Bug Girl's Blog

Entomology. Gardening. Ranting. Nerdery.

Insects on Flickr







More Photos

Top Posts

Cockroaches and coffee Are there roaches in your coffee and chocolate? How to remove a tick (and prevent Lyme Disease) Ask an Entomologist: Bot Flies World Naked Gardening Day, 2009 Pollinator Action Alert: Farm Bill in Senate

Recent Comments

BookGeekGrrl on Are there roaches in your coffee and chocolate? Bug Girl on Are there roaches in your coffee and chocolate? Chris on Are there roaches in your coffee and chocolate? Joshua on Are there roaches in your coffee and chocolate? Kevin Z on Are there roaches in your coffee and chocolate?

« Pollinator Action Alert: Farm Bill in Senate

Are there roaches in your coffee and chocolate?

The interwebs are abuzz from the **NPR interview** earlier this week with entomologist **Douglas Emlen**, who is a specialist on scarab beetles. (And how funny is it that a discussion of Dung Beetles happened on a program called "Fresh Air"?!)

At about 34:00, he started telling some fun entomology stories-one of which ended with a statement that most mass-produced, preground coffee, as well as chocolate, has roach parts in it.

For most entomologists or folks working in agriculture, this is not much of a shock. I have **covered** before how the **FDA allows a wide variety of insect parts** in most food products.

For some people, though, including interviewer **Terri Gross**, this clearly this was another case of OMGWTFBUGZINMAIFOODZ! For those that aren't afraid to know, here is the **allowable amount of insects in chocolate and coffee beans**:

Food	Defect	Action Level
CHOCOLATE AND CHOCOLATE LIQUOR	Insect filth (AOAC 965.38)	Average is 60 or more insect fragments per 100 grams when 6 100- gram subsamples are examined OR Any 1 subsample contains 90 or more insect fragments
COFFEE BEANS,	Insect Filth and	Average 10% or more by

Filth and

Insects

count are

Bug Girl, etc. About Bug Girl What's a membracid? The Rating System Spam/Comments Policy Bug Girl Will Not Diagnose You

Search

(Find	»
	_	-

Categories Ask an Entomologist Rees **Books** Diversity Entomology Food Gardening Insects Malaria mosquitoes Movies **Rachel Carson** Random Ranting (feminist) Ranting (general) Science Skepticism WTF

Entomology Info

Aquatic Insect ID BugGuide BugLife Butterflies and Moths of N. America Index of Entomology NCSU Museum Blog North American Pollinator Protection Campaign Xerces Society

Important things to read

Coffee and Conservation Media Matters National Center for Science Education Pam's House Blend Racialicious Sense about Science Southern Poverty Law Center Understanding Evolution Understanding Science

Insects, Nature and Science

http://membracid.wordpress.com/2009/05/05/are-there-roaches-in-your-coffee-and-chocolate/

GREEN







RSS Feed All posts All comments

DE BLOG TO MY Technorati FAVORITES D blogged

May 2009						
Μ	т	W	т	F	S	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

« Apr

Archives

May 2009 April 2009 March 2009 February 2009 January 2009 December 2008 November 2008 October 2008 September 2008 August 2008 July 2008 June 2008 May 2008 April 2008 March 2008 February 2008 January 2008 December 2007 November 2007 October 2007 Contombor 2007

insect-inrested or insectdamaged

DEFECT SOURCE: Insect fragments post harvest and/or processing insect infestation

The **action level** means that if there are MORE than 60 insect fragments in 0.2 lbs of chocolate (100 grams, more or less), or MORE than 10% of the beans are damaged or infested, the food is rejected.

Both of these have the same FDA marking: **SIGNIFICANCE:** Aesthetic

In other words, it will not harm you to eat these insect parts. It simply Freaks. People. Out. So FDA controls contamination below a noticeable level.

Americans like processed foods. However, there is a price for having someone else process stuff in bulk-some things will fall in that you might not want to know about. (You SOOO do not ever want to go to a pickle factory. Trust me.)

We also like our food PERFECT–which means that producers have to use chemicals to make fruit perfectly shaped and unblemished, as well as using lots of preservatives to keep things lasting in their packages.

Sadly, as we have become more and more disconnected from nature, we become more convinced that the world should (and can be) made sterile and safe. That is utter bullshite.

Nature is dirty. Life is dirty. Poop, rats, and insects happen, despite everyone's best efforts.

When we demand perfection, we create an unobtainable standard that results in tons of food wastage every year.

