

What is required for cultured meat?



Mark Post, Maastricht University
@MarkPost6

DAFA, 2018

Production:

Cells

People

Technology

Growth factors

Feedstock supply chain

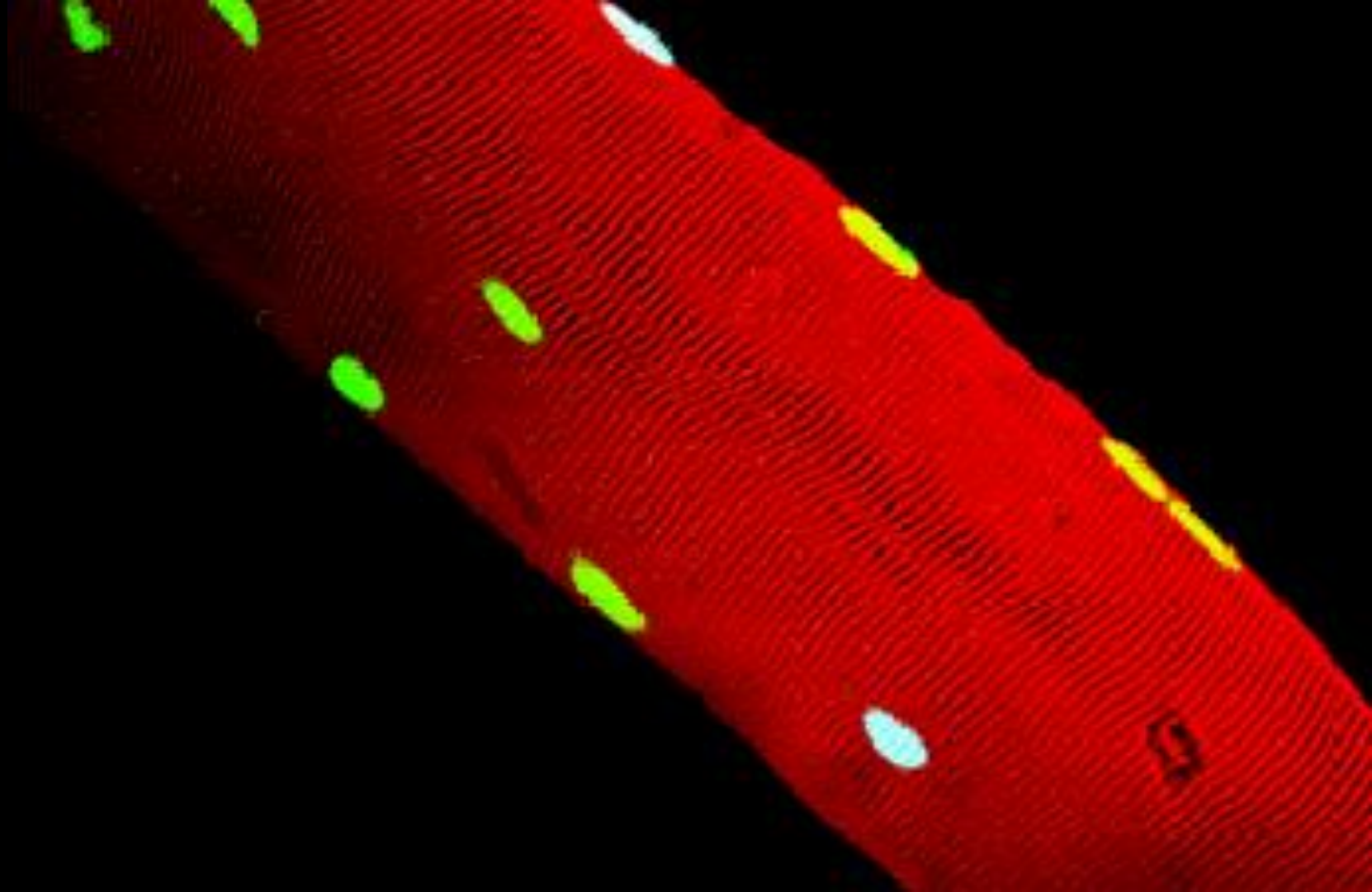
Marketing:

