefore, the actual name of participating insect farms is not disclosed.
<b>Author's contributions</b> (This field may be published.)	
<b>Ethics approval (IRB/IACUC)</b> (This field may be published.)	This manuscript does not require IRB/IACUC approval because there are no human and animal participants.

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## Abstract

This study was conducted to compare the nutritional composition of white-spotted flower chafer (*Protaetia brevitarsis*) larvae produced from five commercial insect farms in South Korea. The feeding sources of larvae were different as follows: Farm A, fermented oak sawdust; Farm B, fermented oak and scrub sawdust; Farm C, commercial feed; Farm D, private fermented feed; and Farm E, byproduct from mushroom compost. Drying yield significantly varied by insect farm, ranging from 14.12% to 27.28%. However, there was only small difference (5.14-7.38 g/100 g) in moisture content of dried larvae powder ( $p < 0.001$ ). The larvae produced from Farm A, B, and D presented higher protein content and lower lipid content compared to those from Farm C and E ( $p < 0.05$ ). No significant differences in total and essential amino acid contents were found, regardless of the insect farms. Phosphoserine, taurine, and gamma-aminobutyric acid, well-known physiological useful compounds, were detected in form of free amino acids. The major fatty acids in the *P. brevitarsis* larvae were oleic acid, palmitic acid, palmitoleic acid, and linoleic acid. The larvae from Farm A, B, and E exhibited higher oleic acid content than those from Farm B and C ( $p < 0.05$ ). Moreover, the larvae from Farm A presented the lowest saturated fatty acid/unsaturated fatty acid ratio. Although the underlying mechanisms of the nutritional composition differences are not yet clearly understood, this study suggests that the Farm A production system, using only oak feed, could be potentially beneficial in increasing the protein content and decreasing SFA/UFA ratio in *P. brevitarsis* larvae.

**Keywords:** commercial edible insect, amino acid profile, fatty acid profile, feeding source, nutritional composition

## 34 **Introduction**

35       Recently, as the global demand for sustainable protein sources has been increasing, apart  
36 from conventional edible meat sources, edible insects have been suggested as an emerging food  
37 protein source (Patel et al., 2019). With the recent world trend, in South Korea, an interest in  
38 edible insects has also been growing constantly, and the scale of edible insect farming and the  
39 related commercial markets has been increasing rapidly (Ghosh et al., 2017). Fifteen insect  
40 species have been legally registered as ‘livestock’ by the Ministry of Agriculture, Food and  
41 Rural Affairs in July 2020 (MAFRA, 2020). In addition, nine insect species including  
42 *Allomyrina dichotoma* larvae, *Apis mellifera* L., *Bombycis corpus*, *Bombyx mori* L., *Gryllus*  
43 *bimaculatus*, *Oxya japonica* Thunberg, *Protaetia brevitarsis* larvae, *Tenebrio molitor* larvae,  
44 and *Zophobas atratus* larvae are registered as general food ingredients in the Korea Food Code  
45 (MFDS, 2020).

46       The larvae of white-spotted flower chafer (*P. brevitarsis*) have been used as a traditional  
47 medicine to treat inflammation, hepatic disease, and breast cancer in South Korea (Song et al.,  
48 2017). In practice, various physiological benefits of the *P. brevitarsis* larvae, such as  
49 antioxidant, antibacterial, anticancer, and antithrombotic effects, have been already proven  
50 scientifically (Lee et al., 2017; Yoon et al., 2003). With the registration of *P. brevitarsis* larvae  
51 as a general food ingredient, recent studies have noted that of the proximate composition of *P.*  
52 *brevitarsis* larvae varied considerably: moisture (3.99-7.98%), protein (42.46-57.86%), fat  
53 (7.33-26.70%), ash (3.96-8.45%), and carbohydrate (10.56-23.71%) (Chung et al., 2013;  
54 Ghosh et al., 2017; Jeong et al., 2020; Kim et al., 2017, Yeo et al., 2013). Regarding the large  
55 variation in proximate composition, Choi et al. (2019) have suggested that the nutritional  
56 composition of the *P. brevitarsis* larvae could be affected by feeding sources, similarly to  
57 conventional livestock. Moreover, it has been reported that differences in feeding sources have  
58 a greater impact on the nutritional composition of *P. brevitarsis* larvae compared to the  
59 conventional livestock, since it has more short and simple digestive system (Yoon et al., 2020).  
60 Furthermore, as the whole larvae including a digestive tract are generally consumed and

61 processed, it is known that fasting methods could be one of the most important factors affecting  
62 the nutritional value of edible insect larvae (Noh et al., 2015).

63 In this regard, in the Korean edible insect industry, the establishment of a standard  
64 production system has been attempted for stable production and utilization of edible insects as  
65 food ingredients with constant quality and safety. However, many edible insect farms in South  
66 Korea have been producing by the rearing protocol based on the owners' individual experiences.  
67 Thus, in order to establish a potentially applicable production system, it could be primarily  
68 necessary to compare the nutritional composition of edible insects produced by various current  
69 production systems. Until now, although there are some previous studies determining the  
70 nutritional composition of *P. brevitarsis* larvae (Chung et al., 2013; Ghosh et al., 2017; Jeong  
71 et al., 2020; Kim et al., 2017, Yeo et al., 2013), but little studies have been compared the  
72 nutritional composition of *P. brevitarsis* larvae produced from different commercial farms.  
73 Therefore, the objective of this study was to determine the major nutritional composition  
74 (proximate composition, amino acid profile, and fatty acid profile) of white-spotted flower  
75 chafer (*P. brevitarsis*) larvae, collected from five commercial insect farms in South Korea.

76

## 77 **Materials and methods**

### 78 *Rearing information of white-spotted flower chafer larvae*

79 Frozen whole white-spotted flower chafer (*Protaetia brevitarsis*, Coleoptera:  
80 Scarabaeidae) larvae, which were harvested at third instar and fasted for 3 days, were kindly  
81 provided by five large-scale commercial insect farms located in the Gyeongsang-namdo, South  
82 Korea. The frozen and vacuum-packaged samples were placed in an ice cooler and transported  
83 to the laboratory. According to the manufacturers' information, the conditions of the rearing  
84 room, such as temperature, relative humidity (RH), and lighting control, were similar for  
85 guaranteeing maximum profits as follows: average temperature of 25°C, 60% RH, and 16L:8D.  
86 However, the feeding sources for *P. brevitarsis* larvae in the insect farms varied as follows:  
87 Farm A, fermented oak sawdust; Farm B, fermented oak and scrub sawdust; Farm C,

88 commercial feed (Goomlife, Gimhae-si, Gyeongsang-namdo, South Korea); Farm D, private  
89 fermented feed (oak sawdust 50%, rice bran 5%, barley bran 5%, molasses 5%, water 25%);  
90 and Farm E, the byproduct from mushroom compost. However, the detailed feed composition,  
91 manufacturing method, and harvesting methods of the larvae were unfortunately not provided  
92 for confidentiality reasons.

