

1 **Elemental bioaccessibility and endogenic nanoparticles in farmed insects: In**
2 **search of quality sustainable food**

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13
14 **Abstract**

15 Despite the many advantages on the use of insects as a sustainable food source and their approval
16 by the European Food Safety Authority, insect farming is still susceptible to several hazards,
17 making the need for further in-depth chemical studies. This work investigated the *in vitro*
18 bioaccessibility of aluminum, copper, iron, manganese, lead, selenium, and zinc in three farmed
19 insects: *Tenebrio molitor*, *Locusta migratoria* and *Acheta domestica*. The high zinc
20 bioaccessibility observed for all species (~92%) was one of the highlights, demonstrating the high
21 nutritional value of this element. In addition, a higher accumulation of Se was observed upon
22 increasing exposure concentration in *Acheta domestica*, showing the possibility of insect food as
23 a food supplement for this element. In addition, the presence of nanoparticulated Al and Fe species
24 could also be proved using highly sensitive mass spectrometric techniques and transmission
25 electron microscopy in some of the analyzed samples.

26
27 **Keywords:** insects, elemental composition, bioaccessibility, nanoparticles

28 **Introduction**

29 Recent years have seen insects receive significant attention in Europe due to their
30 potential to address ongoing food, feed, and nutritional challenges (Van Huis., 2020. The
31 reason is that farmed insects demand fewer natural resources such as water, feed, and land
32 when compared to conventional livestock (Van Huis *et al.*, 2013), and their production
33 results in lower overall greenhouse gas emissions (Oonincx, 2017). As cold-blooded
34 organisms, insects have a high feed conversion efficiency and the potential to transform
35 organic matter into insect biomass (Gamborg *et al.*, 2018; Oonincx, 2017). Insects also
36 have good nutritional value, providing bioactive compounds such as vitamins, minerals,
37 long-chain polyunsaturated fatty acids and a protein-rich food source (Roos, 2018).
38 Furthermore, up to 80% of insect biomass is consumed and digested, compared to the
39 average percentages of 55 % reported for chickens and pigs and 40 % for cattle
40 (Heckmann *et al.*, 2018; Van Huis *et al.*, 2013). They are especially suitable for industrial
41 production due to their rapid growth, high reproductive rate, short lifespan with quick
42 turnover, efficiency in nutrient conversion, and ability to thrive in high density, which
43 makes animal welfare less of an issue (Jensen *et al.*, 2017; van Hui, 2021). In addition,
44 the byproducts of insect production, including frass and exoskeletons, are high-quality
45 crop amendments, which could reduce the need for nitrogenous fertilizers (Michel &
46 Begho, 2023). Currently, several insects are awaiting the safety evaluation of the
47 European Food Safety Authority (EFSA) and the marketing authorization as novel foods
48 (Regulation (EU) No. 2015/2283), while preparations containing the species yellow
49 mealworm (*Tenebrio molitor*), house cricket (*Acheta domesticus*), migratory locust
50 (*Locusta migratoria*), and lesser mealworm (*Alphitobius diaperinus*) have already been
51 approved by the European Commission (Delgado Calvo-Flores *et al.*, 2022).

52 Despite all these advantages and the approval by EFSA of four species, insect farming,
53 like all intensive livestock production, is susceptible to possible food safety hazards,
54 including biological (bacteria, viruses, fungi, parasites), chemical (mycotoxins,
55 pesticides, heavy metals, organic contaminants), and physical hazards (Belluco *et al.*,
56 2018). Although regulatory frameworks are being developed, it is clear that further
57 studies of chemical risks related to the rearing, handling, harvesting, processing, storing
58 (shelf-life), and transporting of insects and insect-based products are needed (FAO, 2021).
59 Bioaccumulation of chemical hazards generates a toxicological risk regarding insects'
60 safety as food and feed sources (Belluco *et al.*, 2018; Marone, 2016). Insect feed
61 substrates may contain relatively high levels of environmental contaminants capable of
62 bioaccumulating, such as some heavy metals. Their accumulation depends on the type of
63 insect, the stage of growth, the element, the environmental contamination levels, and their
64 bioaccessibility (Belluco *et al.*, 2018). In this regard, *in vitro* bioaccessibility, defined as
65 the amount of an element that is released from a food matrix and has the potential to be
66 absorbed by the intestine after digestion, constitutes a better approximation to evaluate
67 potential positive or adverse effects on human health (Jaquinta *et al.*, 2021).
68 Moreover, insects may accumulate different types of exogenous nanoparticles from the
69 environment, threatening animal and human health (Sezer Tunçsoy, 2018). Also, recent
70 studies have revealed that various metal-containing endogenous nanoparticles occur
71 naturally in insects, for example, in insects' wings and thoracic regions, aiding
72 aerodynamics during flight (Bhattacharyya *et al.*, 2010). Due to their small size,
73 nanoparticles may cross barriers such as the human intestinal epithelium and enter the
74 bloodstream, reaching secondary organs and bioaccumulating (Usman *et al.*, 2022).
75 Therefore, nanoparticles should be considered during any food safety assessment.

76 This study investigated the *in vitro* bioaccessibility of aluminum (Al), copper (Cu), iron
77 (Fe), manganese (Mn), lead (Pb), selenium (Se), and zinc (Zn) in three farmed insects:
78 *Tenebrio molitor*, *Locusta migratoria*, *Acheta domesticus*, and *Acheta domesticus* fed on
79 a diet enriched in selenium. Selenium fortification was performed with the aim of
80 evaluating the bioaccumulation capacity of the species for its use to promote animal and
81 human nutrition. The work also characterizes and quantifies the presence of endogenous
82 nanoparticles in these farmed insects. The information obtained will be valuable for the
83 subsequent nutritional and toxicological characterization and assessment of farmed
84 insects.

85

86 **Materials and methods**

87 ***Reagents***

88 All chemicals were of analytical reagent grade or higher quality. Ultrapure water (18.2
89 MΩcm) was obtained using the Milli-Q system (Millipore, Bedford, MA, USA). Daily,
90 working standard solutions were prepared by serial dilution of commercial 1000 mg L⁻¹
91 stock solutions of each element (Merck Millipore, Darmstadt, Germany) in dilute nitric
92 acid (HNO₃) at concentrations of 2% for elemental determinations and 0.1% for
93 nanoparticle determinations. Concentrated HNO₃ (65%, Suprapur), hydrochloric acid
94 (36%, Suprapur) and hydrogen peroxide (30%) were all purchased from Merck Millipore
95 (Darmstadt, Germany). Digestive enzymes (pepsin, α-amylase, gastric lipase, trypsin)
96 and bile salts were purchased from Sigma–Aldrich (Saint Louis, MO, USA). Sodium
97 hydroxide (NaOH), calcium chloride dihydrate (CaCl₂·2H₂O), ammonium acetate
98 (CH₃CO₂NH₄), potassium chloride (KCl), potassium phosphate monobasic (KH₂PO₄),
99 sodium bicarbonate (NaHCO₃), sodium chloride (NaCl), magnesium chloride
100 hexahydrate (MgCl₂·6H₂O) and sodium dodecyl sulphate (SDS, NaC₁₂H₂₅SO₄) were also

101 purchased from Sigma–Aldrich (Saint Louis, MO, USA). Glass beads for mini-
102 beadbeater (diam. 0.5 mm) were likewise procured from Sigma–Aldrich (Saint Louis,
103 MO, USA).