Manufacturers/Brands

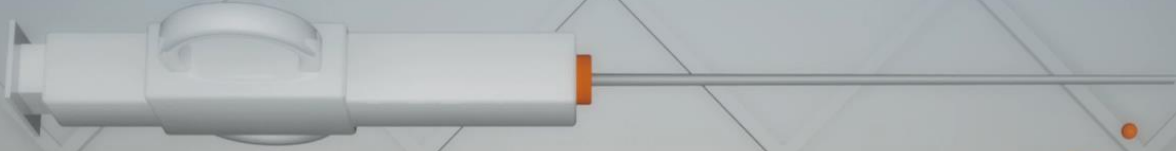
Consumer acceptance

Regulation/legislation

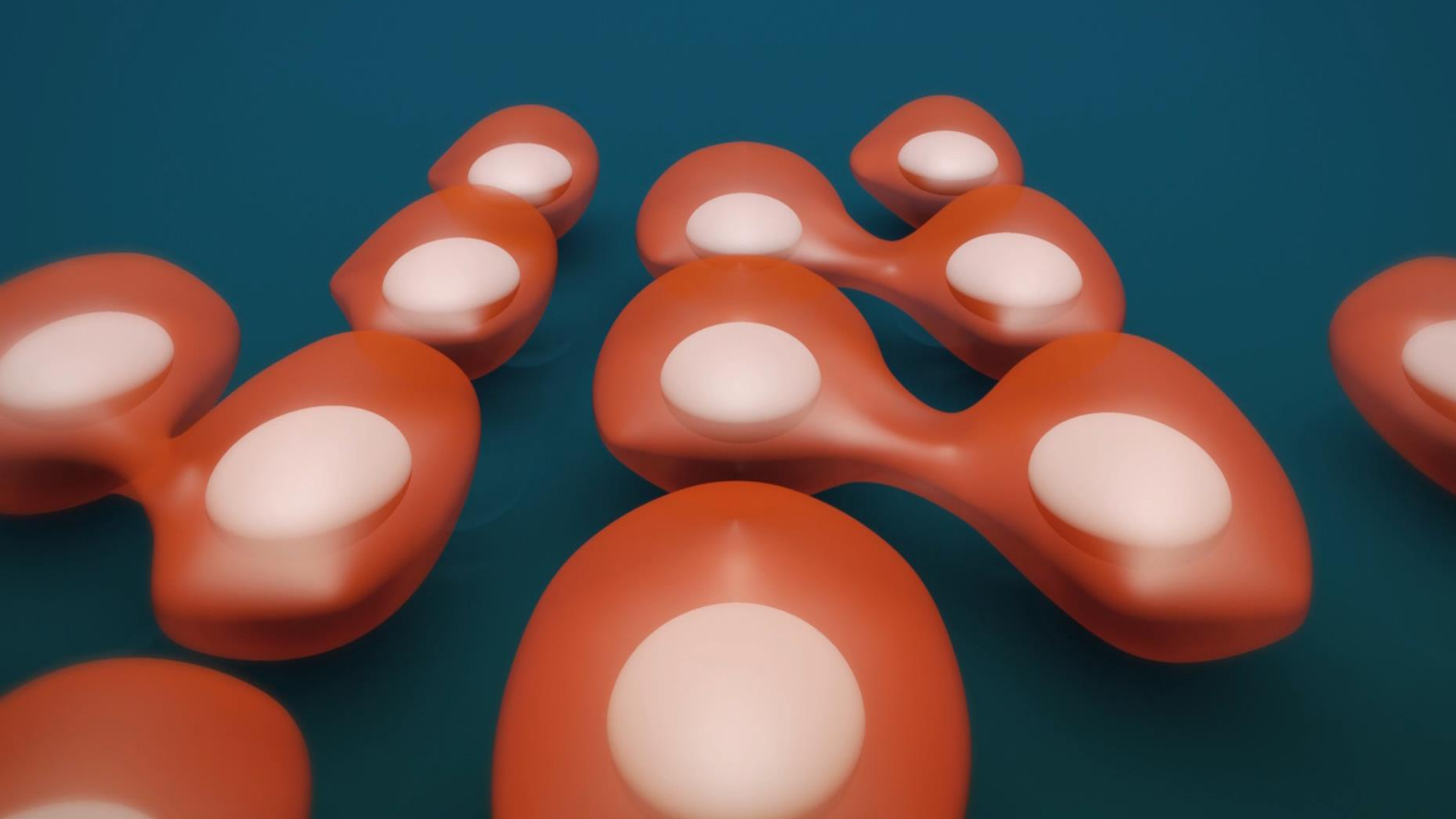
Surveillance



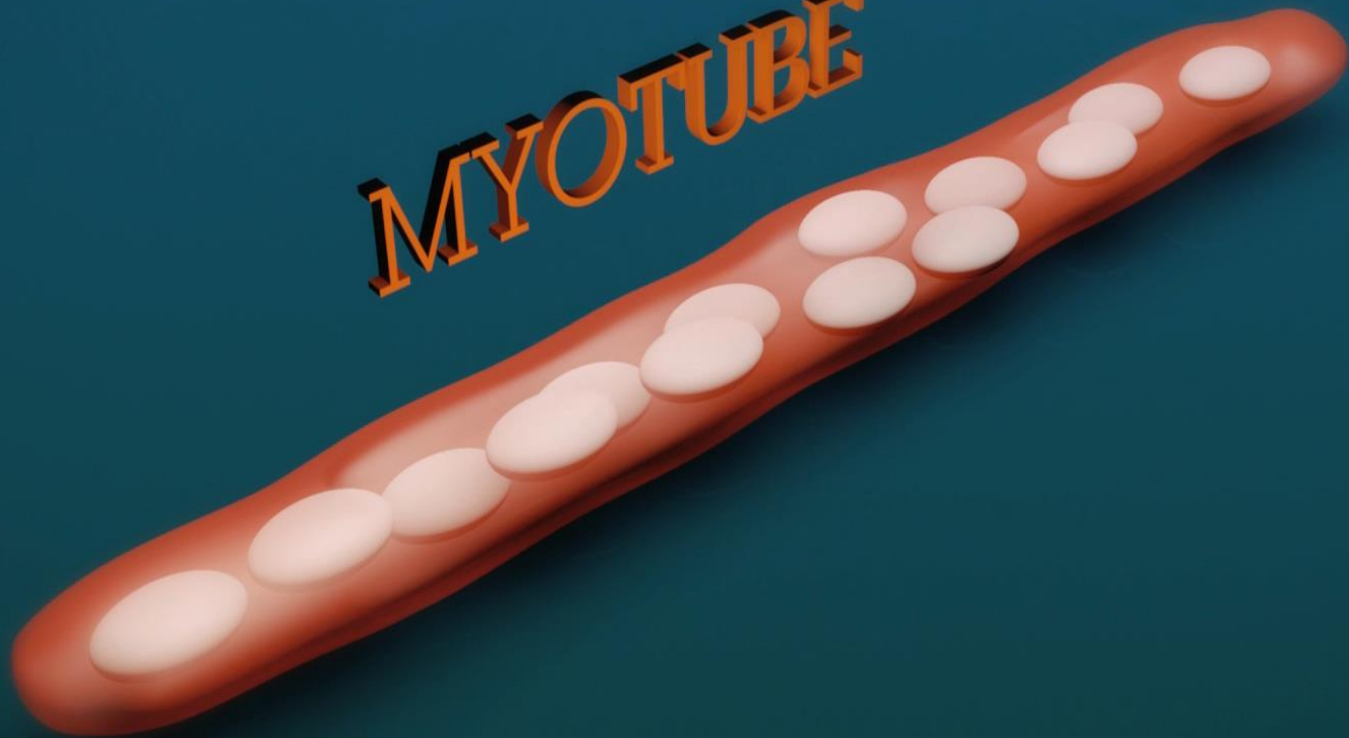




B I O P S Y



MYOTUBE



3 weeks





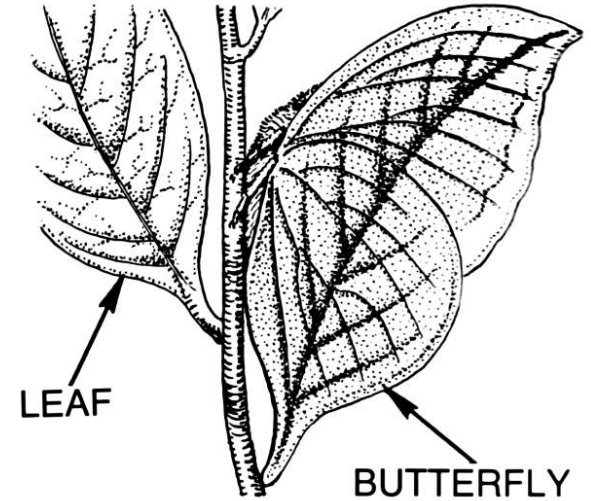
Efficiency



Sustainability