93

#### 94 ***Experimental design and sample preparation***

95 The experimental design of this study was a completely randomized block design with  
96 three independent replications. The collected *P. brevitarsis* larvae from each farm were  
97 separated randomly into three groups (approximately 120 g per group) as a block. The assigned  
98 larvae samples were weighed, placed in an aluminum dish, and hot-air dried at  $55\pm 1^\circ\text{C}$  for 12  
99 h. The dried samples were re-weighed to determine the drying yield and ground using a food  
100 blender (HMF3800SS, Hanil Electric, Seoul, South Korea). The obtained powder was filtered  
101 through a 100-mesh sieve, and the filtrate was vacuum-packaged in a polyamide/polyethylene  
102 bag and stored at  $-20^\circ\text{C}$  until further analysis.

103

#### 104 ***Analysis of *P. brevitarsis* larvae***

##### 105 ***1. Drying yield***

106 The drying yield of *P. brevitarsis* larvae samples was calculated as follows:

107 
$$\text{Drying yield (\%)} = [(W_b - W_a) / W_b] \times 100$$

108 Where  $W_b$  = Weight of sample before the drying process (g), and  $W_a$  = Weight of sample after  
109 the drying process (g).

110

##### 111 ***2. Proximate composition***

112 The proximate composition of dried *P. brevitarsis* larvae was determined according to the  
113 standard methods of the Association of Official Analytical Chemists (AOAC, 2006). Moisture  
114 content (oven air-drying method, 950.46B), fat content (Soxhlet method, 960.69), and ash  
115 content (muffle furnace method, 920.153) were expressed as g/100g of dried sample. The

116 protein content of dried larval samples was determined by the Dumas method ( $N \times 6.25$ ) using  
117 a nitrogen analyzer (Rapid N Cube, Elementar Analysen systeme GmbH, Hanau, Germany).

118

### 119 *3. Amino acid profile*

120 Total amino acids in the *P. brevitarsis* larvae samples were determined by the method of  
121 AOAC (1998) with some modification as described by Jo et al. (2018). One gram of the sample  
122 was hydrolyzed in 15 mL of 6 N HCl at 110°C for 24 h. The hydrolyzed samples were filtered  
123 using glass wool, and the filtrate was concentrated using a vacuum rotary evaporator at 55°C.  
124 After removal of the solvent, 10 mL of 0.2 N sodium citrate buffer was added, and the diluted  
125 sample was filtered with a 0.45 µm syringe filter before analysis.

126 Free amino acids were determined following the method of Jo et al. (2018) with  
127 modification by the instruction of an amino acid analyzer. Five grams of each sample was  
128 homogenized with 25 mL of distilled water for 1 min and it was filled up to 50 mL with distilled  
129 water. The homogenate was centrifuged at 7,000×g for 10 min (4°C), and the supernatant was  
130 mixed with 12% trichloroacetic acid (TCA) in the same volume ratio (1:1, v/v). After  
131 approximately 1 h, the mixture was centrifuged at 7,000×g for 20 min. To remove TCA and  
132 lipid components in the supernatant, hexane was added to the mixture at a 1:1 ratio (v/v). The  
133 mixture was centrifuged again at 8,960×g for 10 min. The water phase was collected from the  
134 bottom and filtered through a 0.2 µm syringe filter. Hydrolyzed amino acids and free amino  
135 acids were analyzed with a Biochrom 30 plus amino acid analyzer (Biochrom Ltd., Cambridge,  
136 UK) using ninhydrin as the color reactant and a single ion-exchange resin column. The  
137 detection wavelength was 440 nm (proline) or 570 nm (all other amino acids), and an external  
138 standard was used to calculate the concentration of each amino acid. The results are reported  
139 as µg/g dry matter.

140

### 141 *4. Fatty acid profile*

142 To analyze the fatty acid composition in *P. brevitarsis* larvae, fatty acid methyl ester  
143 (FAME) was synthesized according to the method of O'Fallon et al. (2007) with some

144 modifications. Briefly, 1 g of the dried larvae powder was weighed into a test tube with a screw  
145 cap, and 6.3 mL of absolute methanol and 0.7 mL of 10 N KOH were added. For permeating,  
146 dissolving, and hydrolyzing the sample, the tubes were heated in a 55°C water bath for 1.5 h  
147 with thorough shaking every 20 min. After cooling in cold water, 0.58 mL of 24 N H<sub>2</sub>SO<sub>4</sub> was  
148 added to the test tubes and mixed by inversion. Heating and cooling were carried out as  
149 described above. Three milliliters of hexane were mixed by vortexing, and the hexane layer  
150 was separated. The upper hexane layer containing the FAME was placed into a glass vial and  
151 kept at -20°C until further analysis. FAME analysis was performed using an HP 6890N GC-  
152 FID (Hewlett-Packard Co., Wilmington, DE, USA) equipped with a Supelco™ SP-2560  
153 capillary column (100 m×0.25 mm×0.20 μm) (Sigma-Aldrich, St. Louis, MO, USA). One  
154 microliter of sample solution was injected into the column and He was used as the carrier gas.  
155 The gas flow rate was 1 mL/min, and the oven temperature was held at 140°C for 5 min, then  
156 increased to 240°C at a rate of 3°C/min, and the temperature was maintained at 240°C for 10  
157 min. The temperatures of the injector and detector were set at 260°C. Detected FAMEs were  
158 identified by comparing the retention times of peaks with those of the standards 37 component  
159 FAME mixture (Supelco, Bellefonte, PA, USA), which were analyzed under the same  
160 conditions mentioned above.

161

### 162 *Statistical analysis*

163 One-way ANOVA was conducted to analyze the collected data using the SPSS program  
164 (SPSS Inc., Chicago, IL, USA). Duncan's multiple range test was performed to compare  
165 significant differences among means (p<0.05).

