

Hi friend,

Forbes

What Questions Should We Be Asking About Cell-Based Meats?

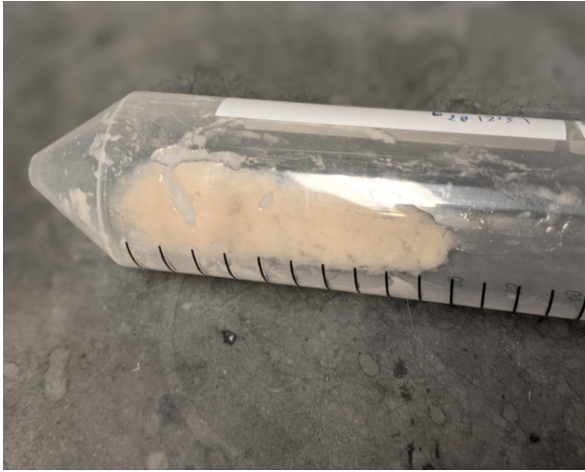


Errol Schweizer Contributor 
Food & Drink
I cover food industry retail/CPG, labor, tech trends and policy.

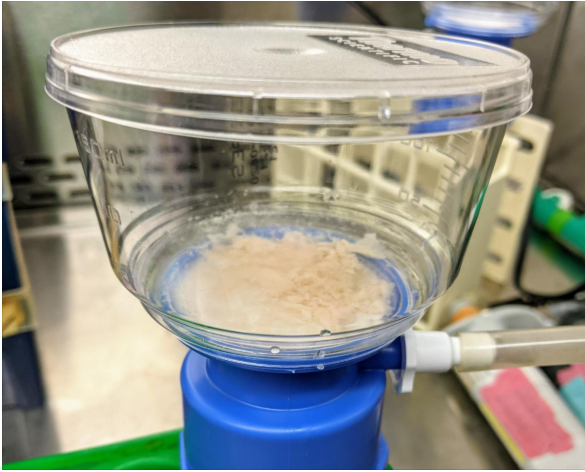
Last month, Forbes published a list of questions about cell-based meat. Hard hitting but in good faith, the thoughtful questions created quite a buzz—especially among skeptics of cell ag.

NH research fellow Andrew Stout took a stab at answering the questions from his perspective as a cultured meat researcher. [Read his response here.](#)

LAB DISPATCH



NH research fellow John Yuen's most recent batch of *in vitro* adipose — fatty tissue that can improve the taste and texture of cultured meat.



Fat affects juiciness by enhancing the water-holding capacity of meat and lubricating the muscle fibers during cooking.

NEW PAPERS

- NH research fellows Andrew Stout and John Yuen published a preprint about serum-free media for cultured meat. Their media—which they've named "Beefy-9"—uses [albumin made in rice to feed bovine satellite cells](#).
- NH research fellow Scott Allan published a paper about using [decellularized grass as a scaffold for cultured meat](#).
- NH grantee Jernej Vajda published a review paper* surveying [microvascular tissue engineering techniques](#).

**Fun fact: "Meat" actually appears zero times in the text of the paper. That's because advances in cultured meat technology often have therapeutic applications in regenerative medicine, and vice versa.*

★ ALUMNI SPOTLIGHT ★

Future Fields, co-founded by former seed grantee Matt Anderson-Baron, just released their EntoEngine Platform—a patent pending process for using fruit flies to produce growth factors at mass-market cost and scale for the cellular agriculture industry.

Why fruit flies? Matt explains [here!](#)

WHAT WE'RE READING (& LISTENING TO)



- Robert Downey Jr.'s FootPrint Coalition has a new YouTube show and episode two is all about MEAT. In it, [RDJ interviews Isha about overcoming the "ick" factor of lab-grown meat](#) and what could go wrong if we don't prioritize safety from the outset.
- This [Gastropod episode about the legions of foods humans have driven to extinction](#) (like passenger pigeon pie) has been guiding our thinking about the role cultured meat can play in preserving culinary tradition.
- If you care about the nuts and bolts of cell ag, you must read this [WIRED article about how a lack of access to cell lines is holding back the entire cultured meat industry](#).

OPPORTUNITIES IN CELL AG

- [UC Davis is offering a one-week virtual course September 13-17](#) about cultivated meat featuring faculty researchers from the UC Davis Cultivated Meat Consortium.
- The [European Space Agency is seeking proposals](#) about the feasibility of growing meat in space. Submit by **July 13**.
- [XPRIZE is awarding \\$15M](#) for chicken and fish alternatives as part of their Feed the next Billion challenge. Register by **June 7**.
- [Merck is seeking proposals](#) about media recycling for cultured meat as part of their 2021 grant cycle. Apply by **August 31**.
- SIMULATE—a plant-based meat company incorporating developments from cell ag and synthetic biology—is hiring a [protein structure scientist](#).
- Balletic Foods is hiring a [strain developer](#) and [business development manager](#).
- Paul Bevan is seeking a technical co-founder to join Australian cellular agriculture startup [Magic Valley](#). He is looking for someone with a PhD in cell biology (or a similar field). For more information, please contact Paul directly at paul@magicvalley.com.au.

👉For a comprehensive list of job opportunities, check out [Cell Agri](#) 👉

Talk soon,

Mena

A gift to New Harvest is *the* most effective way to advance cell ag. To date, NH alumni have founded over eight+ companies and NH-supported researchers have advanced the science behind cultured meat at 15+ universities. Our staff of ten is building an ecosystem of cell ag pioneers. We are powered by people like you—[donate today](#).

Support open research

New Harvest is a nonprofit 501(c)(3) organization.
EIN/tax ID number: **20-1425438**
All donations are fully tax deductible.

Copyright © 2021 New Harvest. All rights reserved.
You are receiving this email because you opted in via our website.

Were you forwarded this email from a friend? [Subscribe](#)

Our mailing address is:

New Harvest
1020 Brand Lane, Unit 1333
Stafford, TX 77477

[Add us to your address book](#)

Want to change how you receive these emails?
You can [update your preferences](#) or [unsubscribe from this list](#).

