

Lab-grown meat: This may be the only way to sustainably boost global meat production

Some may baulk at the idea of meat originating in a lab, but the United Nations' Intergovernmental Panel on Climate Change has given its backing by naming it as a key way to reduce greenhouse gas emissions in food production. [Researchers at Oxford University](#) found that cultured meat uses 99 percent less land, 96 percent less water and 45 percent less energy to produce than conventional meat.

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Singapore's citizens are already enjoying this 21st-century food, and it looks like the United States could be the next as the US Food and Drug Administration declared that it was safe for consumption.

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While European companies can't yet sell cultured meat to the public, it hasn't slowed the continent's rate of investment. While the United States is the biggest investor in cell-based food (€1.54bn), followed by Israel (€537.91m), the Netherlands comes in third spending €140.45m, and the UK and France are also in the top 10.

Cultured meat companies working on everything from cell-based fish sticks to foie gras are also launching across Europe, waiting for legislation to change.

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