166

## 167 **Results and discussion**

### 168 *Drying yield and proximate composition*

169 The drying yield and proximate composition of *P. brevitarsis* larvae produced from  
170 commercial insect farms in South Korea are shown in Table 1. The obtained data varied

171 considerably depending on the insect farms ( $p < 0.001$ ). The drying yield ranged from 14.12 to  
172 27.28%, and the highest yield was observed for the larvae produced from Farm D and E  
173 ( $p < 0.05$ ). Drying yield is one of the important processing factor directly affecting the profit of  
174 the seller, when edible insects are processed as pills and powder. Before harvesting, edible  
175 insect larvae are generally fasted for 3-4 days to remove residues in the intestine for better color  
176 and flavor (Kwon et al., 2013). According to Noh et al. (2015), fasting for 4 days before  
177 harvesting caused 27% weight loss in *P. brevitarsis* larvae. To our knowledge, in some cases,  
178 fasting with water immersion is carried out to promote defecation and minimize weight loss.  
179 Thus, the evaporation of absorbed water during drying process could greatly reduce the drying  
180 yield in the larvae fasted with water. If this speculation is valid, there would be similar moisture  
181 content in dried samples, despite the large variation on drying yield.

182 The difference in moisture content between the highest and lowest values (5.14-7.38 g/100  
183 g) was approximately 2.24 g/100 g ( $p < 0.05$ ), which seemed to be relatively smaller than the  
184 difference in drying yield. The protein and lipid contents of *P. brevitarsis* larvae were greatly  
185 affected by production farms ( $p < 0.001$ ), in which changes in the relative content of lipids and  
186 proteins were observed. The larvae produced from Farm A, B, and D presented higher protein  
187 content, but lower lipid content compared to Farm C and E ( $p < 0.05$ ). The lowest ash content  
188 was found in larvae from Farm C and E ( $p < 0.05$ ).

189 In general, the large variation observed in the proximate composition of edible insects is  
190 mainly related to differences in developmental stages, feeding source, origin, and analytical  
191 methods (Rumpold et al., 2013). According to Ooninx et al. (2015), supplementation with a  
192 low-protein and high-fat diet decreased the protein content of yellow mealworm larvae but  
193 increased total fatty acid content. Moreover, they found no difference in the fatty acid profile  
194 of yellow mealworm larvae fed with different diets, despite evident differences in total fatty  
195 acid content (Ooninx et al., 2015). In this study, the larvae produced from Farm C and E were  
196 fed with commercial feed and the byproduct of mushroom compost, respectively. Thus, it  
197 seems that the feeding sources used in Farm C and E might have more digestible nutrients,  
198 particularly lipid compounds and/or their precursors, when compared to the other feeding



199 sources used in Farm A, B, and D. As a result, the increased lipid content in *P. brevitarsis*  
200 larvae might cause a relative decrease in protein and ash contents. From the current perspective  
201 that edible insect has been primarily focused as an alternative protein source, our results  
202 indicate that supplementation of oak only, oak plus scrub, or private fermented feed used in  
203 Farm A, B, and D, respectively, could be beneficial in producing the *P. brevitarsis* larvae with  
204 high-protein and low-fat contents.

205

### 206 ***Total and free amino acid profiles***

207 The total amino acid profiles of *P. brevitarsis* larvae produced from commercial insect  
208 farms in South Korea are shown in Table 2. No difference in total amino acid content was  
209 found ( $p>0.05$ ), regardless of insect farms, in which the essential and non-essential amino acid  
210 contents of *P. brevitarsis* larvae were 38.45-42.75% and 57.25-61.55%, respectively. Eight  
211 essential amino acids, including histidine (for infants), isoleucine, leucine, lysine, methionine,  
212 phenylalanine, threonine, and valine were found in the larvae. Among them, the phenylalanine  
213 and methionine contents were greatly affected by insect farms ( $p=0.027$  and  $p=0.006$ ,  
214 respectively). In particular, the larvae produced from Farm B, which used oak plus scrub feed  
215 had higher essential amino acids (methionine) and sulfur-containing amino acid (cysteine)  
216 contents compared to those from other farms ( $p<0.05$ ).

217 The obtained data for total amino acids in this study were considerably similar to the  
218 previous observation on *P. brevitarsis* larvae (mostly third instar), which was reported by  
219 Chung et al. (2013), Noh et al. (2015), and Yoon et al. (2020). In particular, Chung et al. (2013)  
220 suggested that *P. brevitarsis* larvae could be a potentially useful source of essential amino acids  
221 (methionine, threonine, valine, isoleucine, leucine, phenylalanine, histidine, and lysine) to  
222 humans. In addition, Noh et al. (2015) reported that the supplementation of rice bran during  
223 fasting could slightly increase the total amino acid content of *P. brevitarsis* larvae. Recently,  
224 Yoon et al. (2020) evaluated the supplementary effects of the five natural feeding sources, such  
225 as aloe, apple, banana, sweet persimmon, and sweet pumpkin, on the nutritional composition  
226 of *P. brevitarsis* larvae, and found that different feeding sources could change the proportion

227 of essential amino acids, but did not affect the total amino acid content. Consequently, it is  
228 expected that the enrichment of some essential amino acids could be possible through dietary  
229 feeding control, but which might have little to no impact on the total amino acid content of *P.*  
230 *brevitarsis* larvae.

231 A total of 33 free amino acids, including 8 essential amino acids (histidine, isoleucine,  
232 leucine, lysine, methionine, phenylalanine, tryptophan, and valine), were detected in five larval  
233 samples from different production farms (Table 3). Except for cystathionine, the contents of  
234 all free amino acids of *P. brevitarsis* larvae significantly differed by insect farms. The content  
235 of essential amino acids in detected free amino acids ranged from 4,073 to 5,6 µg/g, in which  
236 the highest content was observed for the larvae from Farm A. Moreover, free amino acids such  
237 as phosphoserine, taurine, and γ-amino-butyric acid (GABA), which are well-known to provide  
238 physiological benefits to human health (Diana et al., 2014; Huxtable, 1992; McMahon and  
239 Oommen, 2008), were detected, depending on production farms.

240 Phosphoserine acts as a calcium stabilizer, which is rich in casein residues in milk proteins,  
241 and in turn contributes to improvement in calcium absorption (McMahon and Oommen, 2008).  
242 According to Jarboe and Mabrouk (1974), moreover, aqueous beef extract contained 1.84 mg  
243 of phosphoserine per 100 g of sample, as a form of free amino acid. In this study, it was  
244 observed that the larvae from Farm A, B, and C included 1,001, 1,153, and 773 µg of free  
245 phosphoserine per gram of dry matter. However, opposite results have been reported by Yoon  
246 et al. (2020), who reported no detection of free phosphoserine in *P. brevitarsis* larvae fed with  
247 oak-fermented sawdust plus aloe, apple, banana, sweet persimmon, or pumpkin. However,  
248 given that the free phosphoserine was detected in the larvae fed with oak (in the case of Farm  
249 A and B in this study), it could be thought that the free phosphoserine content might also be  
250 affected by other rearing conditions.

