



Meet the companies making cultured pet food

Hi friend,

In addition to being a full-time student at Tufts University completing the world's first PhD in cellular agriculture, NH fellow <u>Natalie Rubio</u> is *also* an advisor at Bond Pet Foods. This month, Bond released their first product—<u>a protein-packed dog treat</u>! It is the company's first step toward their ultimate goal of making cultured chicken protein for pets.

Why pet food? Joshua Errett, co-founder of <u>Because Animals</u>, put it this way:

"The chances of scientific success and consumer acceptance increases when the stakes (!!) are lowered, when the meat products that cultured meat replaces are not so emotionally valued. For instance, bacon bits, jerkies, or...PET FOOD."

w w learn why cultured pet food may be the most promising entry point for cell ag meat here **w w learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn learn le**

In other news...

New Harvest is launching a fellowship podcast series with the <u>Cultured</u>
 <u>Meat and Future Food Podcast</u>. Beginning in early June, we will be
 releasing one episode each week featuring a New Harvest Research
 Fellow talking about their work to advance the science of cultured meat.

This week, Alex Shirazi—host of the podcast—will be recording interviews with <u>Sam Peabody</u> about food safety and <u>Jordan Jones</u> about decellularized vegetable scaffolds. *We want to hear from you.* Do you have questions about Sam or Jordan's research? **Email them to questions@futurefoodshow.com, bonus points for an audio clip of you asking out loud!** You can also comment on <u>Twitter</u>.

- The U.S. Government Accountability Office (GAO) released
 recommendations for federal oversight of cultured meat. To the best of my
 knowledge, this report marks the first time "cellular agriculture"—a
 term New Harvest coined in 2015—has been published in a
 government document. That's a big deal!!! Please email me if you know
 otherwise
- <u>Perfect Day Foods</u> (which long-time community members will remember as the <u>New Harvest Dairy Project</u>) ice cream is available for sale on the West Coast. <u>Order the world's only cell ag ice cream here!</u>

Take care!



P.S. Bond Pet Foods is offering friends of New Harvest a discount on their new <u>nutritional</u> <u>yeast dog treat</u> with the code NEWHARVEST10. If you order, let us know what your doggie thinks

OPPORTUNITIES IN CELLULAR AGRICULTURE

- NH Research Fellow Ricardo Gouveia is guest editing a <u>special issue of the</u>
 <u>International Journal of Molecular Sciences focused on cellular agriculture.</u> He is looking for reviews and original research articles. Submissions are due November 30, 2020.
- <u>Helaina</u>—a cell ag infant nutrition company—is looking or a <u>biochemical engineering</u> <u>expert</u> to work in their lab at BioLabs@NYU Langone.

For a comprehensive list of jobs, check out Cell Agri!

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