

Supplementary data**Table S1.** Visual observation of gelation of cricket flour in water and NaCl solutions.

	CF content (% , g/100 mL)					
	1%	3%	5%	10%	20%	30%
Milli-Q	X A	X A	X A	O*	O	O
NaCl 1M	X A	X A	V	O	O	O
NaCl 2.1M	X A	X A	X A	O	O	O

CF: cricket flour

X: no gel formation

A: aggregation

V: viscous fluid

O: gel formation

O*: top layer, free and clear liquid/water was observed

Figure S1. Visual observation of sausage color

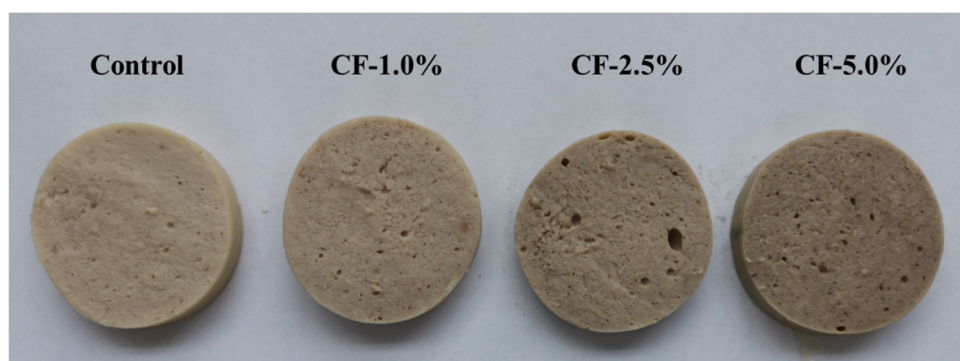


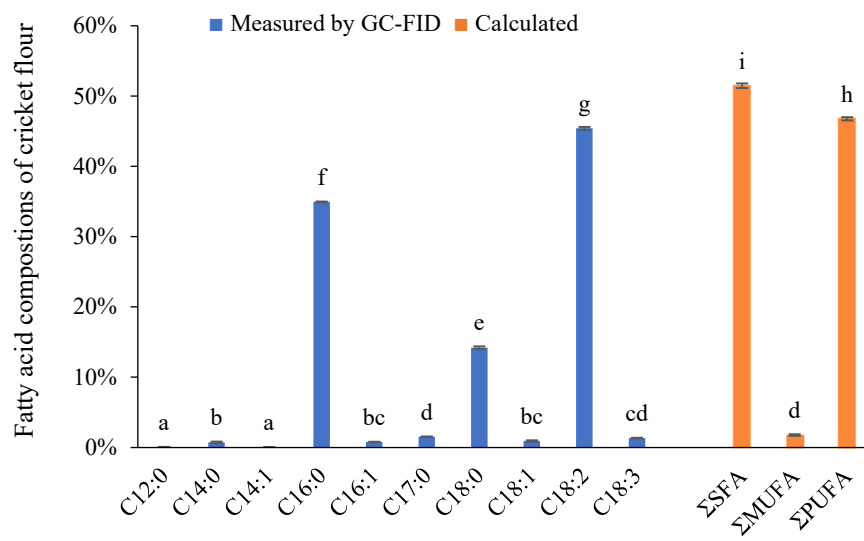
Table S2. Fatty acid composition of cricket flour, %

Common names		Mean	Std.Deviation
Lauric acid	C12:0	0.1 %	0.0 %
Myristic acid	C14:0	0.7 %	0.1 %
Myristoleic acid	C14:1	0.1 %	0.0 %
Palmitic acid	C16:0	34.9 %	0.0 %
Palmitoleic acid	C16:1	0.8 %	0.0 %
Margaric acid	C17:0	1.5 %	0.0 %
Stearic acid	C18:0	14.2 %	0.2 %
Oleic acid	C18:1	0.9 %	0.1 %
Linoleic acid	C18:2	45.4 %	0.2 %
Linolenic acid	C18:3	1.4 %	0.0 %
	Σ SFA	51.5 %	0.3 %
	Σ MUFA	1.8 %	0.1 %
	Σ PUFA	46.8 %	0.2 %

Σ SFA: Total saturated fatty acids

Σ MUFA: Total monounsaturated fatty acids

Σ PUFA: Total polyunsaturated fatty acids

Figure S2. Fatty acid composition of cricket flour, bar chart

Significance differences ($p < 0.05$) are denoted by different lowercase letters a, b, c, d, e, f.