



Characterisation of Lacto-Fermented Cricket (*Acheta domesticus*) Flour and Its Influence on the Quality Parameters and Acrylamide Formation in Wheat Biscuits | 1

Bartkiene E, Zokaityte E, Kentra E, Starkute V, Klupsaite D, Mockus E, Zokaityte G, Cernauskas D, Rocha JM, Guiné RPF. (2023)
[Characterisation of Lacto-Fermented Cricket \(*Acheta domesticus*\) Flour and Its Influence on the Quality Parameters and Acrylamide Formation in Wheat Biscuits.](#)
Fermentation, 9(2), 153: 1-21.