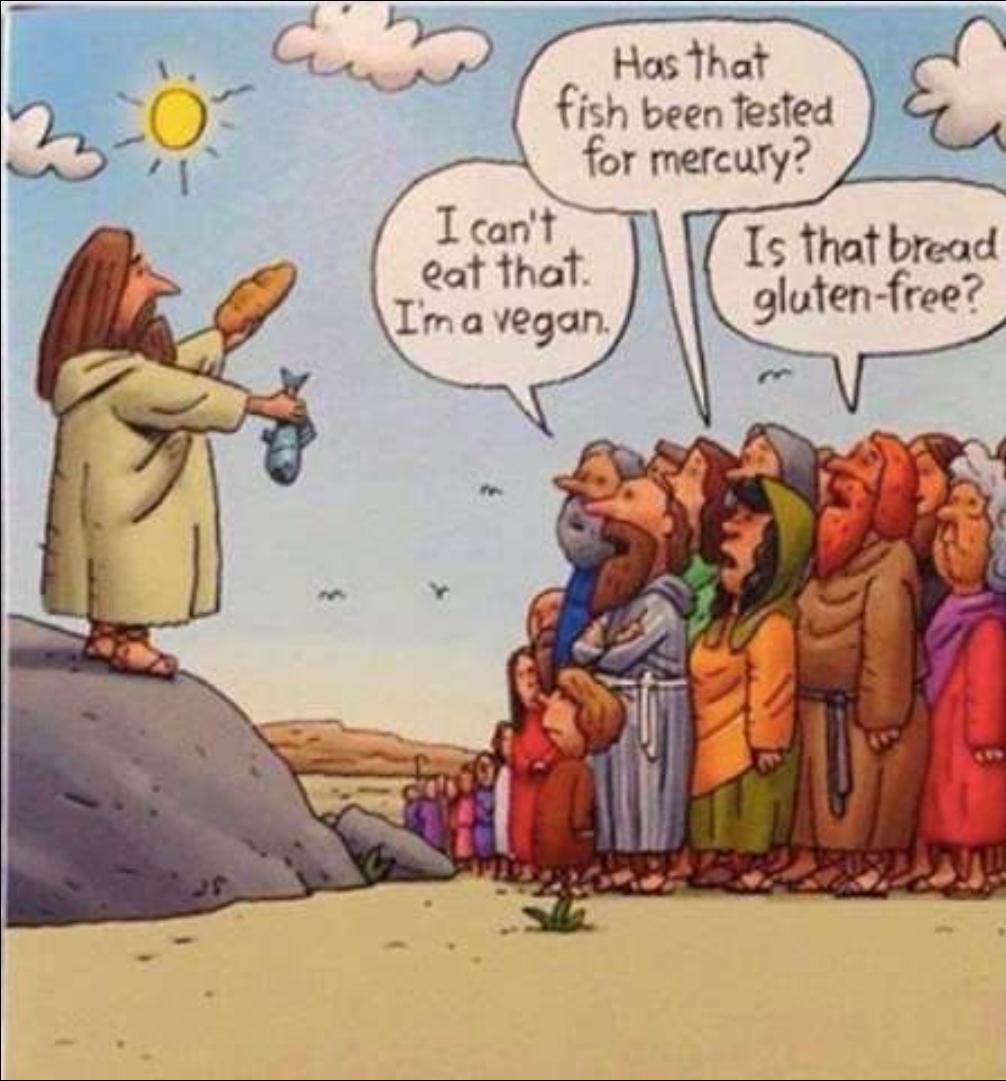


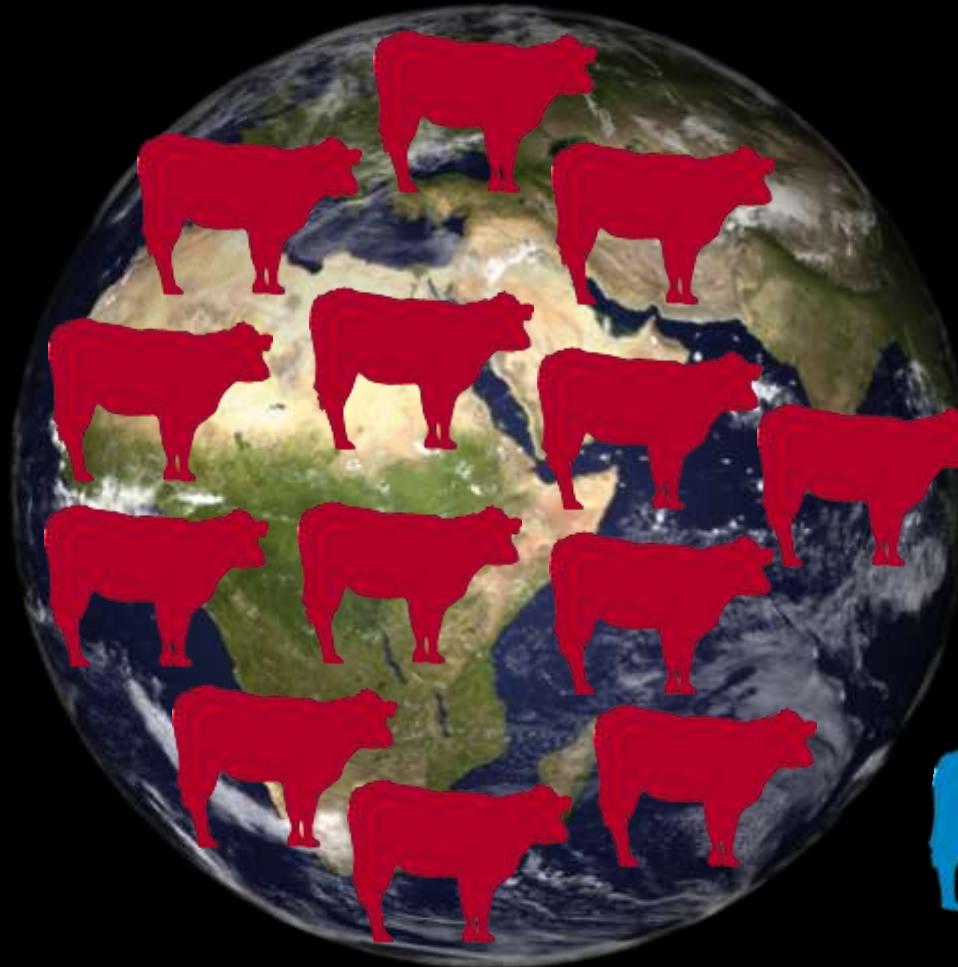


