

New Age Meats lab-grown sausage passes first taste test

On [September 17th], the startup, called [New Age Meats](#), let a handful of journalists and prospective investors taste its prototype product — a pork sausage made from many of the same ingredients in the kind of breakfast sausage you'd buy at the store, such as pork muscle and fat, spices, sausage, casing, and vegetable stock.

But unlike other breakfast sausages, this meat was made from animal cells — without killing any animals.

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New Age Meats cofounders Brian Spears and Andra Necula served three fresh cooked pork-sausage links made using fat and muscle cells generated from a single sample of a live pig named Jessie

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As Spears, a chemical engineer by training, and Necula, a cell biologist, watched, the sausage sizzled in a pan with a little grapeseed oil. Slowly, it began to brown on each side like conventional sausage. The room filled with the smell of breakfast meat. After a few minutes — just before the sausage casing began to blister — we dug into our bite-sized samples.

It tasted like meat. Then again, it is meat.

The texture was distinctly sausage-like. After I'd chewed my bite, I wasn't sure I would have been able to tell the difference between this pork sausage and any other

Read full, original article: [We tasted the first lab-grown sausage made without slaughtering any animals — here's what it was like](#)