104 ***Samples***

105 Four pooled samples (5 g each) from each insect species *Acheta domesticus*¹, *Acheta*
106 *domesticus*², *Locusta migratoria*, and *Tenebrio molitor* (larvae) were studied. Insect
107 samples were obtained from the rearing facility at the Department of Zoology and
108 Fisheries, Czech University of Life Sciences Prague (CZU) using a rack-system
109 (conditions for room with house crickets and mealworms: $t = 27 \pm 1$ °C, humidity 40-50
110 % RH; for room with locusts: $t = 27 \pm 1$ °C, humidity 30-35% RH). The experimental
111 crickets were kept in plastic rearing boxes (560 × 390 × 280 mm, SAMLA, IKEA, Prague,
112 Czech Republic) until harvest at 50 ± 5 days when most crickets were adult. The boxes
113 were equipped with egg trays, two Petri dishes with feed, and two dishes containing water
114 gel (Oslavan, Náměšť nad Oslavou, Czech Republic). The mealworms were kept in
115 plastic containers (280 × 140 × 390 mm, SAMLA, IKEA, Prague, Czech Republic) in a
116 feeding substrate. Fresh sliced carrots and apples were supplied as the only water source.
117 Mealworms were harvested using sieving when the first pupae occurred (the approximate
118 age of harvested larvae was 90 ± 7 days). *Locusta migratoria* was kept in two flexariums
119 450 × 400 × 800 mm, each equipped with one 40 W bulb used as a local source of heating
120 (12:12 hrs) and one Petri dish with water gel. The locusts for analysis were collected as
121 adults.

122 Regarding insect diets, all species were provided with dry feed *ad libitum*. House crickets
123 were fed chicken feed (77.9% wheat, 17.6% soybean meal, 1.8% rapeseed oil, 2.7% a
124 premix of minerals, macronutrients, and micronutrients; particle size <1 mm) produced
125 in collaboration with the experimental farm of Demonstrational and Experimental Centre,

126 CZU. Locusts were fed on wheat bran, hay and fresh Poaceae grasses, while Mealworms
127 were fed wheat bran: chicken feed (4:1) diet. Prior to harvest, the experimental insects
128 were starved for 24 hours. After that, they were freeze-killed at -18 °C, lyophilized and
129 homogenized using laboratory mill A10 (IKA Werke GmbH & Co. KG, Staufen).

130 *Acheta domesticus* 2 belonged to a group of house crickets enriched with Se
131 obtained from the National Research Council Canada (NRCC), subdivided into four
132 groups: control, enriched with 5 ppm, enriched with 10 ppm, and enriched with 50 ppm.

133 ***In vitro* bioaccessibility experiments**

134 Bioaccessibility experiments were performed using a simulated *in vitro* gastrointestinal
135 digestion system adapted from the INFOGEST protocol (Brodkorb *et al.*, 2019). The
136 procedure was miniaturized to be carried out in 2.0 mL microcentrifuge tubes. The
137 simulated salivary fluid (SSF) comprised 15.1 mM KCl + 3.7 mM KH₂PO₄ + 13.6 mM
138 NaHCO₃ + 0.15 mM MgCl₂·6H₂O + 1.5 mM CaCl₂·2H₂O + 1.1 mM HCl + 75 U mL⁻¹ α-
139 amylase in ultrapure water. The simulated gastric fluid (SGF) was 6.9 mM KCl + 0.9 mM
140 KH₂PO₄ + 25 mM NaHCO₃ + 0.12 mM MgCl₂·6H₂O + 0.15 mM CaCl₂·2H₂O + 15.6 mM
141 HCl + 2,000 U mL⁻¹ pepsin + 60 U mL⁻¹ gastric lipase in ultrapure water (5 M HCl was
142 used for pH adjustment). The simulated intestinal fluid (SIF) was 6.8 mM KCl + 0.8 mM
143 KH₂PO₄ + 85 mM NaHCO₃ + 0.33 mM MgCl₂·6H₂O + 0.6 mM CaCl₂·2H₂O + 8.4 mM
144 HCl + 100 U mL⁻¹ trypsin + 10 mM bile salts in ultrapure water (5 M NaOH was used
145 for pH adjustment).

146 A portion of 0.15 g of freeze-dried sample was placed in a microcentrifuge tube with 0.30
147 mL of SSF, and the mixture vortexed for 30 s and incubated for 2 min at 37 °C (pH = 7.0)
148 in a digital dry block heater (Thermo Scientific, Bremen, Germany). Then, 0.60 mL of
149 SGF was added, and the mixture was vortexed for 1 min and incubated at 37 °C for 2 h
150 (pH = 3.0). Afterwards, 0.60 mL of SIF was added and the mixture was vortexed for 1

151 min and incubated for 2 h at 37 °C (pH = 7.0). Finally, the mixture was centrifuged at
152 5,000 g for 30 min, and the supernatant was used to determine the bioaccessible fraction
153 (%BF). The %BF was calculated as $\%BF = (RF/TC) \times 100$, where RF is the released
154 fraction of the element and TC is the total concentration of the element expressed in mg
155 kg^{-1} (Jaquinta *et al.*, 2023).

156 The accuracy of the assay was determined from the corresponding mass balance (%MB),
157 where %MB was calculated as $\%MB = [(RF + RFR)/ TC] \times 100$, where RFR is the
158 remaining fraction of the element in the residue and expressed in $mg\ kg^{-1}$.

159 ***Microwave-assisted total digestion method***

160 Total elements in the samples and residues obtained from bioaccessibility studies were
161 extracted using microwave-assisted acid digestion with an Ethos 1 microwave system
162 (Milestone Srl., Sorisole, Italy). Ground insect biomass (or whole residue) was accurately
163 weighted (0.1 g) into each microsampling insert, and 1.0 mL of concentrated HNO₃ and
164 1.0 mL of H₂O₂ were added. The inserts were then transferred into 100 mL Teflon vessels.
165 The program consisted of a 30 min ramp time until 150°C, holding for 1 h, and then
166 cooling to room temperature in 45 min. The output power was 1,500 W and controlled
167 via a microprocessor. The elemental concentrations were then determined using
168 inductively coupled plasma–mass spectrometry (ICP-MS) after appropriate dilution with
169 2 % HNO₃. All samples and reagent blanks were run in triplicate.