Mark Post, Maastricht University  
@MarkPost6

NVWV, 2018







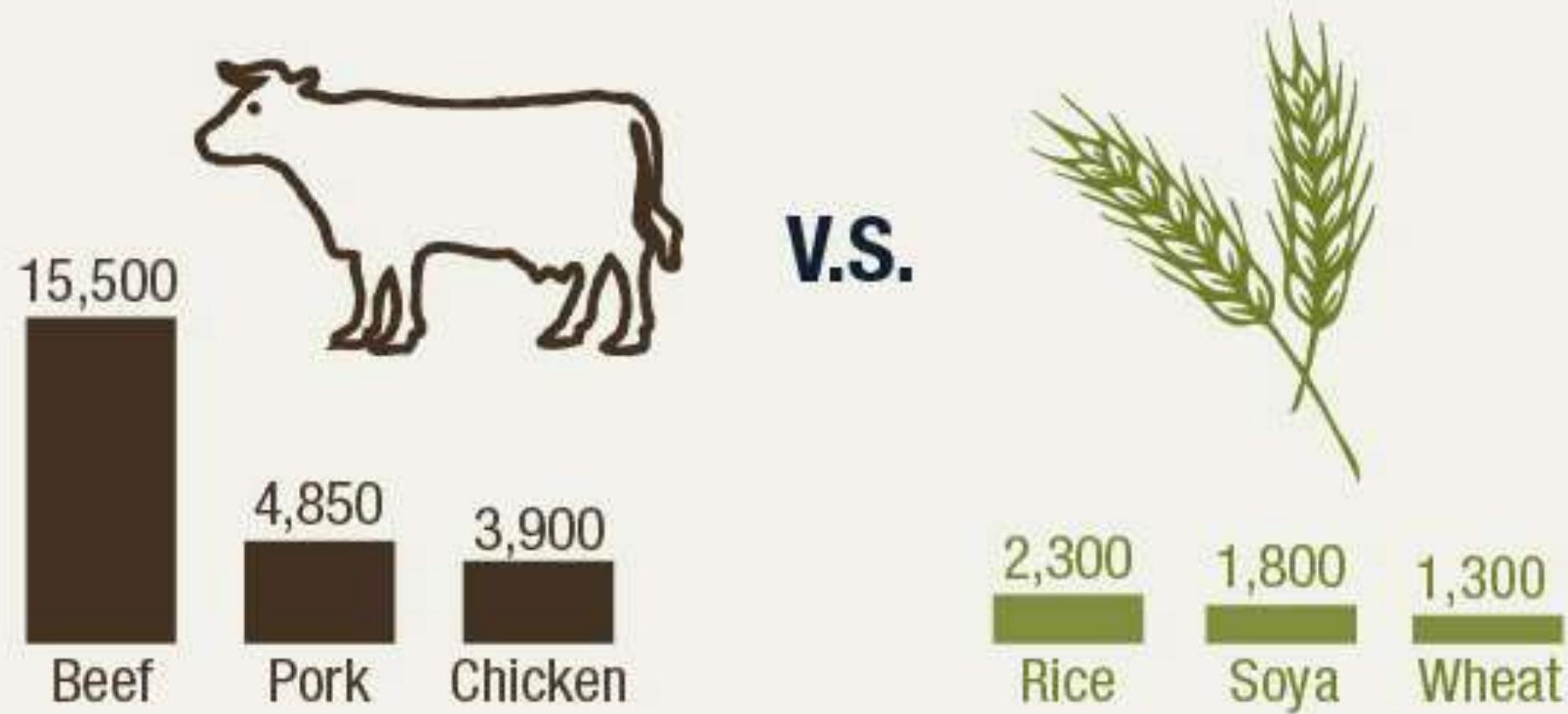
# GREENHOUSE GASES

METHANE  39%

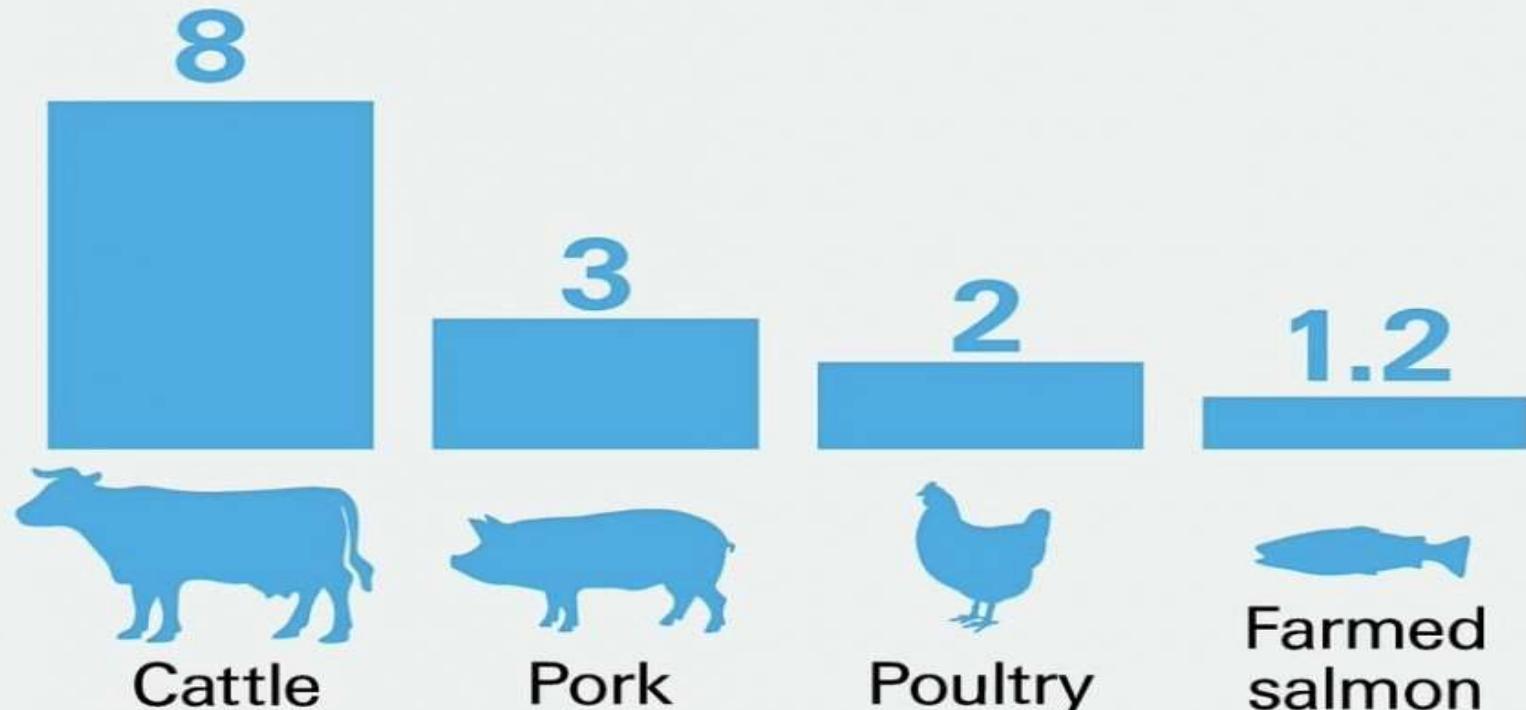