251 Taurine, 2-aminoethane sulfonic acid, has been well-known to have positive effects on  
252 osmoregulation, calcium modulation, antioxidation, radioprotection, and energy production in  
253 the mammalian body (Huxtable, 1992). In this study, except for the larvae from farm C, 25.29-  
254 44.11 µg of taurine per gram of dry matter was detected, which was similar to the previous

255 finding (Yoon et al., 2020). It has been reported that beef (*semitendinosus* muscle) and lamb  
256 (*longissimus lumborum* muscle) contained 38.6 and 31.0 mg of taurine/100 g, respectively  
257 (Purchas et al., 2004). Considering that the larvae sample was analyzed as a dried form in this  
258 study, it seems that the taurine content of *P. brevitarsis* larvae might be lower compared to  
259 conventional meat sources.

260 Recently, gamma-aminobutyric acid has received a great interest in the food industry, due  
261 to its various physiological effects on blood pressure control, activation of liver function, and  
262 improvement in brain function etc. (Diana et al., 2014). In this study, *P. brevitarsis* larvae  
263 contained 10.36-99.12 µg of GABA per gram of dry matter sample. GABA is generally found  
264 in fermented foods, since lactic acid bacteria produce glutamic acid decarboxylase for catalysis  
265 of L-glutamic acid to GABA. In this regard, the observed GABA content in white-spotted  
266 flower chafer larvae was potentially comparable to those of fermented goat's milk (28 mg/kg;  
267 Minervini et al., 2009) and fermented pork sausage enriched with GABA through lactic acid  
268 bacteria fermentation (0.124 mg/kg; Li et al., 2009). Consequently, our results show that white-  
269 spotted flower chafer larvae are not only an excellent resource for supplying essential amino  
270 acids, but also that they could be a useful food source for supplying some free amino acids (e.g.  
271 phosphoserine, taurine, and GABA) to promote physiological activity.

272

### 273 ***Fatty acid profile***

274 A total of 17 fatty acid methyl esters (FAME) were found in the larvae produced from  
275 commercial insect farms (Table 4), in which all larvae samples showed a higher proportion of  
276 unsaturated fatty acids (UFA, 76.0-81.2%) compared to saturated fatty acids (SFA, 18.8-  
277 24.0%). The major fatty acids contained in the white-spotted flower chafer larvae were oleic  
278 acid (C<sub>18:1</sub>, 51.6-59.5%), palmitic acid (C<sub>16:0</sub>, 14.1-19.5%), palmitoleic acid (C<sub>16:1</sub>, 6.6-11.9%),  
279 and linoleic acid (C<sub>18:2</sub>, 5.4-12.9%), and these fatty acids accounted for approximately 90% of  
280 the total fatty acids (minimum 88.1 and maximum 92.0%). This finding was in good agreement  
281 with the results from previous studies, which have reported that oleic acid is the major lipid  
282 composition of white-spotted flower chafer larvae (Chung et al., 2003; Noh et al., 2015; Yoon

283 et al., 2020). In the previous studies, oleic acid was shown to be effective in improving  
284 cardiovascular disease and lowering cholesterol levels in the blood, a high content of oleic acid  
285 has been suggested as a nutritionally good indicator in the white-spotted flower chafer larvae  
286 (Chung et al., 2003).

287 In this study, the larvae from Farm A (oak feed), B (oak plus scrub feed), and E (mushroom  
288 byproduct feed) showed higher oleic acid content than those from Farm B and C ( $p < 0.05$ ).  
289 However, the contents of essential fatty acids, such as linoleic acid ( $C_{18:2}$ ) and  $\alpha$ -linolenic acid  
290 ( $C_{18:3n-3}$ ), were higher in the larvae from Farm C (commercial feed) than in those from the other  
291 insect farms ( $p < 0.05$ ). There were no significant differences in the contents of arachidic acid  
292 ( $C_{20:0}$ , one of the essential fatty acids) and cis-4,7,10,13,16,19-docosahexaenoic acid ( $C_{22:2}$ ,  
293 DHA). Recently, Yoon et al. (2020) suggested that the fatty acid composition of white-spotted  
294 flower chafer larvae could be changed by feeding sources. In addition, Noh et al. (2015) noted  
295 that supplementation with aloe, rice bran, or pumpkin during 4 days of fasting could alter the  
296 content of oleic acid, from 62.5 to 67.1%. Thus, it could be expected that the fatty acid  
297 composition of *P. brevitarsis* larvae could be modified by the supplementary feed during  
298 fasting as well as basal feeding during production.

299 The saturated-to-unsaturated fatty acid ratio (SFA/UFA) of *P. brevitarsis* larvae ranged  
300 from 0.23 to 0.32. It has been well documented that a decrease in SFA/UFA positively  
301 contributes to the improvement in the nutritional value of foods (Vural and Javidipour, 2002).  
302 Based on the SFA and UFA contents previously reported by Zotte and Szendrő (2011), the  
303 SFA/UFA of pork loin, beef loin, and chicken breast was calculated as approximately 0.63,  
304 0.86, and 0.52, respectively. In this regard, it could be presumed *P. brevitarsis* larvae provides  
305 better SFA/UFA values to human health compared to conventional meat sources. To the best  
306 of our knowledge, although there have been no studies on the physiological benefits of edible  
307 insect oils in the human body, some recent animal studies have found the potential benefits of  
308 insect oil intake on digestibility (Kierończyk et al., 2018) and fatty acid profiles in liver and  
309 muscle tissues (Benzertiha et al., 2019). Thus, it seems that *P. brevitarsis* larvae from Farm A

310 (only oak feed), which showed higher oleic acid content and the lowest SFA/UFA value, could  
311 be the most beneficial source of lipids for human health.

