

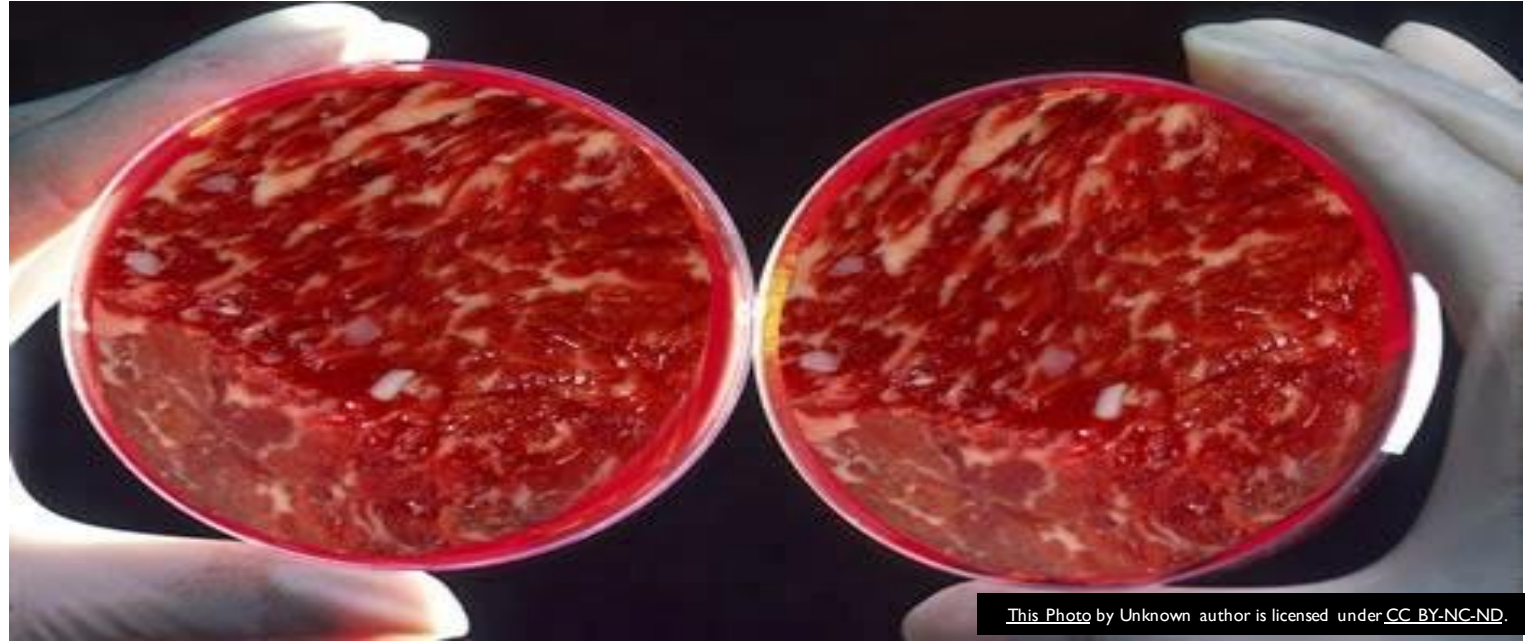
SYNTHETIC MEAT

BY CLIFFORD
POLLARD



**YOU MIGHT
BE ASKING**

**"WHAT IS
SYNTHETIC
MEAT?"**



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**QUITE SIMPLY, LAB-GROWN MEAT IS
FLESH GROWN OUTSIDE OF AN
ANIMAL'S BODY. IT IS REAL MEAT,
OBTAINED WITHOUT SLAUGHTER. IT IS
A FORM OF CELLULAR AGRICULTURE.**

