

Foods of the future: What you'll be eating in 2035

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A stroll down your supermarket aisles may seem like a tedious chore. Lettuce? Check. Carrots? Check. Beef? Check. But that same stroll can also offer lessons in innovation. New products appear and disappear over time, reflecting changing tastes and technologies. In a new book, [*The Taste of Tomorrow: Dispatches from the Future of Food*](#), author Josh Schonwald examines how foodies, farmers, scientists and entrepreneurs will revolutionize what's on our dinner plates by 2035. Schonwald says the lettuce we buy two or three decades from now might be a new variety, the carrots could be red because they've been engineered to include lycopene – and the meat may have been made in a lab.

View the original article here: [Foods of the Future: What You'll Be Eating in 2035 – The Fiscal Times](#)