170

171 ***Ultrasound-assisted nanoparticles isolation***

172 Nanoparticle extraction was achieved through mechanical lysis (R. Álvarez-Fernández
173 García *et al.*, 2020, Taskova *et al.*, 2006). For this task, 0.010 g of freeze-dried sample
174 was placed in a microcentrifuge tube with 1.0 mL of 50 mM ammonium acetate

175 (CH₃CO₂NH₄) solution and 0.5 mL of glass beads and vortexed for 30 s. The mixture was
176 then sonicated for 10 min at 40 kHz in an Ultrasons-H ultrasonic bath (Selecta, Barcelona,
177 Spain) and subsequently vortexed for 5 min. The whole procedure was repeated two
178 times. The obtained mixture was centrifuged at 3,000 g, and the supernatant was
179 transferred to a clean tube. The procedure efficiently isolated Al nanoparticles (Al NPs)
180 and Fe nanoparticles (Fe NPs). Extracts were appropriately diluted with ultrapure water
181 prior to single particle–inductively coupled plasma–mass spectrometry using (sp-ICP-
182 MS) analysis.

183 ***Total element determinations***

184 Analytical determinations of Al, Cu, Fe, Mn, Pb, Se, and Zn were performed in an
185 iCAP™ TQ ICP-MS (Thermo Fisher Scientific, Bremen, Germany) employing the single
186 quadrupole (SQ) or the triple quadrupole (TQ) mode, depending on the element. The ICP-
187 MS instrument was fitted with a concentric nebulizer and a cyclonic spray chamber.
188 Hydrogen was employed as a reaction gas to eliminate polyatomic interferences affecting
189 ⁶³Cu, ⁵⁶Fe and ⁶⁴Zn, respectively. The ⁸⁰Se isotope was monitored in TQ mode using O₂
190 as the reaction gas to form ⁸⁰Se¹⁶O⁺, which allowed large interferences to be resolved.
191 ICP-MS operating parameters are shown in Table 1.

192 ***Single particle ICP-MS measurements***

193 The same instrumentation was used in the single particle mode (sp-ICP-MS) to detect the
194 presence of nanoparticles. In this case, a SC-SI-73 single-cell sample introduction kit
195 purchased from Elemental Scientific (Omaha, NE, USA) was employed. The sample
196 introduction flow rate was controlled via a Chemyx Fusion 100-X syringe pump
197 (Chemyx, Stafford, TX, USA) and set to 0.01 mL min⁻¹. Transport efficiency (%TE) was
198 assessed by analyzing an LGCQC5050 colloidal gold nanoparticle reference material (Au
199 NPs, 30 nm, 1.47 × 10¹¹ NPs g⁻¹) and using the particle number method (Pace *et al.*,

200 2011). The same instrumental conditions as those for Al NPs and Fe NPs were used, but
 201 monitoring the m/z 197 for Au. Calibration standards of ionic Al and Fe were prepared
 202 in 0.1% HNO_3 . NPs concentration and size distribution were calculated based on the %TE
 203 experimental value and the developed equations for data processing for counting and
 204 sizing NPs using sp-ICP-MS (Pace *et al.*, 2011). Extracts were diluted 1:5 and 1:50 with
 205 ultrapure water to detect Fe NPs and Al NPs, respectively. All dilutions were vortexed
 206 before their analyses by sp-ICP-MS to avoid sedimentation. The nebulization gas flow
 207 rate (Ar) was set to 0.34 L min^{-1} , the nebulizer sheath flow rate (Ar) to 0.825 L min^{-1} , the
 208 dwell time to 0.005 s, and the acquisition time to 120 s otherwise the instrument and
 209 operative conditions were the same as those summarized in Table 1.

210 **Table 1.** ICP-MS operating parameters

Parameter	Al	Cu	Fe	Mn	Pb	Se	Zn
Isotope monitored	^{27}Al	^{63}Cu	^{56}Fe	^{55}Mn	^{208}Pb	^{80}Se / ^{80}Se / ^{16}O	^{64}Zn
Mode	SQ	SQ- H_2	SQ- H_2	SQ	SQ	TQ- O_2	SQ- H_2
Plasma RF power				1550 W			
Nebulization gas flow rate (Ar)				1.0 L min^{-1}			
Sample introduction flow rate				0.40 mL min^{-1}			
Dwell time				0.1 s			

211

212 ***Analysis of nanoparticles using HPLC-ICP-MS***

213 To determine the presence of small NPs, i.e., below the size detection limit of SP-ICP-
 214 MS, high-performance liquid chromatography (1260 Infinity Series, Agilent
 215 Technologies, Tokyo, Japan) coupled to the ICP-MS (HPLC-ICP-MS) was employed as
 216 described by Helfrich *et al.* (2006). Separation was achieved on a Nucleosil C18 reversed-
 217 phase column (7 μm particle size, 1000 \AA pore size, 250 x 4.6 mm, Macherey-Nagel
 218 GmbH & Co. KG, Düren, Germany). The mobile phase consisted of 10 mmol L^{-1} sodium
 219 dodecyl sulphate and 10 mmol L^{-1} ammonium acetate buffer (pH = 6.8). The flow rate

220 was 0.5 mL min⁻¹. The column was coupled to the iCAP TQ ICP-MS through a concentric
221 nebulizer and a cyclonic spray chamber. The operating conditions were the same as in
222 Table 1. Analysis time was 8 minutes. Column calibration is shown in Fig S1.

223 ***Transmission electron microscopy***

224 Transmission electron microscopy (TEM) images were obtained with a MET-JEOL-
225 JEM-1011 (Tokyo, Japan) operated at 100 kV. HR-TEM measurements were done in a
226 JEOL-JEM 2100F transmission electron microscope with TEM operation voltage at 200
227 kV to image iron NPs suspensions deposited on copper grids. The instrument also allowed
228 EDX analysis to evaluate the elemental composition of the nanostructures.

229 ***Statistical analysis***

230 Differences in analyte concentrations were tested using the Student's *t*-test. Distinctions
231 in mean concentrations, at a 5% significance level ($p < 0.05$), were regarded as
232 statistically significant (Miller & Miller, 2010). All calculations were performed using
233 Excel software (Microsoft Office 365), while analysis and graphing of NP data were
234 performed using OriginPro 8 software.

