

# **Stored-grain insects:** a threat to food security

Challenge accepted  $\checkmark$ 

In the food industry, grain storage is a critical stage. Every year, tons of grain crops are destroyed during this phase as a result of **insect infestations**. This is nothing new: we've known for centuries that where there is food, there may be insects. But when left uncontrolled, a small number of stored-grain pests can cause serious infestations within a very short amount of time.

**Species identification** is the first step in the fight against those insects.

# How to identify them



# **Wheat Weevil** (Sitophilus granarius)

3- to 5-mm body, blackish-brown colour (only occurs in storage settings)



#### **Damaged products**

- All small grains (especially wheat, maize, rye and oats)
- Sometimes pasta, flour and other cereals



#### Signs of infestation

 Increased moisture and heat on the surface

### **Primary storage pests**

Infest the whole grain by laying eggs inside



### **Lesser Grain Borer** (Rhyzopertha dominica)

small (2.5-3 mm) cylindrical body, reddish-brown colour



- Almost all cereals (especially wheat, barley, sorghum and rice)
- Seeds, dried fruit, mushrooms,
- Holes in the grains



### **Angoumois Grain Moth** (Sitotroga cerealella)

smaller than other moths (5-10 mm body, wingspan of 10-15 mm), yellowish-brown colour

- **Damaged products**
- All types of cereals

#### **Signs of infestation**

- Warmth inside the product
- Irregular holes in the grains

wood and paper products

# **Signs of infestation**

- Tunnels and irregularly-shaped holes in foodstuffs
- Sweetish odour emanating from the grain

**Primary insects damage** grains and increase both temperature and humidity, therefore enabling the development of secondary pests, fungi and mites.



# **Confused Flour Beetle** (Tribolium confusum)

3-4 mm body, narrow and elongated shape, bright dark-red colour

#### **Damaged products**

• All kinds of cereals, flour, animal feed, sunower, millet...



#### **Signs of infestation**

- Cereals become mouldy and warm
- Pungent, putrid odour
- Pinkish colour

## Secondary storage pests

**Develop in damaged (broken or rotten)** grain, flour, grain dust...



### **Saw-toothed Grain Beetle** (Oryzaephilus surinamensis)

2.5- to 3-mm body, reddish-brown colour

### **Damaged products**

- Flour and other flour products
- Dried fruit, dried tobacco,



in other batches of the same delivery

# **Risks for the** food industry



#### Up to 30% of product loss

Stored-grain insects produce mould, generate internal warmth and putrefaction in the infected product



#### Decrease in product value

They leave residues and dirt that damage products and lessen their quality



#### Impact on nutritional value

They hinder germination and lower the grain's weight and protein content



#### **Sanitary risks**

Their droppings, sheddings and dead bodies pose a health risk to both humans and animals

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Damaged grain is prone to contamination by mycotoxins and bacteria



# **Deterioration of the** industry's image



20 to 40%

of the global crop production

# **\$220 billion**

#### worth of grain

are destroyed by stored-grain insects worldwide\*

Insect infestations damage both grain quality and quantity. Beyond income reduction, these events have devastating effects on the food industry and its ability to meet rising food demand worldwide. Grain is one of the main staples of the human diet: this is why Envu is helping farmers and silo owners to protect post-harvest crops, whose quantity and quality are more crucial than ever.



Source: Food and Agriculture Organization of the United Nations, 2021