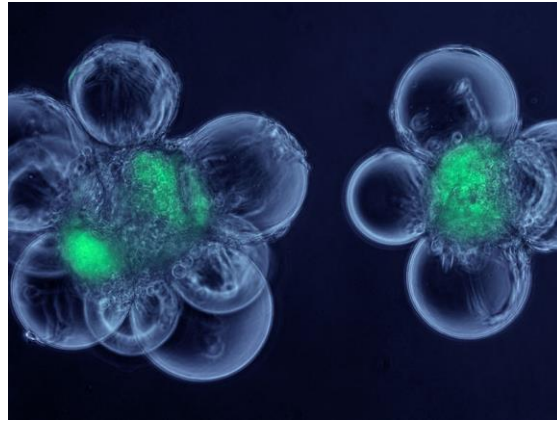
Mimicry



EFFICIENCY



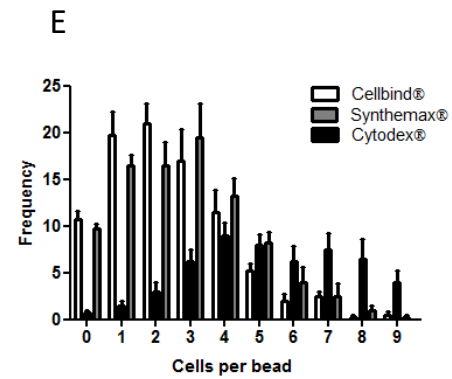
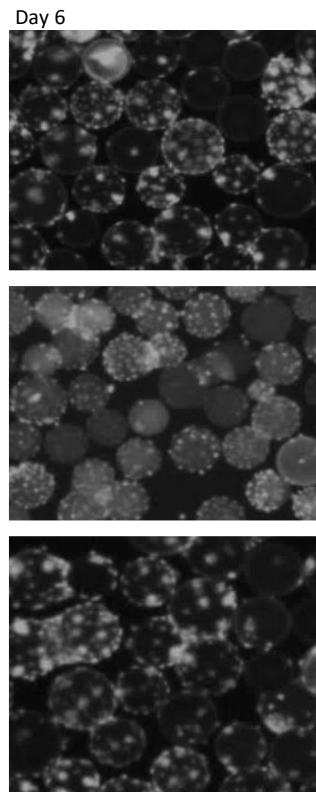
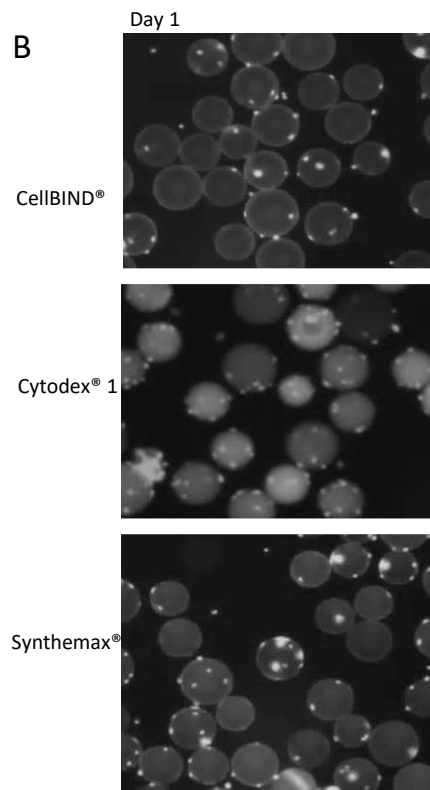
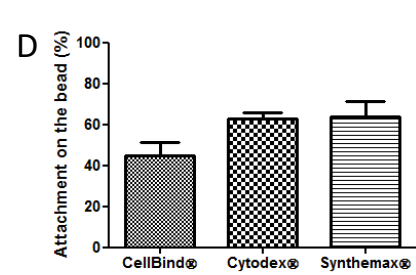
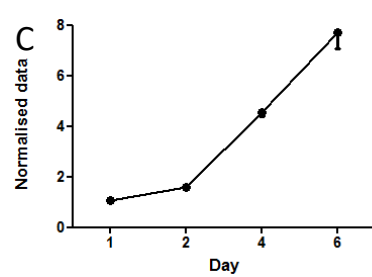
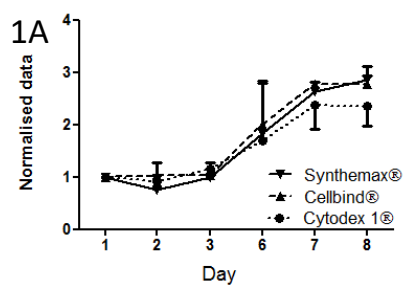
culture
conditions



