

New vegan cheese uses human DNA to create protein

San Francisco-based iGem group said it found a way to make cheese proteins using genetic sequences found in mammals.

The DNA blueprints are inserted into the yeast, which creates cheese that is vegan-compatible because of the lack of animal products.

Some of the DNA strands are from humans, because the developers hope milk proteins made from our own species will mean less chance of allergic reactions.

iGem has now hit its \$15,000 goal on the Indiegogo crowdfunding website, to develop the cheese for mass market.

Read full, original article: [Milk-free cheese made using human DNA strands](#)