312

## 313 **Conclusion**

314 In conclusion, this study confirmed that the white-spotted flower chafer (*P. brevitarsis*)  
315 larvae could be an excellent food alternative to supply high-quality protein and lipids.  
316 Moreover, phosphoserine, taurine, and GABA, which are known to be physiologically useful,  
317 were detected in the form of free amino acids. The contents of the bioactive compounds and  
318 the proximate composition were greatly affected by the farms where the larvae were produced.  
319 Although the underlying mechanisms of the different nutritional compositions have not yet  
320 been clearly understood, this study suggests that the production system of Farm A, using only  
321 oak feed, could be potentially beneficial in increasing protein content and decreasing SFA/UFA  
322 ratio in *P. brevitarsis* larvae.

323

## 324 **Acknowledgements**

325 This work was supported by the research invigoration program of 2020 Gyeongnam National  
326 University of Science and Technology. In addition, this study was evidently conducted to  
327 obtain data for public interest purposes and the results cannot be used for commercial  
328 promotion of a certain farm. Therefore, the actual name of participating insect farms is not  
329 disclosed.

330

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## Table Legends

421

422 **Table 1. Drying yield and proximate composition of white-spotted flower chafer**  
423 **(*Protaetia brevitarsis*) larvae produced from commercial insect farms in South**  
424 **Korea**

425

426 **Table 2. Total amino acid profile of white-spotted flower chafer (*Protaetia brevitarsis*)**  
427 **larvae produced from commercial insect farms in South Korea**

428

429 **Table 3. Free amino acid profile of white-spotted flower chafer (*Protaetia brevitarsis*)**  
430 **larvae produced from commercial insect farms in South Korea**

431

432 **Table 4. Fatty acid profile of white-spotted flower chafer (*Protaetia brevitarsis*) larvae**  
433 **produced from commercial insect farms in South Korea**

434

**Table 1. Drying yield and proximate composition of white-spotted flower chafer (*Protaetia brevitarsis*) larvae produced from commercial insect farms in South Korea**

Traits	Farm A <sup>1)</sup>	Farm B	Farm C	Farm D	Farm E	Significance of p value
Drying yield (%)	14.12±0.48 <sup>d</sup>	16.70±0.34 <sup>c</sup>	26.11±0.21 <sup>b</sup>	27.28±0.05 <sup>a</sup>	26.84±0.04 <sup>a</sup>	<0.001
<i>Proximate composition (g/100 g)</i>						
Moisture	5.15±0.05 <sup>cd</sup>	5.14±0.23 <sup>d</sup>	5.97±0.03 <sup>b</sup>	7.38±0.12 <sup>a</sup>	5.38±0.07 <sup>c</sup>	<0.001
Protein	66.82±0.41 <sup>a</sup>	66.02±0.33 <sup>a</sup>	54.48±0.26 <sup>b</sup>	67.07±0.66 <sup>a</sup>	54.16±1.28 <sup>b</sup>	<0.001
Lipid	9.91±0.08 <sup>c</sup>	11.88±1.31 <sup>d</sup>	18.06±0.64 <sup>b</sup>	16.34±0.07 <sup>c</sup>	19.38±0.27 <sup>a</sup>	<0.001
Ash	8.48±0.23 <sup>a</sup>	7.35±0.10 <sup>b</sup>	5.48±0.05 <sup>d</sup>	6.76±0.15 <sup>c</sup>	5.48±0.07 <sup>d</sup>	<0.001

All values are presented as mean ± standard deviation of triplicate. (*n* =3).

<sup>a-e</sup>Means with different superscripts indicate significant difference within a row (*p*<0.05).

<sup>1)</sup>Farm A, *Protaetia brevitarsis* larvae fed with oak only; Farm B, *Protaetia brevitarsis* larvae fed with oak and scrub; Farm C, *Protaetia brevitarsis* larvae fed with commercial feed; Farm D, *Protaetia brevitarsis* larvae fed with private fermented feed; Farm E, *Protaetia brevitarsis* larvae fed with by-product from mushroom compost.

**Table 2. Total amino acid profile of white-spotted flower chafer (*Protaetia brevitarsis*) larvae produced from commercial insect farms in South Korea**

Traits ( $\mu\text{g/g}$ dry matter)	Farm A <sup>1)</sup>	Farm B	Farm C	Farm D	Farm E	Significance of p value
Valine <sup>2)</sup>	220.32 $\pm$ 57.10	243.62 $\pm$ 46.91	189.28 $\pm$ 16.52	186.54 $\pm$ 24.09	197.52 $\pm$ 16.44	NS <sup>4)</sup>
Isoleucine <sup>2)</sup>	125.73 $\pm$ 38.63	147.08 $\pm$ 29.35	102.92 $\pm$ 9.82	106.73 $\pm$ 14.76	119.95 $\pm$ 10.10	NS
Leucine <sup>2)</sup>	328.50 $\pm$ 102.99	403.43 $\pm$ 84.82	278.30 $\pm$ 27.62	278.73 $\pm$ 42.92	314.24 $\pm$ 27.08	NS
Lysine <sup>2)</sup>	359.65 $\pm$ 122.29	445.47 $\pm$ 92.75	312.05 $\pm$ 29.17	327.56 $\pm$ 60.59	344.15 $\pm$ 31.10	NS
Threonine <sup>2)</sup>	208.63 $\pm$ 60.23	249.79 $\pm$ 50.11	186.08 $\pm$ 19.77	179.26 $\pm$ 29.74	203.85 $\pm$ 17.93	NS
Phenylalanine <sup>2)</sup>	661.59 $\pm$ 200.32 <sup>ab</sup>	886.77 $\pm$ 195.66 <sup>a</sup>	488.94 $\pm$ 53.35 <sup>b</sup>	516.87 $\pm$ 71.57 <sup>b</sup>	578.26 $\pm$ 34.88 <sup>b</sup>	0.027
Methionine <sup>2)</sup>	60.93 $\pm$ 15.36 <sup>b</sup>	113.34 $\pm$ 16.91 <sup>a</sup>	93.19 $\pm$ 8.19 <sup>a</sup>	94.61 $\pm$ 11.53 <sup>a</sup>	97.66 $\pm$ 8.69 <sup>a</sup>	0.006
Histidine <sup>3)</sup>	237.24 $\pm$ 79.54	292.15 $\pm$ 56.70	205.03 $\pm$ 16.68	194.30 $\pm$ 39.64	197.57 $\pm$ 16.05	NS
Tyrosine	498.54 $\pm$ 153.67	747.59 $\pm$ 158.79	591.54 $\pm$ 47.69	448.67 $\pm$ 78.53	648.08 $\pm$ 72.68	NS
Arginine	299.77 $\pm$ 87.58	332.07 $\pm$ 71.69	217.46 $\pm$ 20.52	222.89 $\pm$ 35.36	221.50 $\pm$ 79.81	NS
Aspartic acid	551.68 $\pm$ 162.93	669.52 $\pm$ 142.97	460.67 $\pm$ 48.02	464.99 $\pm$ 76.04	495.73 $\pm$ 44.72	NS
Glutamic acid	964.95 $\pm$ 257.69	1192.25 $\pm$ 259.42	820.91 $\pm$ 82.85	724.40 $\pm$ 116.04	906.22 $\pm$ 76.69	NS
Serine	425.28 $\pm$ 118.14	533.13 $\pm$ 116.43	380.07 $\pm$ 37.34	320.84 $\pm$ 56.18	408.48 $\pm$ 38.93	NS
Glycine	683.50 $\pm$ 178.03 <sup>a</sup>	739.82 $\pm$ 163.84 <sup>a</sup>	365.30 $\pm$ 32.41 <sup>b</sup>	380.80 $\pm$ 53.40 <sup>b</sup>	415.83 $\pm$ 36.82 <sup>b</sup>	0.004
Alanine	363.22 $\pm$ 102.00	443.22 $\pm$ 95.35	283.28 $\pm$ 26.90	320.95 $\pm$ 45.09	295.27 $\pm$ 24.69	NS
Cysteine	69.56 $\pm$ 15.41 <sup>b</sup>	98.74 $\pm$ 18.51 <sup>a</sup>	68.78 $\pm$ 5.78 <sup>b</sup>	69.83 $\pm$ 8.61 <sup>b</sup>	69.78 $\pm$ 6.15 <sup>b</sup>	0.048
Proline	469.25 $\pm$ 103.30 <sup>c</sup>	556.06 $\pm$ 113.19 <sup>bc</sup>	647.08 $\pm$ 85.44 <sup>bc</sup>	1103.52 $\pm$ 152.65 <sup>a</sup>	748.53 $\pm$ 83.86 <sup>b</sup>	<0.001
Total	6686.61	8256.22	5797.70	6067.84	6370.71	
Essential amino acid	2701.12 (40.40%)	3529.24 (42.75%)	2447.33 (42.21%)	2333.26 (38.45%)	2701.31 (42.40%)	
Non-essential amino acid	3985.49 (59.60%)	4726.98 (57.25%)	3350.38 (57.79%)	3734.58 (61.55%)	3669.41 (57.60%)	