235

236 **Results and discussion**

237 ***Determination of elemental composition***

238 For the characterization of the analytical method based on ICP-MS, some figures of merit
239 were herein evaluated. Six-point calibration curves with standards ranging from 1.0 to
240 50.0 µg L⁻¹ were constructed. Linear ranges were verified by determination coefficients
241 ($R^2 > 0.999$) and the random distribution of individual residuals. Limits of quantification
242 estimated as $10 \times$ (standard deviation of background noise / analytical sensitivity) were
243 considered adequate for analyzing insects since they were far below the obtained levels
244 in the analyzed samples. Precision (repeatability) expressed as percentage standard

245 deviation (%RSD) for three independent samples was $\leq 8\%$ for all the studied elements.

246 In addition, samples were spiked by adding a known amount of analyte to prove that the

247 microwave-assisted digestion was adequate and that no matrix effects remained.

248 Recoveries were calculated by comparing the mean spiked value and the mean value of

249 the sample with the added concentration, which ranged from 95% to 102%, confirming

250 the method's accuracy. In sum, the obtained figures of merit demonstrated the suitability

251 for insect analysis. The use of microsampling inserts in the microwave digestion system

252 allowed for a reduction in sample mass to 0.1 g and digestion volume to 3 mL,

253 respectively. It also increased sample throughput by allowing the placement of three

254 inserts in a 100 mL digestion vessel.

255 The total elemental concentrations are summarized in Table 2. The results agree with

256 those previously reported for *T. molitor* samples (Sikora *et al.*, 2023), *L. migratoria*

257 samples (Turck *et al.*, 2021) and *A. domesticus* samples (Ververis *et al.*, 2022).

258

259 **Table 2.** Summary of elemental concentrations in analyzed insects

Sample	Mean concentration \pm standard deviation (mg kg ⁻¹)						
	Al	Cu	Fe	Mn	Pb	Se	Zn
<i>T. molitor</i>	15.4 \pm 0.1	13.2 \pm 0.1	62.9 \pm 1.2	13.24 \pm 0.12	0.0105 \pm 0.0002	0.130 \pm 0.001	150.9 \pm 2.7
<i>L. migratoria</i>	39.2 \pm 2.9	23.7 \pm 1.9	65.3 \pm 5.8	5.86 \pm 0.17	0.0586 \pm 0.0027	0.121 \pm 0.018	157.4 \pm 18.1
<i>A. domesticus</i> 1	35.6 \pm 3.5	14.2 \pm 1.3	65.8 \pm 7.8	38.6 \pm 1.9	0.0779 \pm 0.0077	0.223 \pm 0.026	174.9 \pm 4.6
<i>A. domesticus</i> 2 (Control)	33.5 \pm 1.0	12.1 \pm 0.2	68.9 \pm 1.2	85.6 \pm 0.3	0.1031 \pm 0.0076	0.143 \pm 0.003	188.2 \pm 3.5
<i>A. domesticus</i> 2 (5 ppm)	38.3 \pm 2.0	11.8 \pm 0.3	74.1 \pm 9.0	91.7 \pm 0.6	0.0931 \pm 0.0021	0.249 \pm 0.004	186.5 \pm 5.0
<i>A. domesticus</i> 2 (10 ppm)	32.0 \pm 0.8	10.5 \pm 0.1	95.4 \pm 9.3	90.9 \pm 1.1	0.0907 \pm 0.0030	0.532 \pm 0.014	182.1 \pm 5.8
<i>A. domesticus</i> 2 (50 ppm)	95.7 \pm 5.7	11.6 \pm 0.1	205.4 \pm 7.3	93.4 \pm 0.1	0.0950 \pm 0.0031	1.382 \pm 0.045	182.9 \pm 2.1

260

261 As previously stated, *A. domesticus* 2 comprised a pool of farmed *A. domesticus* enriched

262 with Se in different concentrations. Statistically significant differences ($p < 0.05$) were

263 observed between the control and the enriched samples, ranging from 0.143 \pm 0.003 mg

264 kg⁻¹ (control) to 1.382 \pm 0.045 mg kg⁻¹ (50 ppm), revealing the Se bioaccumulation

265 capacity of *A. domesticus*. Selenium fortification was also performed to evaluate the
266 formation of NPs since endogenous selenium NPs have been reported to have higher
267 bioactivities and lower toxicity than bulk Se in nutritional, antimicrobial and anticancer
268 applications (Alghuthaymi, 2022). In addition, Se levels were in the same order in all the
269 analyzed insects when no Se was added.

270 Similar elemental concentrations between species were also observed for essential
271 elements like Cu and Zn, with values ranging from 12.1 to 23.7 and 150.9 to 188.2,
272 respectively. A low Zn bioaccumulation rate has been previously reported in the literature
273 for *A. domesticus*, indicating their ability to regulate dietary exposure to this element,
274 with accumulation only occurring at Zn concentrations above 40 mM/kg of dry feed
275 (Fernandez-Cassi *et al.*, 2019). Interestingly, *A. domesticus* 2 shows a statistically
276 significant increase ($p < 0.05$) in Al and Fe in the sample enriched with 50 ppm of Se
277 (Figure 1), indicating a possible correlation between these three elements. While Se
278 enrichment may not directly impact Al and Fe levels, it is worth noting that excessive Se
279 intake can adversely affect an organism's health (Genchi *et al.*, 2023). Similar to other
280 organisms, insects have mechanisms to regulate the uptake and utilization of various
281 elements, including Se. However, it is known that high levels of Se can disrupt these
282 mechanisms, potentially affecting the overall health of the insect and altering the uptake
283 rate of other elements (So *et al.*, 2023). In the case of Al, a toxic element for humans, the
284 EFSA has recommended lowering the tolerable weekly intake to 1 mg kg⁻¹ body
285 weight/week.

286 In the case of heavy metals like Pb, concentrations were compared with the maximum
287 limits established for other foods as set in Regulation (EC) No. 1881/2006, since in the
288 current EU legislation, there are no maximum levels set for insects as food (Turck *et al.*,
289 2021). Results were lower than those set for other related foods. For instance, the

290 maximum Pb limit for crustaceans is 0.50 mg kg⁻¹. The distribution of the mean Pb
 291 concentrations in the analyzed species reveals a significant difference ($p < 0.05$) between
 292 *T. molitor* (0.0105 ± 0.0002 mg kg⁻¹) and *A. domesticus* (0.1231 ± 0.0076 mg kg⁻¹). This
 293 finding may indicate interesting toxicological differences in the bioaccumulation capacity
 294 of toxic elements between species. Only a few studies have assessed Pb concentrations in
 295 crickets. Devkota & Schmidt (2000) found that Pb bioaccumulation was low compared
 296 to Cd or Hg due to its lower chemical activity, while Zhang *et al.* (2012) found a
 297 concentration factor of 0.43 – 0.85 in grasshoppers. This finding highlights the
 298 importance of controlling the feed used for rearing different types of insects. Differences
 299 in the metabolism and physiology between species may lead to differences in
 300 bioaccumulation rates, which are also influenced by seasonal variations and an insect's
 301 developmental stage (Fernandez-Cassi *et al.*, 2019).

