



Researchers used beets to colour the meat and give it the look of conventional meat | Photo source Jie Sun/Xi'an Jiaotong-Liverpool University

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MAKING CULTURED MEAT MORE COST-EFFECTIVE WITH 3D PRINTING INK



FOOD & DRINK

The edible ink is made from cereal proteins

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Takeaway:

Singapore approved the first cultured meat product for public sale in 2020, and the United States' Food and Drug Administration gave its first approval for a lab grown meat product in

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2022. Not yet widely available, cultured meat is currently more expensive than farmed meats – something that many proponents of clean protein believe will change as production increases. Cost-effective and sustainable growth mediums have been one of the biggest obstacles, but the research conducted at Xi'an Jiaotong-Liverpool University has shown, it is possible to grow meat alternatives completely from scratch without the need for animals, using cereal protein instead.