



What will the world be eating in 2050?

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Earlier this year, chef Mark Wilson served up three plates of spaghetti with bolognese sauce. Nothing unusual there, except one sauce was made from mealworms, another from crickets and the third from the more commonly used beef.

Wilson develops recipes for Toronto's C-Fu Foods, where insects are transformed into meat. And they're not alone. The Atelier à Pâtes in northeast France is struggling to meet demand for nutty-tasting pasta containing pulverised grasshoppers and crickets.

Bug protein plays a key role in the food futures posited by Forum for the Future, an international non-profit consortium of businesses, governmental and non-governmental organisations. Its Protein Challenge 2040 project said the four options are: hi-tech nutrition for all, grown in a lab; natural, localised food systems (the bug scenario); a centralised food chain, cemented by regulation but reliant on intensive farming; or chaos – every country for itself. We examine each option in turn...



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