

Steak from protein powder: Next generation of lab-grown foods on the horizon

It may sound like science fiction, but in a few short years the family dinner table may be laden with steak from a printer and other proteins produced from air, methane or volcanic microbes.

With the explosive success of vegan beef and burger substitutes developed by Beyond Meat and Impossible Foods, the alternative protein sector just keeps growing.

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A new generation of products in the works melds cutting-edge technology with age-old fermentation processes to turn otherwise harmful or everyday elements into essential food ingredients, with the aim of reducing agriculture's massive carbon footprint.

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Enter Solar Foods, a Finnish company working on an edible protein powder called Solein which uses water, air and renewable electricity as a way to separate food production from agriculture.

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Solein is made by putting microbes into a liquid and feeding them small bubbles of hydrogen and carbon dioxide, a process similar to making beer or wine, apart from the lack of grapes or grains

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In September, Solar Foods struck an agreement with Nordic food company Fazer to develop products using Solein, which can be used in existing plant-based products or future offerings such as lab-grown meat.

Read full, original article: [Beyond vegan burgers: next-generation protein could come from air, methane, volcanic springs](#)