

Like it or not, the future of food involves GM

With consumer demand for minimally processed, fresh-like food, it is inevitable that food ingredient innovation will step up to meet our demands.

Evidence of the change to our food is already at our local supermarket, with new seemingly higher quality ingredients already available. Additive and preservative free, natural salt and sugar alternatives, sustainable proteins and microbiologically safe foods are already here and we can thank science for providing them.

Whilst a lab scientist may not conjure up the same feelings as a farmer surrounded by sprawling fields of crops and cattle, welcoming technological advances including genetically modified foods to achieve a long-term sustainable future may be our best option.

View the original article here: [Flavoured lettuce? The future of food is changing](#)