

Lab meat, also known as "in vitro" meat or clean meat, is grown from just a few stem cells taken from a living animal. The first lab-grown meat was consumed in 2013 at a news conference in London. It was a burger made by Mark Post, a pharmacologist at Maastricht University in the Netherlands, and the two tasters reported that it was a bit dry.

In general, people are kind of grossed out about any sort of meat grown in the lab, researchers have found. A survey of potential lab-meat customers in the United States, published last year in the journal PLOS ONE, found that two-thirds of people would be willing to try the stuff, but only one-third could see themselves eating it regularly.

"On average, people see clean meat as more ethical and environmental than farmed meat, but less natural, tasty and appealing," said study co-author Matti Wilks, a doctoral student in psychology at the University of Queensland, Australia.

Only 16 percent of respondents to Wilks' survey said they'd eat lab-grown meat if it were more expensive than typical meat, suggesting that people generally don't put too much monetary value on the ethical and environmental benefits of the product.

That study found a very small number of people who reported that they'd be more willing to eat meat from animals like dogs, horses and cats if that meat were grown in the lab. But the numbers were so small they wouldn't be noticeable if scaled up to the whole population of consumers, Wilks told Live Science. What's more, she noted, the study found that vegetarians who already didn't eat meat were among the least likely to say they'd start eating meat if it were lab-grown. Similarly, people who don't see the appeal of cannibalism aren't likely to change their minds just because the meat was never part of a living person, she said.

"I can't imagine that people who don't want to eat human meat now would suddenly feel motivated to eat human meat when produced via cellular agriculture," Wilks said. [7 Ways Food Needs to Change]