302 ***Determination of bioaccessible fractions***

303 Table 3 shows the %BF for the three species. In all cases, the obtained %MB ranged from
 304 90 to 110%, demonstrating the accuracy of the assay.

305 **Table 3.** *In vitro* bioaccessible fractions in farmed insects.

Sample	Bioaccessible fraction \pm standard deviation (%)					
	Al	Cu	Fe	Mn	Se	Zn
<i>T. molitor</i>	1.2 \pm 0.4	64.2 \pm 5.1	92.6 \pm 3.6	3.3 \pm 0.2	45.0 \pm 4.3	97.6 \pm 5.7
<i>L. migratoria</i>	8.7 \pm 0.9	47.2 \pm 2.3	93.2 \pm 0.8	5.4 \pm 0.2	66.7 \pm 1.1	86.0 \pm 2.4
<i>A. domesticus</i> 1	7.7 \pm 0.4	72.2 \pm 3.9	46.2 \pm 5.4	9.7 \pm 0.3	55.8 \pm 0.3	95.9 \pm 3.6
<i>A. domesticus</i> 2 (control)	9.4 \pm 0.2	68.4 \pm 3.3	32.9 \pm 0.5	10.3 \pm 0.3	57.5 \pm 2.9	97.6 \pm 2.6

306

307 The mean %BF obtained for Al (1.2 to 9.4 %) for all three species is relatively low, <
 308 10%, which constitutes an interesting finding from the toxicological point of view since
 309 this element is involved in the development of several diseases in humans (Klotz *et al.*,
 310 2017). For Cu, %BF values ranged from 47.2 to 72.2 %, the mean %BF for *L. migratoria*
 311 being statistically lower ($p < 0.05$) than *T. molitor* and *A. domesticus*. Iron showed the

312 highest %BF variation (32.9 to 93.2 %), being above 90% for *T. molitor* and *L. migratoria*
313 values and almost twice that for *A. domesticus*, which is highly relevant from the
314 nutritional point of view, considering the usual low bioaccessibility observed for this
315 element and the fact that Fe deficiency is a worldwide health issue (WHO, 2020). It is
316 important to highlight that Fe in insects is predominantly present as ferritin, a storage
317 protein for Fe, thus each molecule is capable of containing thousands of Fe atoms in the
318 ferrous state, which contributes to a higher bioaccessibility for this element when
319 compared to other food sources (Mwangi *et al.* 2018). The results for Fe bioaccessibility
320 for crickets in this work (32.9 to 46.2 %) agree with those previously reported by Latunde-
321 Dada *et al.* (2016).

322 Results obtained for Mn showed a low bioaccessibility for this element, similar to that
323 obtained for Al. The low %BF obtained for Mn (~10%) in crickets also agree with those
324 previously reported by Latunde-Dada *et al.* (2016). Although Mn is an essential trace
325 element, it poses recognized toxicity in humans with excessive intake. Thus, a relatively
326 low bioaccessibility can be considered a safe condition, especially when total Mn levels
327 are high.

328 The %BF of Se ranged between 45.0 and 66.7 %, which is interesting considering Se
329 enrichment is a strategy employed in insect farming to benefit the nutrition of both
330 animals and humans (Chen *et al.*, 2023). Finally, %BF values obtained for Zn did not
331 vary considerably between species, ranging from 86.0 to 97.6 %, which is outstanding
332 from the nutritional point of view. All this information is highly relevant to providing
333 new insights into insects' nutritional properties, considering the high consumption
334 worldwide, especially in Eastern cultures. The differences in %BF observed between
335 different elements may be due to the formation of more soluble species in some cases
336 (Tissot & Machado, 2020). For instance, there is a long-known antagonism between Cu

337 and Zn and their interaction with proteins since food proteins are digested in
338 gastrointestinal solutions and degraded into peptides or amino acids, forming complexes
339 with Zn, increasing its bioaccessibility by enhancing its solubility (Iaquinta *et al.*, 2021).
340 Also, it has been reported that the bioaccessibility of minerals depends on the presence of
341 both enhancer (ascorbic acid, organic acids, dietary proteins, polyphenols) and inhibitor
342 (phytic acid, oxalates, polyphenols, dietary fiber) compounds (Jaiswal, Pathania, &
343 Lakshmi, 2021). Food matrix inhibitors can form insoluble species with certain elements.
344 For example, phytic acid can form insoluble complexes with Fe and Zn. Consequently,
345 these elements may be less bioaccessible after digestion (Suliburska & Krejpcio, 2014).
346 It has been reported that chitin from insects can be partially digested in the human
347 stomach in Eastern cultures by mammalian chitinase (Muzzarelli *et al.*, 2012). However,
348 other authors suggested that the low chitin intake in Western cultures may have reduced
349 the expression of chitinase genes, thus resulting in loss of catalytic activity (Paoletti *et*
350 *al.*, 2009). Experts consider chitin an insoluble fiber that is not digested in the small
351 intestine of humans to any significant degree, being excreted mainly unchanged. The fact
352 that chitin can bind some minerals could be why low bioaccessibility is observed for some
353 elements or even explain the differences between species, considering that different
354 species may have different chitin amounts in their structure (Anastopoulos *et al.*, 2017).
355 An appropriate intake of Cu, Fe, Mn, Se, and Zn is required for a healthy diet, according
356 to its essentiality, based on the human body's requirements. Thus, the contribution of the
357 studied insects to the recommended dietary allowance (RDA) of these elements was
358 assessed. The RDA constitutes the average daily dietary intake level to meet the nutrient
359 requirements of healthy individuals of a given group (NIH, 2023). The population sector
360 selected for data interpretation comprised adult women over 19 years. The obtained
361 results regarding the average contribution of the studied minerals (expressed in mg) to

362 the corresponding RDA are shown in Table 4. The average contribution to diet was
 363 calculated as $C \text{ (mg)} = [\text{Released Fraction (mg kg}^{-1}) \times 0.050 \text{ kg}]$, while the coverage of
 364 the RDA was calculated as $\text{CRDA (\%)} = [C \text{ (mg)} / \text{RDA}] \times 100$.