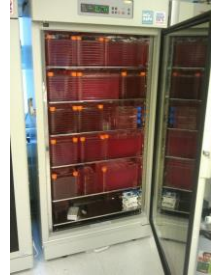
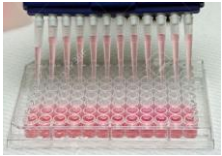
cell
selection



scale up

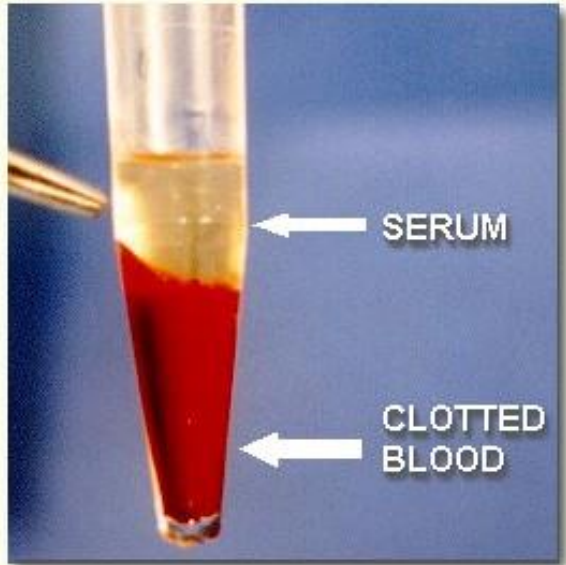


Large scale cell production



25,000 Ltr

SUSTAINABILITY



serum

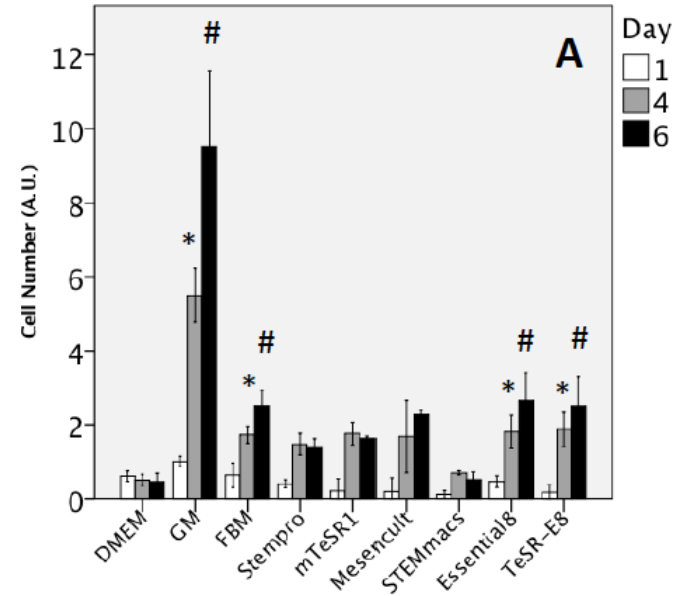
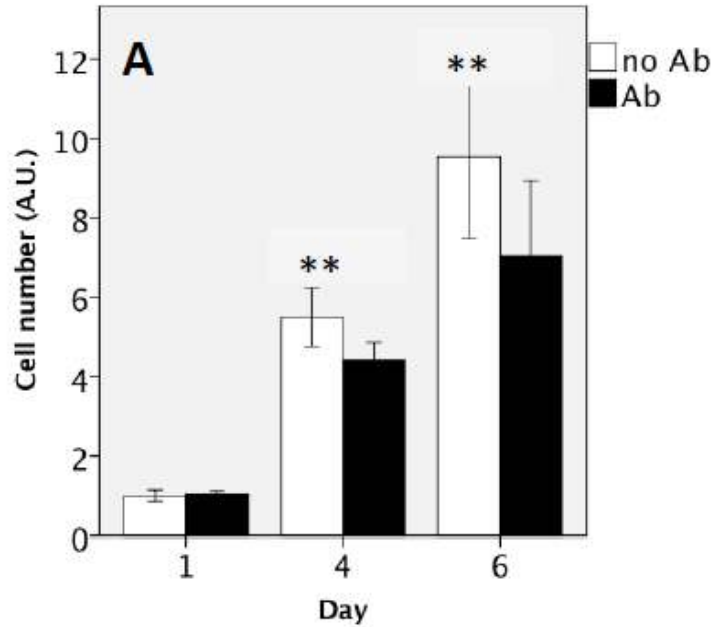


