

## Future food: Carbon-neutral chicken, 3-D printed cake and 8 other foods likely to be on your plates soon

Here are 10 products coming soon to your plates that are set to redefine our gastronomic experiences.

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Plant scientists at the John Innes Center, Norwich in the UK have figured out a way of [producing tomatoes](#) that contain vitamin D by knocking out a particular gene using the gene editing technology CRISPR.

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Startups are looking to drive the production of carbon-free chicken and eggs, sourced from farms where chickens are fed a soy-free diet, typically comprising of either insects or surplus food from grocery stores which has been upcycled into chicken feed.

The latter strategy attempts to offset any carbon impact from chicken farming by using food waste which would have otherwise been sent to a landfill, resulting in the generation of greenhouse gases.

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In March, engineers at Columbia University released a [detailed report](#) focused on a slice of cake comprising of graham cracker paste, peanut butter, strawberry jam, Nutella, banana puree, cherry drizzle, and frosting.

Notably, it had been constructed entirely by a robot, one capable of using various cartridges of food paste and powder, and methodically squirting them out into a layered, edible dessert.

**[This is an excerpt. Read the original post here](#)**