All values are presented as mean  $\pm$  standard deviation of triplicate. ( $n=3$ ).

<sup>a-c</sup>Means with different superscripts indicate significant difference within a row ( $p<0.05$ ).

<sup>1)</sup>Farm A, *Protaetia brevitarsis* larvae fed with oak only; Farm B, *Protaetia brevitarsis* larvae fed with oak and scrub; Farm C, *Protaetia brevitarsis* larvae fed with commercial feed; Farm D, *Protaetia brevitarsis* larvae fed with private fermented feed; Farm E, *Protaetia brevitarsis* larvae fed with by-product from mushroom compost.

<sup>2)</sup>Indicates essential amino acids for infants.

<sup>3</sup>Indicates conditional essential amino acid for adult human.

<sup>4</sup>NS: non-significance ( $p \geq 0.05$ ).

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**Table 3. Free amino acid profile of white-spotted flower chafer (*Protaetia brevitarsis*) larvae produced from commercial insect farms in South Korea**

Traits ( $\mu\text{g/g}$ dry matter)	Farm A <sup>1)</sup>	Farm B	Farm C	Farm D	Farm E	Significance of p value
Valine <sup>2)</sup>	1368.69 $\pm$ 69.00 <sup>b</sup>	891.82 $\pm$ 10.82 <sup>c</sup>	1470.54 $\pm$ 25.93 <sup>a</sup>	1459.79 $\pm$ 12.06 <sup>a</sup>	1518.16 $\pm$ 36.22 <sup>a</sup>	<0.001
Isoleucine <sup>2)</sup>	431.90 $\pm$ 16.33 <sup>b</sup>	277.69 $\pm$ 1.67 <sup>d</sup>	369.80 $\pm$ 9.52 <sup>c</sup>	376.03 $\pm$ 5.22 <sup>c</sup>	510.59 $\pm$ 10.36 <sup>a</sup>	<0.001
Leucine <sup>2)</sup>	126.47 $\pm$ 5.54 <sup>d</sup>	112.47 $\pm$ 0.97 <sup>c</sup>	134.82 $\pm$ 3.35 <sup>c</sup>	167.78 $\pm$ 3.36 <sup>b</sup>	201.30 $\pm$ 5.29 <sup>a</sup>	<0.001
Lysine <sup>2)</sup>	1168.64 $\pm$ 56.31 <sup>a</sup>	792.90 $\pm$ 6.82 <sup>b</sup>	655.66 $\pm$ 19.66 <sup>c</sup>	552.99 $\pm$ 9.52 <sup>d</sup>	638.15 $\pm$ 14.01 <sup>c</sup>	<0.001
Tryptophan <sup>2)</sup>	65.51 $\pm$ 113.46 <sup>c</sup>	ND <sup>4)</sup>	465.37 $\pm$ 2.89 <sup>a</sup>	222.78 $\pm$ 4.35 <sup>b</sup>	221.66 $\pm$ 7.02 <sup>b</sup>	<0.001
Phenylalanine <sup>2)</sup>	62.57 $\pm$ 5.48 <sup>c</sup>	54.21 $\pm$ 1.75 <sup>d</sup>	113.59 $\pm$ 1.00 <sup>a</sup>	102.13 $\pm$ 4.16 <sup>b</sup>	110.60 $\pm$ 0.33 <sup>a</sup>	<0.001
Methionine <sup>2)</sup>	21.81 $\pm$ 1.11 <sup>a</sup>	13.54 $\pm$ 0.46 <sup>c</sup>	8.30 $\pm$ 0.30 <sup>d</sup>	19.07 $\pm$ 0.39 <sup>b</sup>	22.07 $\pm$ 0.54 <sup>a</sup>	<0.001
Histidine <sup>3)</sup>	2388.76 $\pm$ 53.45 <sup>a</sup>	1944.83 $\pm$ 14.40 <sup>b</sup>	1546.20 $\pm$ 38.85 <sup>c</sup>	1307.52 $\pm$ 5.49 <sup>d</sup>	986.86 $\pm$ 37.79 <sup>c</sup>	<0.001
Tyrosine	674.83 $\pm$ 28.98 <sup>b</sup>	629.00 $\pm$ 6.13 <sup>c</sup>	533.85 $\pm$ 19.72 <sup>d</sup>	341.92 $\pm$ 7.41 <sup>c</sup>	718.50 $\pm$ 17.98 <sup>a</sup>	<0.001
Arginine	2662.03 $\pm$ 172.10 <sup>a</sup>	1927.53 $\pm$ 27.42 <sup>b</sup>	1667.22 $\pm$ 40.52 <sup>c</sup>	1030.30 $\pm$ 9.67 <sup>d</sup>	2058.50 $\pm$ 53.13 <sup>b</sup>	<0.001
Glutamic acid	218.26 $\pm$ 8.16 <sup>a</sup>	176.74 $\pm$ 3.51 <sup>b</sup>	109.53 $\pm$ 2.98 <sup>d</sup>	ND	143.09 $\pm$ 3.37 <sup>c</sup>	<0.001
