

CLAIMS

1. A composition comprising at least 67% by weight crude proteins, at least 5% by weight chitin, the percentages by weight being given relative to the total weight of composition, and 85% by weight digestible proteins relative to the total weight of crude proteins.
2. The composition according to claim 1, comprising ash in a content less than or equal to 4% by weight relative to the total weight of composition.
3. The composition according to claim 1 or claim 2, comprising fat in a content comprised between 5 and 20% by weight relative to the total weight of composition.
4. The composition according to any one of claims 1 to 3, obtained from insects.
5. The composition according to any one of claims 1 to 4, wherein the residual moisture content of the composition is comprised between 2 and 15%.
6. The composition according to any one of claims 1 to 5, comprising between 30 and 60% by weight of soluble proteins relative to the total weight of crude proteins, in which at least 50% of the soluble proteins have a size less than or equal to 12,400 g/mol.
7. A method of preparing a composition according to any one of claims 4 to 6, comprising the following steps:
 - i) killing insects,
 - ii) pressing the insects in order to obtain a press cake, and
 - iii) grinding the press cake.
8. The method according to claim 7, also comprising a step of drying the press cake.
9. The method according to claim 8, comprising the following steps:
 - i) killing the insects,
 - ii) pressing the insects in order to obtain a press cake,
 - iii) drying the press cake, and
 - iv) grinding the press cake,in which the pressing step is preceded by a step of grinding the insects.
10. The method according to claim 8, comprising the following steps:

- i) killing the insects,
 - ii) pressing the insects in order to obtain a press cake,
 - iii) drying the press cake, and
 - iv) grinding the press cake,
- in which the pressing step is carried out hot.

11. The method according to claim 8, comprising the following steps:

- i) killing the insects,
 - ii) pressing the insects in order to obtain a press cake,
 - iii) drying the press cake, and
 - iv) grinding the press cake,
- in which the step of grinding the press cake is carried out to a particle size comprised between 300 μm and 1 mm.

12. Use of the composition according to any one of claims 1 to 6, in human or animal nutrition.

13. The use according to claim 12, in which the composition is used to replace protein flour.