365

366 **Table 4.** Nutritional data for daily consumption of insects per 50 g of dried material

Analyte	RDA (mg/day)	Average contribution to diet (mg) / Coverage of RDA (%)			
		<i>T. molitor</i>	<i>L. migratoria</i>	<i>A. domesticus</i> 1	<i>A. domesticus</i> 2
Cu	0.9	0.4 / 44.4	0.6 / 66.7	0.5 / 55.6	0.4 / 44.4
Fe	18	2.9 / 16.1	3.0 / 16.7	1.5 / 8.3	1.6 / 8.9
Mn	1.8	0.02 / 1.1	0.01 / 0.6	0.19 / 10.6	0.44 / 24.4
Se	0.055	0.003 / 5.45	0.004 / 7.3	0.006 / 10.9	0.004 / 7.3
Zn	8	7.4 / 92.5	6.8 / 85.0	9.3 / 116.3	9.2 / 115.0

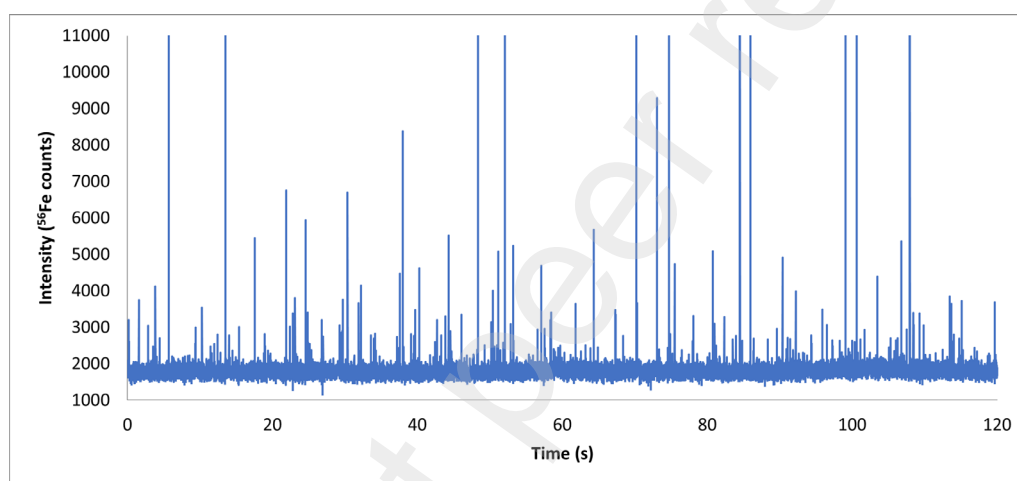
367

368 From the data (Table 4), the studied insects constitute excellent sources of Cu and Zn to
 369 the human diet, contributing significantly to the RDA, i.e., the consumption of 50 g of
 370 insect (dry weight) per day would cover between 44.4 and 66.7 % of the RDA for Cu and
 371 >85% for Zn. The consumption of 50 g of crickets would fully cover the RDA for Zn and
 372 constitute a significant source of Zn in the human diet. The coverage of the RDA of the
 373 other elements is more modest than in the case of Zn.

374 ***Nanoparticle characterization and determination***

375 Recent studies have revealed that several types of metal-containing NPs occur naturally
 376 in the wings and thoracic regions, helping with aerodynamics during flight. Likewise, the
 377 presence of magnetic iron nanoparticles in social insects acting as geomagnetic sensors
 378 has been described (Bhattacharyya *et al.*, 2010; Zhang & Liu, 2006). Mechanic lysis
 379 assisted with ultrasound was successfully applied in this work to extract existing NPs in
 380 insect samples. The extract obtained from *A. domesticus* 2 (Figure 1) exhibits spikes
 381 corresponding to Fe NPs following the analysis by sp-ICP-MS. In this example, 209
 382 events could be detected. However, after conducting a mass scan to identify NPs

383 consisting of other elements, only Al and Fe NPs were reliably detected. The transport
384 efficiency, assessed by analyzing the colloidal Au NPs reference material, was $26.5 \pm$
385 1.8% , which allowed us to perform all the necessary calculations to characterize Al and
386 Fe NPs following the method described by Corte-Rodríguez *et al.* (2020). The minimum
387 intensity of an event to be distinguished from the background was set as the average of
388 all data points plus three times their standard deviation in the iterative procedure
389 previously described. Event intensities were then transformed into the mass of Al or Fe
390 per event employing an external calibration using ionic elemental standards.



391
392 **Figure 1.** Iron events observed for *A. domesticus*-2 extracts after analysis by sp-ICP-MS.

393

394 Table 5 summarizes the number of detected events or spikes encountered in each insect
395 extract and the mean NPs concentration per mg of insect. The number of events, and thus
396 the concentration of NPs, increases in the order *T. molitor* < *L. migratoria* < *A. domesticus*
397 1 < *A. domesticus* 2 for both elements. After obtaining the corresponding mass of Fe and
398 Al contained in the NPs detected for each element, the data sets were plotted as box and
399 whisker plots (Figure 2). It is worth mentioning that the size of the nanoparticles could
400 not be calculated from their mass because their exact composition and the chemical form
401 of the Fe present in them are unknown, although we assume that higher mass derives from
402 larger nanoparticles for the discussion.

403

404 **Table 5.** Summary of detected events and NPs concentration in the analyzed samples

Sample	Al		Fe	
	Detected events	Concentration (NPs mg ⁻¹)	Detected events	Concentration (NPs mg ⁻¹)
<i>T. molitor</i>	70	0.7 x 10 ⁵	83	0.6 x 10 ⁴
<i>L. migratoria</i>	193	2.1 x 10 ⁵	116	0.9 x 10 ⁴
<i>A. domesticus</i> 1	273	3.0 x 10 ⁵	188	1.2 x 10 ⁴
<i>A. domesticus</i> 2 (control)	300	3.2 x 10 ⁵	209	1.5 x 10 ⁴