Serine	295.83 $\pm$ 11.45 <sup>c</sup>	171.08 $\pm$ 0.69 <sup>d</sup>	567.25 $\pm$ 13.01 <sup>a</sup>	494.55 $\pm$ 7.80 <sup>b</sup>	555.71 $\pm$ 14.88 <sup>a</sup>	<0.001
Glycine	176.18 $\pm$ 152.61 <sup>b</sup>	ND	747.42 $\pm$ 30.15 <sup>a</sup>	ND	734.72 $\pm$ 11.82 <sup>a</sup>	<0.001
Alanine	652.40 $\pm$ 11.76 <sup>c</sup>	1569.25 $\pm$ 7.61 <sup>d</sup>	2242.63 $\pm$ 76.54 <sup>b</sup>	3671.79 $\pm$ 32.94 <sup>a</sup>	1679.52 $\pm$ 28.81 <sup>c</sup>	<0.001
Cystine	120.09 $\pm$ 4.49 <sup>d</sup>	274.75 $\pm$ 2.73 <sup>c</sup>	334.82 $\pm$ 10.68 <sup>a</sup>	294.78 $\pm$ 3.73 <sup>b</sup>	290.75 $\pm$ 10.96 <sup>b</sup>	<0.001
Proline	1419.10 $\pm$ 2457.95 <sup>b</sup>	4023.17 $\pm$ 32.40 <sup>a</sup>	ND	ND	ND	0.004
Phosphoserine	1001.76 $\pm$ 33.97 <sup>b</sup>	1153.72 $\pm$ 10.18 <sup>a</sup>	773.77 $\pm$ 22.32 <sup>c</sup>	ND	ND	<0.001
Taurine	25.29 $\pm$ 2.48 <sup>c</sup>	44.11 $\pm$ 3.67 <sup>a</sup>	ND	30.93 $\pm$ 0.27 <sup>b</sup>	34.03 $\pm$ 0.77 <sup>b</sup>	<0.001
Phosphoethanolamine	251.96 $\pm$ 17.07 <sup>a</sup>	240.74 $\pm$ 22.16 <sup>a</sup>	34.10 $\pm$ 0.92 <sup>b</sup>	39.12 $\pm$ 1.34 <sup>b</sup>	49.44 $\pm$ 2.84 <sup>b</sup>	<0.001

Urea	4810.24±726.27 <sup>a</sup>	3723.01±15.04 <sup>b</sup>	1127.56±39.51 <sup>c</sup>	915.88±4.39 <sup>c</sup>	1180.26±27.17 <sup>c</sup>	<0.001
α-aminoadipic acid	20.86±2.19 <sup>c</sup>	24.23±1.17 <sup>b</sup>	35.84±0.77 <sup>a</sup>	23.23±0.71 <sup>b</sup>	35.09±0.24 <sup>a</sup>	<0.001
Citrulline	ND	ND	ND	4518.23±25.88	ND	<0.001
α-amino-butyric acid	14.63±0.50 <sup>b</sup>	27.00±0.05 <sup>a</sup>	12.76±1.07 <sup>c</sup>	11.73±0.38 <sup>d</sup>	ND	<0.001
Cystathionine	78.61±3.32	94.11±9.83	97.09±10.80	98.96±0.84	72.21±2.26	NS <sup>5)</sup>
β-alanine	303.74±23.76 <sup>a</sup>	267.28±9.72 <sup>b</sup>	182.98±12.70 <sup>c</sup>	192.88±13.50 <sup>c</sup>	166.11±2.60 <sup>c</sup>	<0.001
β-aminoisobutyric acid	77.88±10.03 <sup>a</sup>	29.75±1.20 <sup>b</sup>	27.84±1.61 <sup>b</sup>	ND	22.23±6.64 <sup>b</sup>	<0.001
γ-amino-butyric acid	63.10±3.25 <sup>b</sup>	99.12±1.20 <sup>a</sup>	10.36±8.99 <sup>d</sup>	24.80±0.76 <sup>c</sup>	12.34±10.69 <sup>d</sup>	<0.001
Ethanolamine	ND	ND	ND	9.95±0.27	ND	<0.001
Ammonia	407.66±54.21 <sup>c</sup>	489.47±15.11 <sup>b</sup>	446.16±5.27 <sup>bc</sup>	583.32±3.64 <sup>a</sup>	470.20±7.69 <sup>b</sup>	<0.001
δ-hydroxylysine	29.33±1.81 <sup>b</sup>	24.90±0.67 <sup>c</sup>	11.19±0.96 <sup>c</sup>	432.75±2.03 <sup>a</sup>	20.14±0.57 <sup>d</sup>	<0.001
Ornithine	96.07±2.72 <sup>b</sup>	213.52±3.52 <sup>b</sup>	70.93±1.67 <sup>b</sup>	448.61±5.27 <sup>a</sup>	135.64±178.97 <sup>b</sup>	0.001
1-methyl-L-histidine	150.87±1.98 <sup>b</sup>	157.21±2.04 <sup>a</sup>	104.09±1.88 <sup>c</sup>	36.70±0.93 <sup>c</sup>	91.43±1.46 <sup>d</sup>	<0.001
3-methyl-L-histidine	28.42±7.04 <sup>a</sup>	11.43±0.64 <sup>b</sup>	ND	ND	ND	<0.001
Total	19213.48	19458.55	13901.71	17408.52	12679.30	

All values are presented as mean ± standard deviation of triplicate. ( $n=3$ ).

<sup>a-c</sup>Means with different superscripts indicate significant difference within a row ( $p<0.05$ ).

