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.

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