collagen



recycle

No serum, no antibiotics



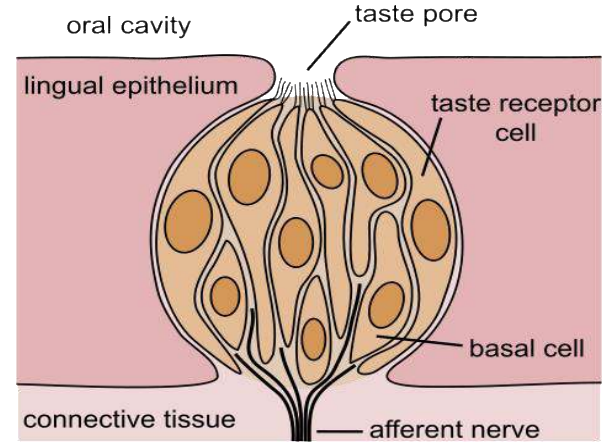
MIMICRY



color



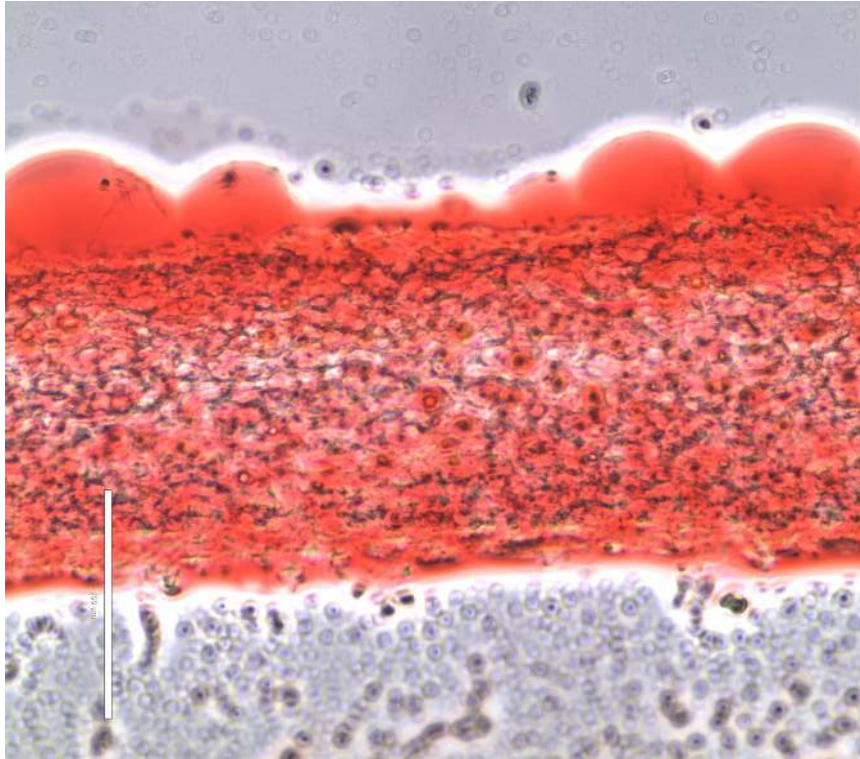
texture



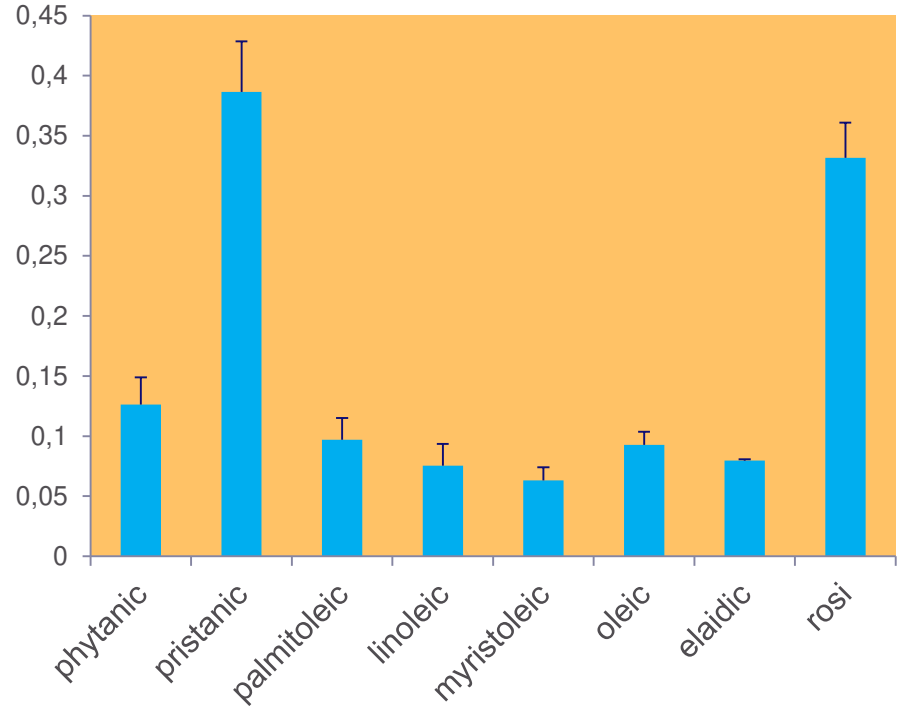
taste

creating fat tissue