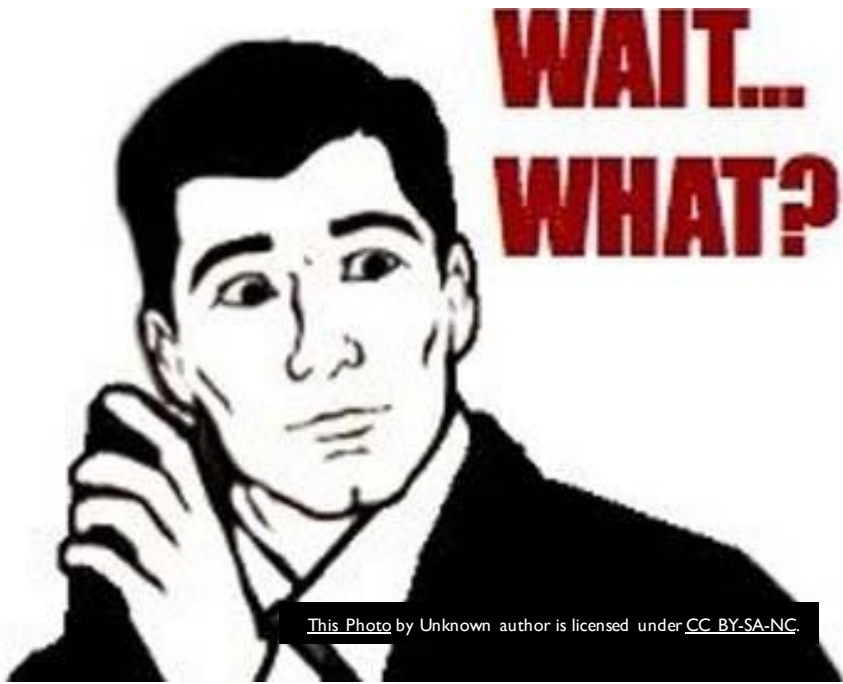


WHY IS SYTHETIC MEAT BAD?

THIS IS WHY !

1. Cost
2. Taste
3. Health
4. Consumer Interest

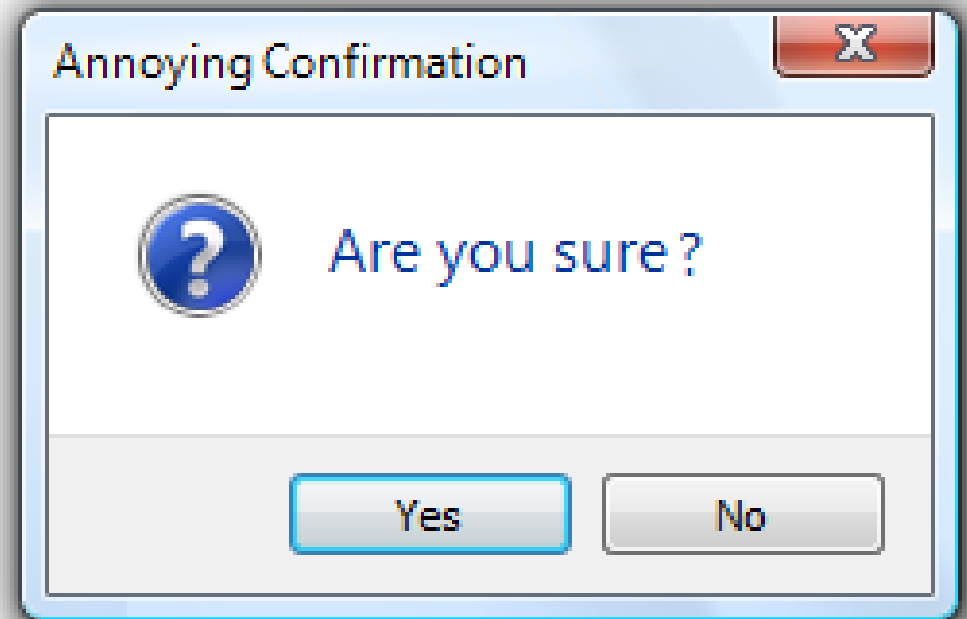




**BUT CLIFF CAN
YOU EXPLAIN?**

**I'M HELLA
CONFUSED?**

**SURE I
GUESS.....**



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COST

- As of 2020, the intensive production process required to make lab-grown meat is far more expensive than both conventional meat and plant-based substitutes
- Californian startup reported that producing a quarter-pound of ground beef costs them around \$600.

