

Cockroach Milk may be the Next Superfood

It might not sound nice, but cockroach milk could be a new superfood. Insect dairy could soon be in supermarkets. Scientists say insect milk is a good alternative to cow's milk. However, it might be hard for people to accept milk from bugs. Scientists studied the milk from the Pacific Beetle cockroach. They found it was more nutritious than cow's milk. It had more than three times the energy of dairy milk. It was also full of protein.

Milking cockroaches for the human population isn't as easy as milking cows. An alternative is to recreate the milk in a lab, and then mass-produce it in factories. One company has already started selling insect-milk ice cream. It says the milk is, "a sustainable, nature-friendly...delicious, guilt-free dairy alternative of the future". It won't be long before other companies start making food and drinks using milk from insects.

Vocabulary

cdairy - milk and milk products
alternative - available as another possibility or choice
sustainable - able to be maintained

Comprehension Questions

1. Insect milk can be a perfect substitute for?
2. How many times more energy than cow's milk did cockroach milk have?
3. What were cockroach milk crystals full of?
4. How many types of cockroach are known to produce milk?
5. What technology could be used to reproduce cockroach milk?

こちらはサンプルです。テキスト全文は受講時に担当講師よりお受け取りください。