Bovine ADSC in alginate



no insulin



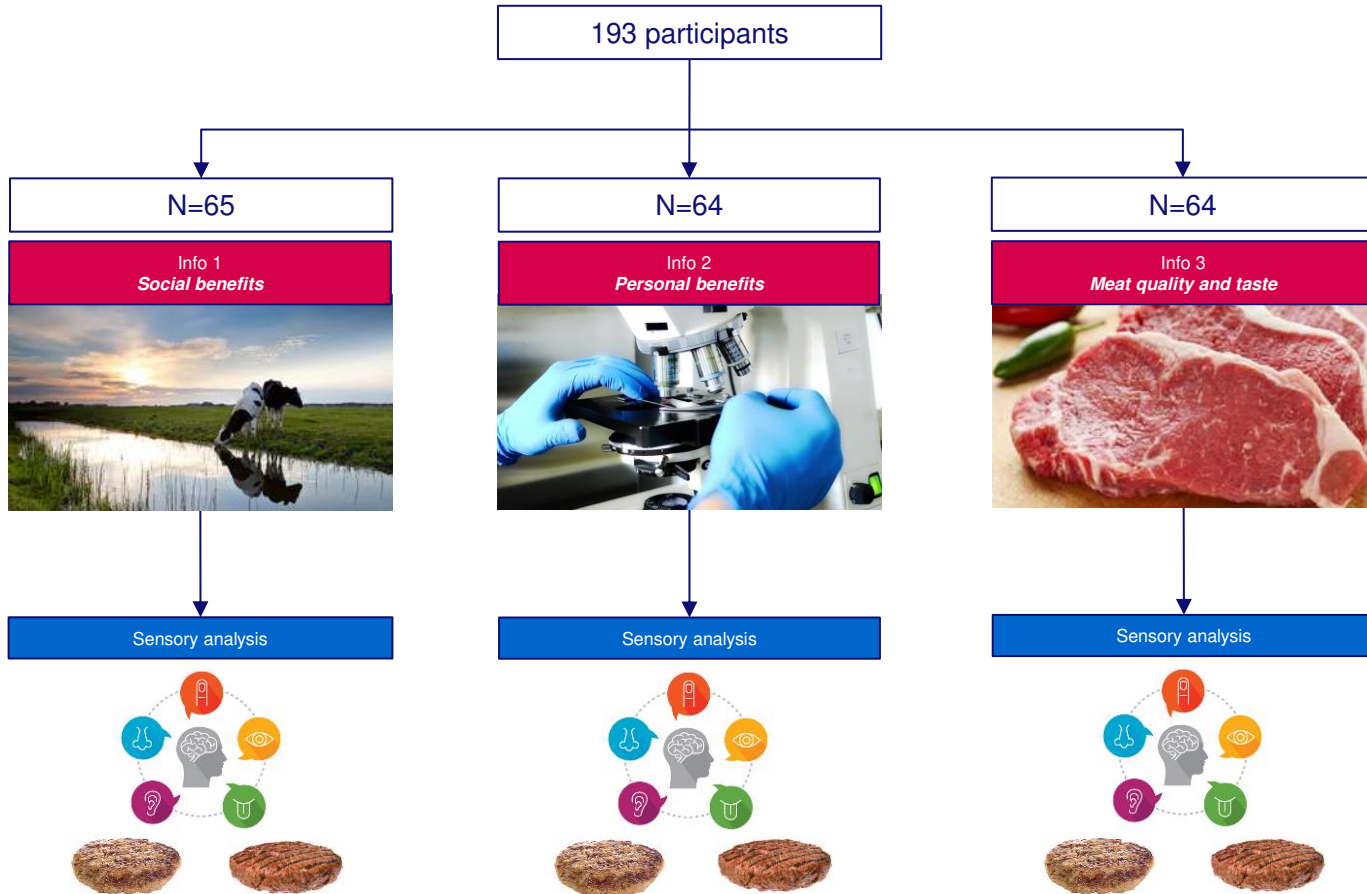




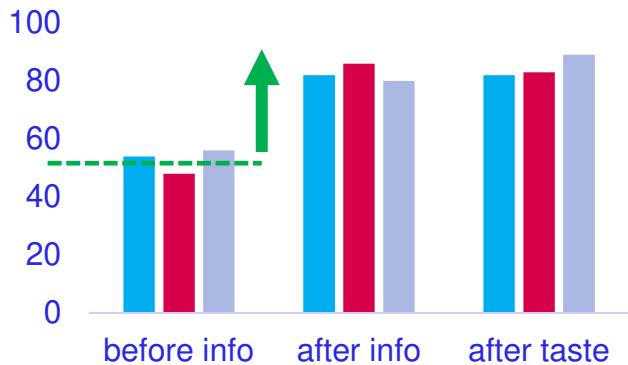




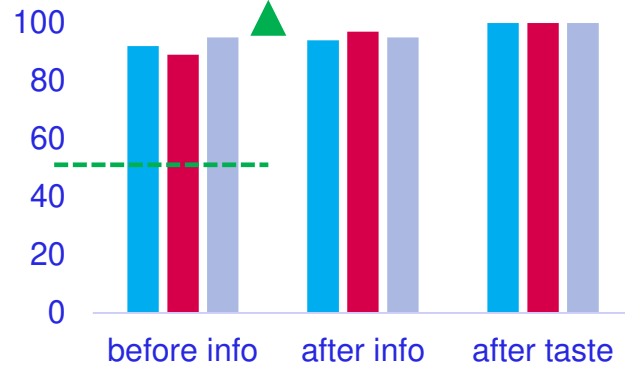
Are acceptance and taste dependent on type of info?



