

**EXAMINATION OF CONSUMER ATTITUDES REGARDING THE CONSUMPTION OF NOVEL FOODS, ESPECIALLY DUCKWEEDS**

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Nowadays, the environmental damage caused by food production and the large-scale use of resources are causing an increasing problem. The ever-increasing population of the planet needs to be fed, and in many regions it is particularly difficult to supply the population with the right amount and quality of food. Researchers are working hard to solve the problem of providing adequate nutrients in a sustainable way. From December 2021, 2 species of duckweeds, *Wolffia arrhiza* and *Wolffia globosa*, were registered as novel foods in the EU. Both species belong to the *Lemnaceae* family. In case of freeze-drying, the protein content is between 20-30%, the starch content is 10-20%, and the dietary fiber content is around 25%. The fat content ranges from 1-5%. In addition to these components, there are many other useful components in *Wolffia*, for example various vitamins (tocopherols,  $\beta$ -carotene, lutein) and minerals. In terms of their composition, we can rightly classify these plants in the "superfood" category, using a fashionable term. During my research, I mapped the general knowledge of consumers regarding the concepts of superfood and novel food. I specifically covered duckweed, as well as consumer habits and knowledge about alternative protein sources. I drew my conclusions based on the completed questionnaire survey.

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