

Meet the Israeli start-ups aiming to make earth-friendly steak in the laboratory

Several Israeli start-ups have joined a handful of companies around the globe trying to develop lab-grown meat, something they see as a solution to the needs of the world's ever-growing population and burgeoning demand for food....It's basically made of animal muscle cells grown in a culture in a lab, a technology similar to stem cells.

And while "synthetic steaks" are perhaps not a candidate for everyone's favorite dish, they could someday compete with conventional chicken or beef, an affordable price tag permitting.

...

For Israel, the advances are a far cry from the country's early decades, when meat was rationed.

In fact, Israel is quickly becoming "the leader in the space, or (is) side-by-side with Silicon Valley" in cultured meat technologies, said Alex Shirazi, co-founder of the Cultured Meat and Future Food podcast and a founder of the Cultured Meat Symposium, an industry gathering in San Francisco in November.

...

Future Meat Technologies, a company based out of Jerusalem's Hebrew University, and SuperMeat are among those combining animal cells and plant proteins as a potential alternative to processed meats.

Aleph Farms, an Israeli start-up launched in 2017, announced in December it succeeded in producing a lab-grown "minute steak" made from bovine cells that closely resembles the texture and flavor of its cow-borne counterpart.

Read full, original article: [Israeli startups join firms making lab-grown 'clean meat'](#)