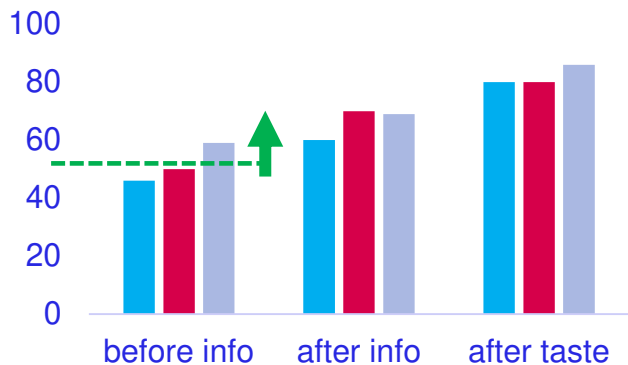
Favour?



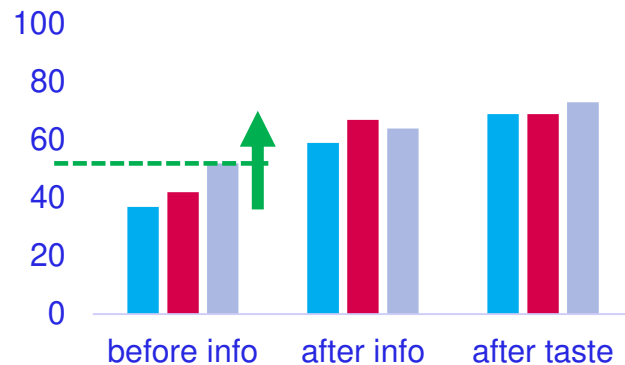
Taste?

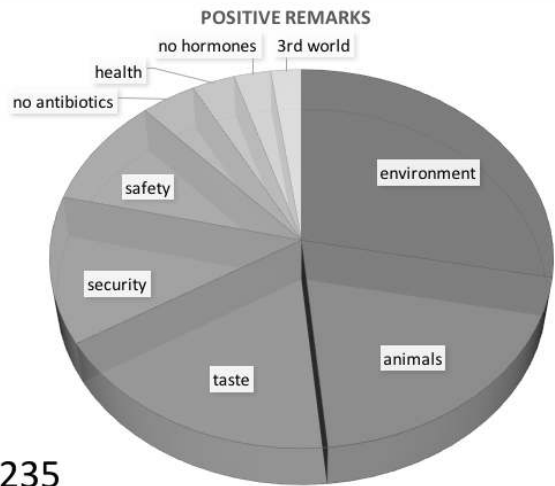


Buy?

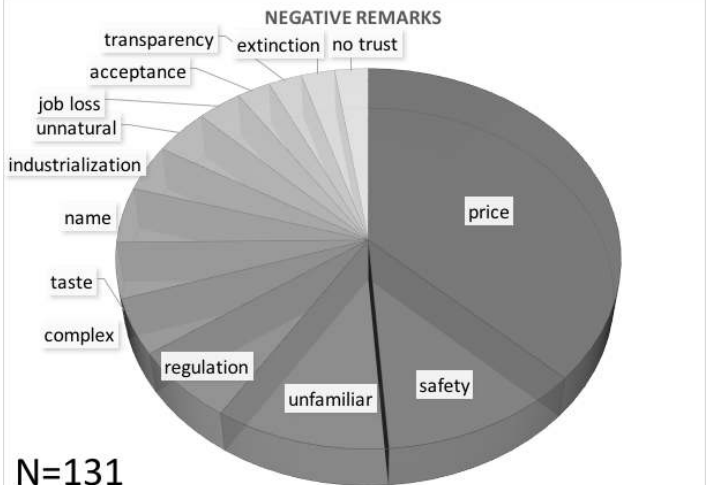


Replace?