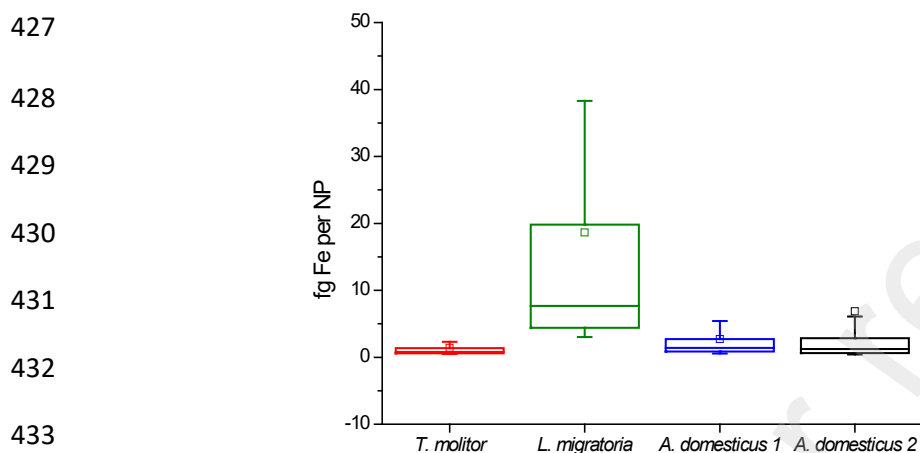
405

406 The mass of the FeNPs was relatively constant for *T. molitor* and *A. domesticus*, but the
 407 mass, and therefore size, of the FeNPs, was significantly increased in the *L. migratoria*,
 408 although the total Fe content in this sample was practically the same as the content of Fe
 409 in *T. molitor*. In the case of Al, only the *A. domesticus* 1 sample contained nanoparticles
 410 with slightly higher Al content. In all cases, the obtained masses were higher than the
 411 limit of detection, which was calculated as the minimum mass of particle that would be
 412 possible to differentiate from the background. Therefore, the LODs were sample-
 413 dependent, resulting in 0.5 fg of Fe and 48 ag of Al for *T. molitor*, 2.9 fg of Fe and 75 ag
 414 of Al for *L. migratoria*, and 0.5 fg of Fe and 114 ag of Al for *A. domesticus*. Figure S2
 415 depicts the mass of elements per NP frequencies for Fe and Al ones in the *A. domesticus*
 416 1 sample. As observed, there is a higher proportion of lower Fe containing NPs, with the
 417 peak between 0.77 – 1.61 fg for Fe NPs and between 0.2 – 0.9 fg of Al for AlNPs.

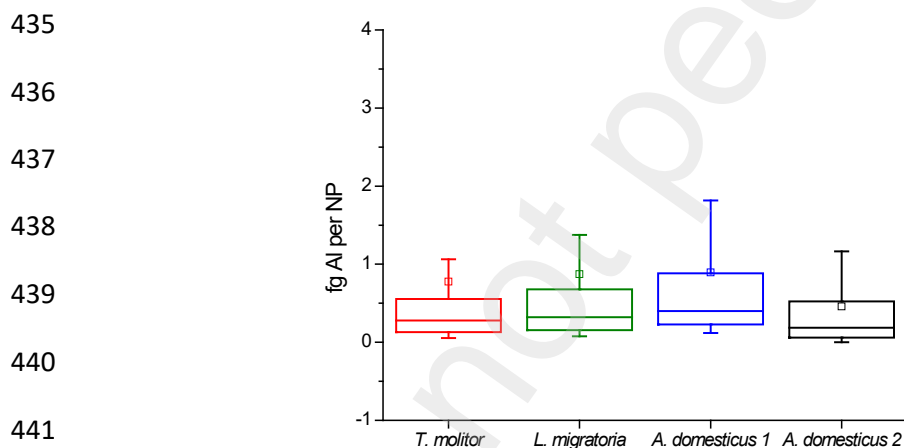
418 To further prove the presence of Fe and Al nanoparticles in the extracts, particularly those
 419 of small sizes that cannot be detected using single particle ICP-MS, the samples were
 420 simultaneously analyzed employing reversed-phase HPLC-ICP-MS, following the
 421 method of Helfrich *et al.* This method distinguishes small nanoparticles (< 50 nm) and
 422 other low molecular mass species containing the element of interest. It operates on a size
 423 exclusion-like mechanism, with the larger particles eluting first and the ionic species at

424 the end of the chromatogram (García Fernández *et al.*, 2018, Rodríguez Pescador *et al.*,
425 2022).

426 A)



434 B)

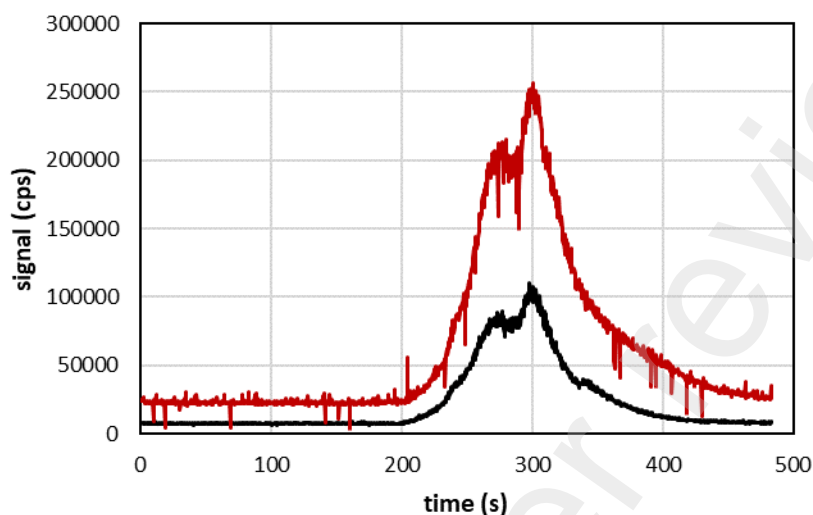


442

443 **Figure 2.** Boxplot graphs showing the mass distribution of the Fe (a) and Al (b) in NPs found in
444 the analyzed insect samples.

445 As previously stated, the system was calibrated using commercial gold nanoparticles and
446 ionic gold. Broad chromatographic peaks were obtained in all the samples for Al and Fe,
447 as exemplified in the case of *A. domesticus 1* (see Figure 3) in the elution time region
448 where retention times correspond to NPs < 30 nm, as deduced from the calibration with
449 AuNPs. By comparing the Fe results with those previously obtained in cell models, the
450 chromatographic peak between 250 and 300 seconds could correspond to Fe-ferritin

451 (about 12 nm of diameter), in agreement with previous studies, while the peak above
452 300 s could be assigned to smaller structures (< 5 nm). Similar profiles were observed in
453 the other samples, as seen in Figure S3.