Can you imagine paying
600\$ for a burger?

TASTE

- Scientist have made progress to the taste of synthetic meat. However, it still is not quite as good as conventional meat
- In 2012, a burger made from lab-grown meat was presented to journalists, who found the meat lacking qualities of real meat and being too dry, as a result of too little fat in the meat

ENVIRONMENT

- As indicated by a 2011 study, cultured meat can offer many advantages over conventional meat: It would reduce greenhouse gas emissions. However, more recent research suggests that over the long term, the environmental impact of lab-grown meat could be higher than that of livestock.
- Lab grown meat requires massive energy to produce which in turns creates more environmental damage

CONSUMER INTEREST

- The greatest remaining pitfall of lab-grown meat appears to be a lack of customer interest. Unfortunately, low interest may also be a deal breaker. While lab-grown meat *is* genuine meat (as opposed to a vegan, plant-based substitute) evidence suggests that consumers aren't completely on board yet.



WHY IS SYNTHETIC MEAT GOOD?

THIS IS WHY !

1. Zero Animal Cruelty
2. Less saturated fat means people will live longer
3. It will eventually be cheaper than conventional meat
4. Global hunger could be reduced



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ZERO ANIMAL CRUELTY

- Of the 70 billion animals farmed annually around the world, approximately 50 billion of them are factory farmed. These animals are treated more like cogs in a machine, than living, breathing, feeling animals. They endure short, miserable lives and are often crammed together in cages, crates or pens where they are unable to engage in natural behaviour.
- Many animals are even selectively bred to be fast growing; lameness, weakened or broken bones, infections and organ failure are all common place. Clean meat has the potential to end the suffering of billions of farm animals every year.

LESS SATURATED

- Clean meat will be better for us, as producers will be able to choose exactly how much fat should be included in each burger, sausage or steak.
- Clean meat producers may even be able to replace the saturated fatty acids with healthier alternatives such as omega-3 fatty acids. It's possible we'll soon see “no cholesterol” and “no saturated fats” varieties of popular foods on supermarket shelves.

IT WILL EVENTUALLY BE CHEAPER THAN CONVENTIONAL MEAT

- Clean meat is currently incredibly expensive to produce at over \$2000 for a single pound of meat - people won't pay \$500 plus for a quarter pounder. We shouldn't be too worried though – prototypes of anything, whether it be cars, mobile phones or plasma televisions are always incredibly expensive before becoming very affordable. When the first clean meat burger was created a few years ago, it cost more than 300,000 dollars.
- there's already been a massive cost reduction, which is set to continue as clean meat companies work out how they can scale up production. Prices should eventually be comparable to conventional meat.

GLOBAL HUNGER COULD BE REDUCED

- Today, almost 11% of the planet's 7.5 billion people suffer from undernourishment of which 821 million suffer from chronic hunger. If we can't feed everyone now, it's vital that we take drastic action.
- Clean meat requires 99 per cent less land and five times less water.
- Clean meat could allow many more people across the globe to access high quality meat at a sustainably lower environmental cost.

CONCLUSION...

Even though synthetic meat is currently not developed enough to make it our primary source of meat. There is massive potential to make it more productive than conventional meat. We must continue developing synthetic meat to make it more affordable, tasty, healthy, and environmentally friendly. There is no limits to what we can do with this type of technology. I would go as far as saying it could possibly end global hunger one day. The more America invest into biologist the more opportunity will be unlocked. We must continue advancing our society with biology, so we can pass a productive world to our children.

Thank you !

Work cited

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