<sup>1)</sup>Farm A, *Protaetia brevitarsis* larvae fed with oak only; Farm B, *Protaetia brevitarsis* larvae fed with oak and scrub; Farm C, *Protaetia brevitarsis* larvae fed with commercial feed; Farm D, *Protaetia brevitarsis* larvae fed with private fermented feed; Farm E, *Protaetia brevitarsis* larvae fed with by-product from mushroom compost.

<sup>2)</sup>Indicates essential amino acids for adult human.

<sup>3)</sup>Indicate conditional essential amino acid for infants.

<sup>4)</sup>ND: not-detected.

<sup>5)</sup>NS: non-significance ( $p\geq0.05$ ).

1 **Table 4. Fatty acid profile of white-spotted flower chafer (*Protaetia brevitarsis*) larvae**  
 2 **produced from commercial insect farms in South Korea**

Fatty acid components (%)		Farm A <sup>1)</sup>	Farm B	Farm C	Farm D	Farm E	Significance of p value
Myristic acid	C <sub>14:0</sub>	0.64±0.03 <sup>d</sup>	0.70±0.04 <sup>cd</sup>	0.73±0.03 <sup>bc</sup>	0.88±0.06 <sup>a</sup>	0.79±0.05 <sup>b</sup>	<0.001
Pentadecanoic acid	C <sub>15:0</sub>	0.55±0.03 <sup>b</sup>	0.69±0.03 <sup>ab</sup>	0.80±0.02 <sup>a</sup>	0.22±0.19 <sup>c</sup>	0.21±0.04 <sup>c</sup>	<0.001
Palmitic acid	C <sub>16:0</sub>	14.07±0.35 <sup>d</sup>	16.42±0.30 <sup>b</sup>	15.14±0.14 <sup>c</sup>	16.16±0.54 <sup>b</sup>	19.46±0.64 <sup>a</sup>	<0.001
Heptadecanoic acid	C <sub>17:0</sub>	0.47±0.03 <sup>bc</sup>	0.57±0.18 <sup>b</sup>	0.91±0.03 <sup>a</sup>	0.29±0.25 <sup>bc</sup>	0.21±0.18 <sup>c</sup>	0.002
Stearic acid	C <sub>18:0</sub>	2.73±0.02 <sup>a</sup>	2.26±0.08 <sup>b</sup>	1.65±0.04 <sup>d</sup>	1.76±0.02 <sup>c</sup>	2.73±0.48 <sup>a</sup>	<0.001
Arachidic acid	C <sub>20:0</sub>	0.34±0.30	0.16±0.28	ND <sup>2)</sup>	0.27±0.24	0.60±0.010	NS <sup>3)</sup>
Myristoleic acid	C <sub>14:1</sub>	2.52±0.13 <sup>a</sup>	1.71±0.08 <sup>b</sup>	1.18±0.04 <sup>c</sup>	0.25±0.22 <sup>c</sup>	0.67±0.03 <sup>d</sup>	<0.001
cis-10-Pentadecanoic acid	C <sub>15:1</sub>	0.69±0.02 <sup>b</sup>	0.81±0.02 <sup>b</sup>	1.14±0.02 <sup>a</sup>	0.19±0.17 <sup>c</sup>	0.29±0.01 <sup>c</sup>	<0.001
Palmitoleic acid	C <sub>16:1</sub>	8.07±0.26 <sup>cd</sup>	9.40±0.23 <sup>bc</sup>	10.95±0.25 <sup>ab</sup>	11.93±0.44 <sup>a</sup>	6.63±0.32 <sup>d</sup>	0.001
cis-10-Heptadecanoic acid	C <sub>17:1</sub>	0.48±0.01	0.45±0.39	0.31±0.27	ND	0.57±0.02	NS
Oleic acid	C <sub>18:1</sub>	58.69±0.52 <sup>a</sup>	58.71±0.43 <sup>a</sup>	51.55±0.80 <sup>b</sup>	51.71±0.91 <sup>b</sup>	59.48±0.45 <sup>a</sup>	<0.001
Linoleic acid	C <sub>18:2</sub>	7.29±0.05 <sup>c</sup>	5.38±0.02 <sup>d</sup>	12.85±0.30 <sup>a</sup>	12.19±0.21 <sup>b</sup>	5.70±0.15 <sup>d</sup>	<0.001
α-Linolenic acid	C <sub>18:3</sub>	0.35±0.30 <sup>c</sup>	0.53±0.46 <sup>bc</sup>	0.98±0.02 <sup>ab</sup>	1.05±0.01 <sup>a</sup>	0.56±0.01 <sup>bc</sup>	<0.001
cis-11-Eicosenoic acid	C <sub>20:1</sub>	ND	ND	ND	0.38±0.32 <sup>a</sup>	ND	0.034
cis-11,14,17-eicosatrienoic acid	C <sub>20:3</sub>	0.84±0.01 <sup>a</sup>	0.17±0.30 <sup>b</sup>	ND	ND	ND	<0.001
cis-13,16-Docosadienoic acid	C <sub>22:2</sub>	0.17±0.29	0.18±0.31	0.20±0.35	0.48±0.41	0.54±0.01	NS
cis-4,7,10,13,16,19-docosahexaenoic acid + cis-15-tetracosenoic acid	C <sub>22:6</sub> + C <sub>24:1</sub>	2.10±0.12	1.86±0.21	1.61±0.52	2.25±0.31	1.58±0.09	NS
Saturated fatty acids (SFA)		18.80	20.80	19.23	19.58	24.00	
Unsaturated fatty acids		81.20	79.20	80.77	80.42	76.00	

(UFA)

SFA/UFA	0.23	0.26	0.24	0.24	0.32
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3 All values are presented as mean  $\pm$  standard deviation of triplicate. ( $n = 3$ ).

4 <sup>a-d</sup>Means with different superscripts indicate significant difference within a row ( $p < 0.05$ ).

5 <sup>1</sup>Farm A, *Protaetia brevitarsis* larvae fed with oak only; Farm B, *Protaetia brevitarsis* larvae fed with oak and  
6 scrub; Farm C, *Protaetia brevitarsis* larvae fed with commercial feed; Farm D, *Protaetia brevitarsis* larvae fed  
7 with private fermented feed; Farm E, *Protaetia brevitarsis* larvae fed with by-product from mushroom compost.

8 <sup>2</sup>ND: not-detected.

9 <sup>3</sup>NS: non-significance ( $p \geq 0.05$ ).

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ACCEPTED