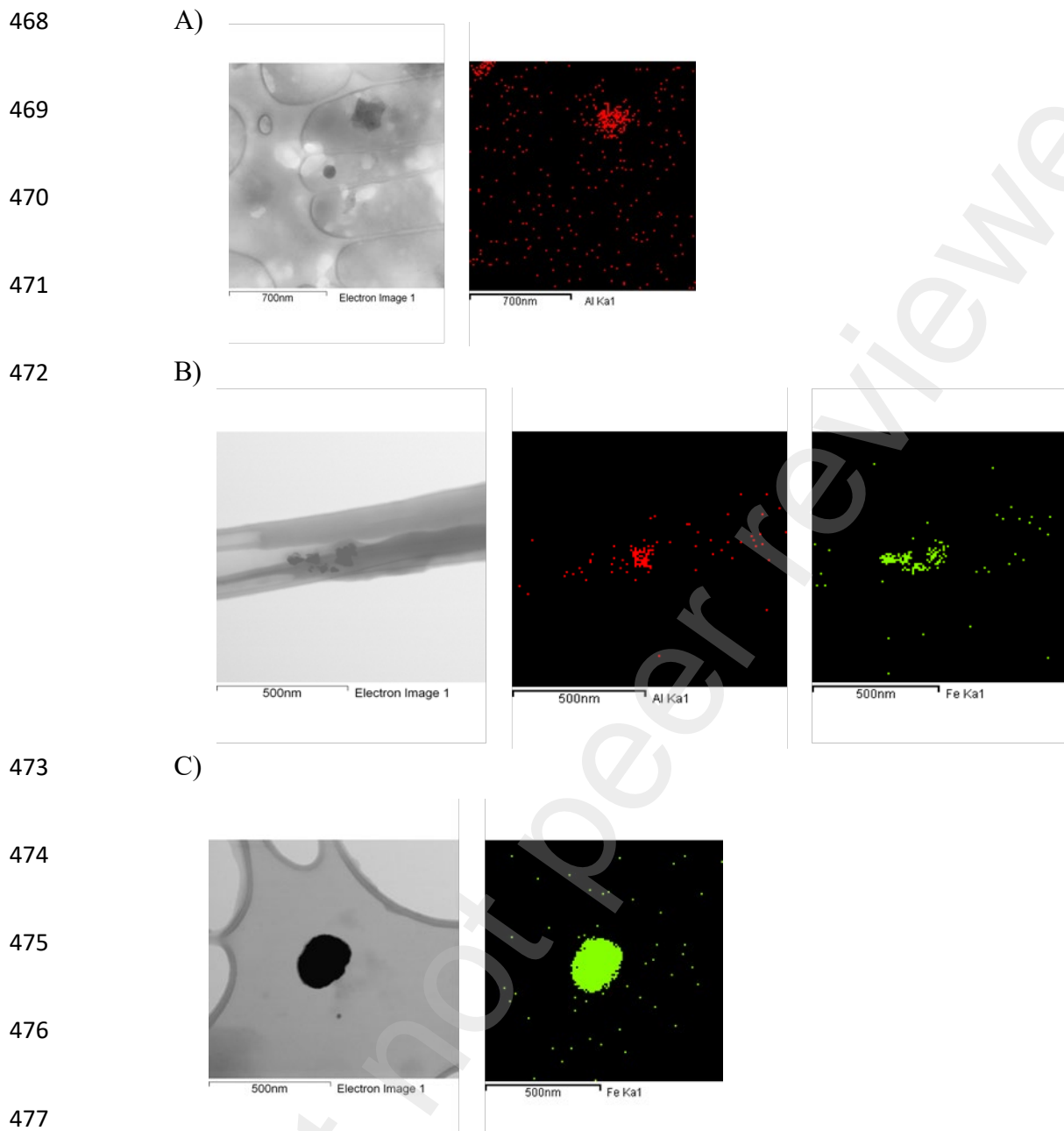


454

455 **Figure 3.** Chromatographic profiles for ^{57}Fe (black trace) and ^{27}Al (red trace) for (A) *A.*
456 *domesticus* 1.

457 The peak broadening does not provide a specific size value for the detected NPs but
458 instead indicates the presence of a wide dispersion of small NP sizes in the samples, as
459 expected. Moreover, peaks with retention times closer to the ionic elution region (above
460 360 s) can represent the presence of low molecular mass species containing Al and Fe,
461 which is expected due to the complex biological origin of the samples analyzed.

462 The same extracts were taken to TEM and HR-TEM to permit elemental analysis by EDX.
463 Some of the obtained results are shown in Figure 4 for the samples corresponding to *A.*
464 *domesticus* and *L. migratoria* extracts. As can be seen, nanostructures of different sizes
465 containing either Fe, Al, or both metals can be observed and are responsible for the
466 undefined chromatographic profile observed in Figure 4. However, these results confirm
467 the formation of Fe and Al biogenic nanoparticles in the analyzed samples.



478 **Figure 4.** TEM images and EDX elemental analysis for structures found in extracts of A) *A.*
 479 *domesticus* with Al elemental analysis; B) *L. migratoria*, with Al and Fe elemental analysis
 480 respectively and C) *L. migratoria* only Fe in a larger structure

481 **Conclusions**

482 The characterization of the metal content and the *in vitro* bioaccessibility assay based on
 483 the INFOGEST protocol was successfully applied to three different types of edible
 484 insects. Zinc was the element that presented the highest %BF of all, ranging from 86.0 to

485 97.6 %, which can be related to the formation of more soluble species for this element.
486 Also, in the case of Fe, high %BF ranging from 92.6 to 93.2 % were obtained for *T.*
487 *molitor* and *L. migratoria*. The contribution of the studied elements to the RDA,
488 considering a 50 g portion, showed that the studied insects constitute excellent sources of
489 Cu and Zn to the human diet, contributing significantly to the RDA of women over 19
490 years, covering between 44.4 and 66.7 % of Cu RDA and above 85% of Zn RDA.
491 Moreover, consuming 50 g of *A. domesticus* would fully cover the Zn RDA,
492 demonstrating that this species could be a major source of this element in the diet. The
493 analyzed insects incorporate increasing amounts of Se upon increasing exposure
494 concentrations, which affects the incorporation of iron; however, they could be an
495 additional source for Se supplementation.

496 This study found that only Fe and Al nanoparticles could be reliably measured among the
497 accumulated elements by SP-ICP-MS. However, in combination with HPLC-ICP-MS,
498 this technique revealed a heterogeneous distribution of these elements in a
499 nanoparticulated form. In the case of *L. migratoria*, the mass of Fe per nanoparticle was
500 significantly higher than that of the other samples. The bioaccessibility of the NPs would
501 need to be further addressed in future studies.

502

503 **Disclosure statement**

504 The authors declare that there is no conflict of interest regarding the publication of this
505 article.

506 **Acknowledgements**

507 Ignacio Machado would like to thank the Comisión Sectorial de Investigación Científica
508 (CSIC, Uruguay), Agencia Nacional de Investigación e Innovación (ANII, Uruguay) and
509 the Programa de Desarrollo de las Ciencias Básicas (PEDECIBA-Química, Uruguay).

510 This study was also supported by the Czech Science Foundation (GAČR, project number
511 21–47159L) and the Slovene Research Agency (Program Group P1-0143 and project J7-
512 3155). The authors gratefully acknowledge the financial support from the Spanish
513 MICINN (Spanish Ministry for Science and Innovation, Project Numbers PID2019-
514 104334RB-I00 and PID2021-123854OB-I00) and FICYT (Grant number: SV-PA-21-
515 AYUD/2021/51399). The instrumental support from Thermo Instrument is also
516 acknowledged.

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