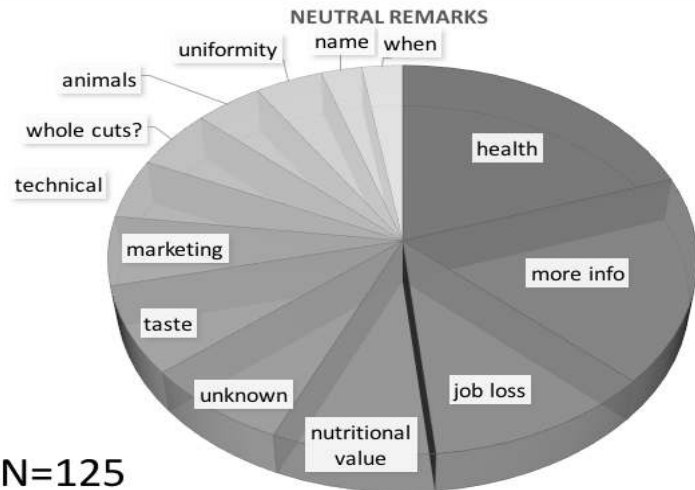




N=235

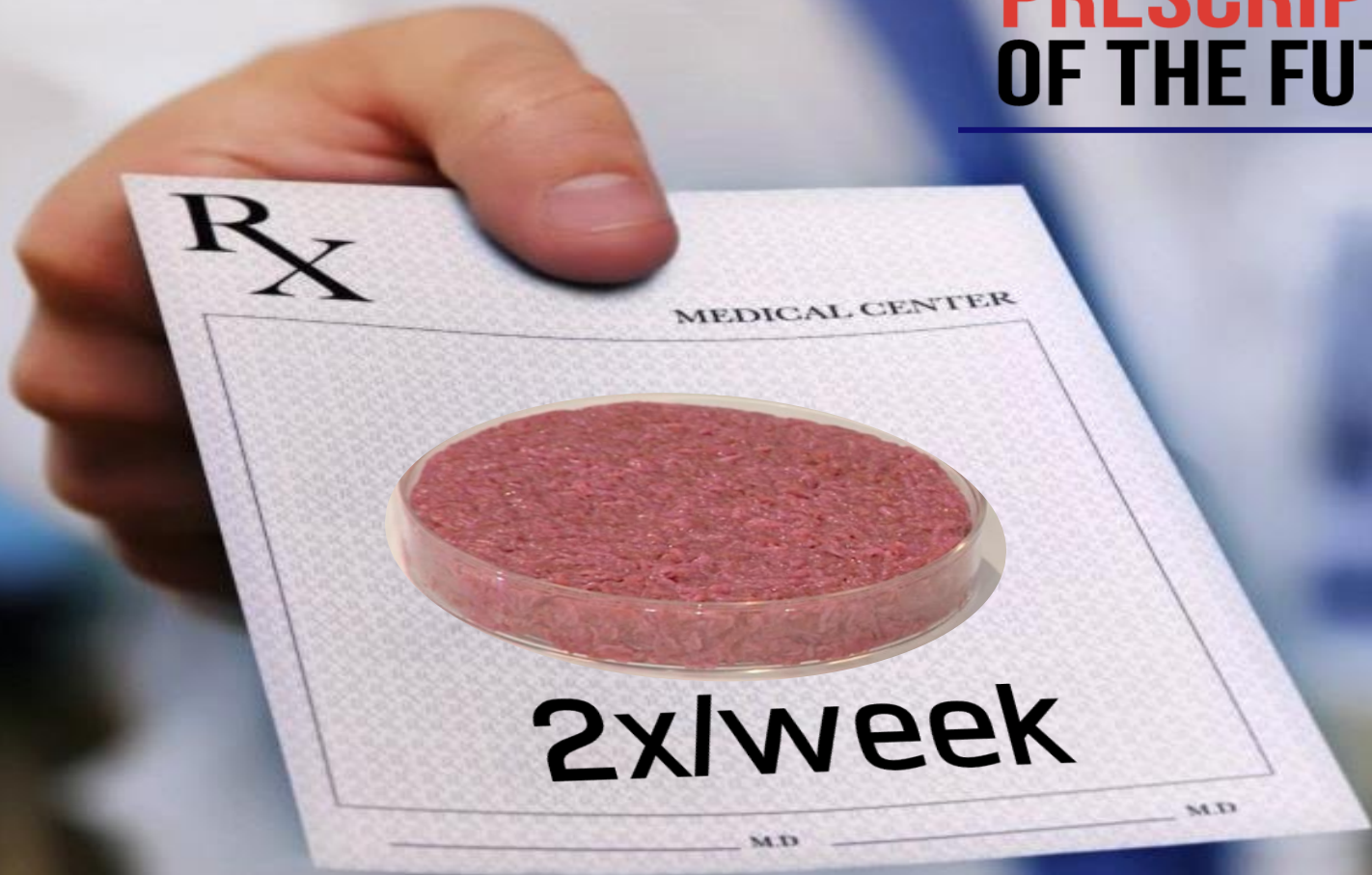


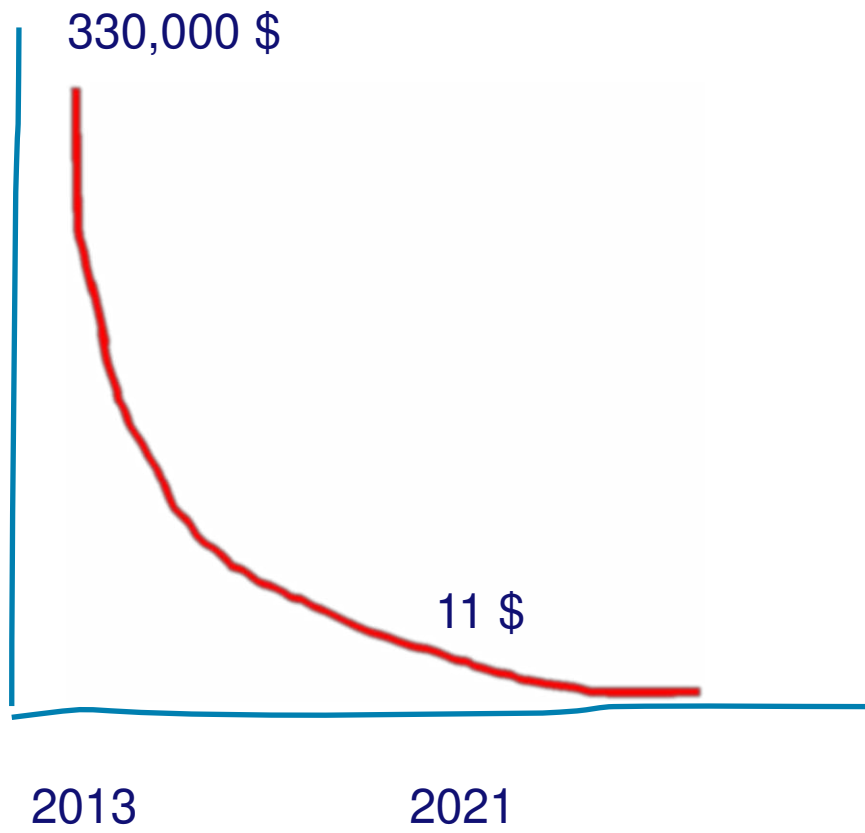
N=131



N=125

PRESCRIPTION OF THE FUTURE







€ 15/L
glucose, aminoacids, vitamins, minerals

Growth Factors (6 protein)



+



+