Are convenience, perfection, and sterility *really* the most important things to think about when choosing foods? What about how it was grown, or how many resources are used to package and ship it? What about the welfare of the people who produced and manufactured it? In the case

Anna's Bee World **Backyard Arthropod Project Beetles in the Bush Bootstrap Analysis** Bug Dreams **BugBios Bugs for Dinner Bugs for Thugs Catalogue of Organisms Cicada Mania** Cincindela **Circus of the Spineless** DC Birding Blog **Dwindling in Unbelief Endangered Ugly Things** ESA Blog **Gossamer Tapestry Huckleberry Days** InsectaPod Cast **Invasive Species Weblog** Lawnchair Naturalist Migrations Mon@rch's Nature Blog **Musings from a Stonehead Mvrmecos Osage Orange Rurality** Sections Seeds Aside Songs of Insects The Ant Room **The Compost Bin** The Other 95% This Garden is Illegal **Ugly Overload** What's Bugging You? WormSpit Zooillogix

Random Fun

Indexed Jon Swift Overheard

Skepticism and Science

Andrea's Buzzing about **Angry Black Bitch Bad Astronomy Bad Science Dwindling in Unbelief Female Science Professor** Feministe **Friendly Atheist** Greg Laden's Blog ill doctrine **James Randi Educational** Foundation Millard Fillmore's Bathtub **Pharyngula Richard Wiseman** Science after Sunclipse Science Creative Quarterly Scientiae Skepchick Skeptic's Guide to the Universe Stop Sylvia Browne The Loom Thus Snake Zuska

http://membracid.wordpress.com/2009/05/05/are-there-roaches-in-your-coffee-and-chocolate/

September 2007 August 2007 July 2007 June 2007 May 2007 April 2007 March 2007 February 2007 January 2007 December 2006 November 2006 October 2006 September 2006 August 2006 June 2006 May 2006 April 2006 March 2006 February 2006 January 2006 December 2005 August 2005 July 2005 June 2005 May 2005 April 2005 March 2005 February 2005 January 2005 December 2004

Meta

Log in

of **coffee** and **chocolate**, these are not **insignificant** issues.

In the US, most of us actually have lots of choices about our food consumption–which of these might you choose?

- Stop eating food that is pre-prepared and pre-packaged. That way you'll know exactly what goes into your food.
- Be willing to accept some damage to food (a blemish on your apple, bread without preservatives that goes moldy in a week) so that fewer chemicals are used in search of perfection.
- If you can, join a community garden and learn how hard it is to grow food.
 Discover that fruit with a little insect nibble on it still tastes pretty good.
- Accept that insects will occasionally get into food, and that the convenience of having packaged food outweighs the knowledge that something with lots of legs might be in it.

List of Fair Trade coffee and chocolate companies

This entry was written by **Bug Girl** and posted on May 5, 2009 at 5:43 pm and filed under **Ask an Entomologist, Entomology, Food, Insects, Science, Skepticism** with tags **beans, chocolate, coffee, FDA, NPR, roaches.** Bookmark the **permalink.** Follow any comments here with the **RSS feed for this post. Post a comment** or leave a trackback: **Trackback URL**.

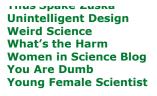
6 Comments



John

Posted May 5, 2009 at 6:07 pm | Permalink

I don't care about the insect bits as long as they aren't harmful and I don't have to think about them while eating.



Tools and Nerdery

A List Apart Bookpedia Browser Shots Creating Passionate Users CSS Zen Garden Electronic Freedom Foundation Netflix Freak Netvibes

Copyright Stuff

I really hate to do this, but some people have been taking whole chunks of my blog and publishing them as theirs, or implying I endorse their products. Not cool. This work protected under the **Digital Millennium Copyright** Act. You are not allowed to just take content from my site. You DO NOT have permission to scrape my feed or content excerpts as part of a Splog or commercial website. If you want to use my work for commercial purposes, contact me. I'm happy to have you use my work, I just want to be asked.

No Ads!

If you see ads, they are NOT mine. They are inserted by WordPress. In fact, I have paid to not have ads, so please let me know if you do see them!





Posted May 5, 2009 at 6:12 pm |

Permalink

lol, what you don't know won't kill you ...

Hey wait, is that a thorax in your teeth? (that's what the FDA means by aesthetic right?)



Joshua

Posted May 5, 2009 at 6:18 pm | Permalink

Oh, man, I can't even imagine the freak out if he told them about fig wasps...



Chris

Posted May 5, 2009 at 6:36 pm | Permalink

I read somewhere that even though vegans/vegetarians don't eat meat, they get enough vitamin B12 (only found in animal products) in their diet because of insect contamination.



5

Bug Girl

Posted May 5, 2009 at 7:34 pm | **Permalink** Joshua-a very fun exercise is to offer people **fig newtons** before...and after

explaining fig wasps.

There is always a noticeable difference, even though they happily ate them just an hour before

6.

BookGeekGrrl *Posted May 5, 2009 at 10:34 pm* | *Permalink* Wait, now I wanna hear about the fig wasps!

Post a Comment

Your email is *never* published nor shared. Required fields are marked *

Name	*		
------	---	--	--

Email *

Website

Commont	
Comment	

li
E.
11

Post Comment »

Notify me of follow-up comments via email.

Blog at WordPress.com. | Sandbox