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## ANNOUNCEMENTS

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The latest news from New Harvest:

- [Memphis Meats has made a cultured meatball!!!](#) New Harvest brought together the team making pork and beef without pigs or cows. Follow their progress on [Twitter](#), [Facebook](#), and [Instagram](#)!



- Indie Bio San Francisco's "Demo Day" for its current cohort will be taking place this week, on Thursday, February 4th. For those in the Bay Area, this will be a [fantastic opportunity to see cellular agriculture startups](#) Gelzen Inc. and Memphis Meats present their hard work over the last four months. Tickets are free but limited! If you aren't able to make the event in person, it will also be livestreamed at 3pm PST: follow #IndieBio for details.
- Isha Datar will be speaking at Bitten: A Food Conversation in New York City on February 12th. For further information and to purchase tickets, please visit the [conference website](#).
- Gilonne d'Origny will be speaking at the [SynBio Future 2016 Conference: Future Axioms in Synthetic Biology](#) in Cork, Ireland on February 22nd. This is a free event co-hosted by Indie Bio EU and the University College Cork

Schools of Microbiology, and Biochemistry and Cell Biology. Check out the event page if you'd like to register.

- [How do we get billions of people to eat less meat?](#) Isha Datar, Ben Wurgaft, and NPR's Eliza Barclay will be exploring possible answers to this question on a panel at SXSW 2016 on March 12 in Austin, TX.

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## NEW HARVEST FEATURES

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This week's original stories by our staffers and volunteers:

- Want to see how we did last year? Check out New Harvest's [2015 Fundraising Results and Stats!](#)

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## FROM AROUND THE WEB

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Our favourite content this week about the world of cellular agriculture:

- Jacob Bunge of the [Wall Street Journal has written a wonderful article](#) about the work of Memphis Meats, Modern Meadow, and Mosa Meats. It's behind a paywall, but you can read [this blog post about it](#) on the Good Food Institute website.
- Gelzen CEO Alex Lorestani was interviewed on the Indie Bio blog! Read about how Alex became interested building the next generation of recombinant proteins (eg. animal-free gelatin), and the role they play in the post-animal bioeconomy [here](#).
- Peter Andrey Smith has written for *Bloomberg Business* on [Afineur's cultured coffee](#) - that is, fermented coffee with combinations of bacteria and fungi to give beans new and interesting flavors. These would compete with *kopi luwak*, which is derived from partially digested coffee cherries eaten and defecated by Asian palm civets who are farmed under cruel conditions.
- Blogger Jeremy Williams has featured Muufri and Clara Foods in a post about how ["Eggs Without Hens, & Milk Without Cows"](#) are a necessary and pragmatic solution for meeting the global demand for animal products.
- [Cultured meat](#) was named as an innovation in food technology that "could be key to sustainability in a world of finite resources", as reported by

1 February 2016

Nyshka Chandran for CNBC. Although the article mistakenly credits Dr. Mark Post's research as coming from Germany rather than The Netherlands, we love to see the media uses the scientifically accurate term *cultured meat* (as opposed to in vitro or lab-grown meat)!

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