CO<sub>2</sub>  5%



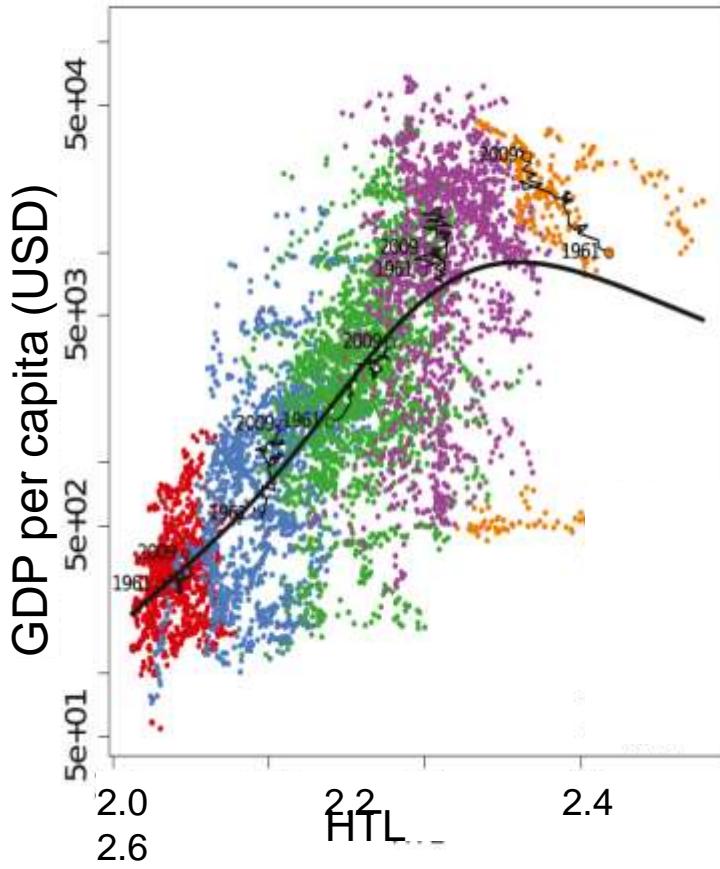
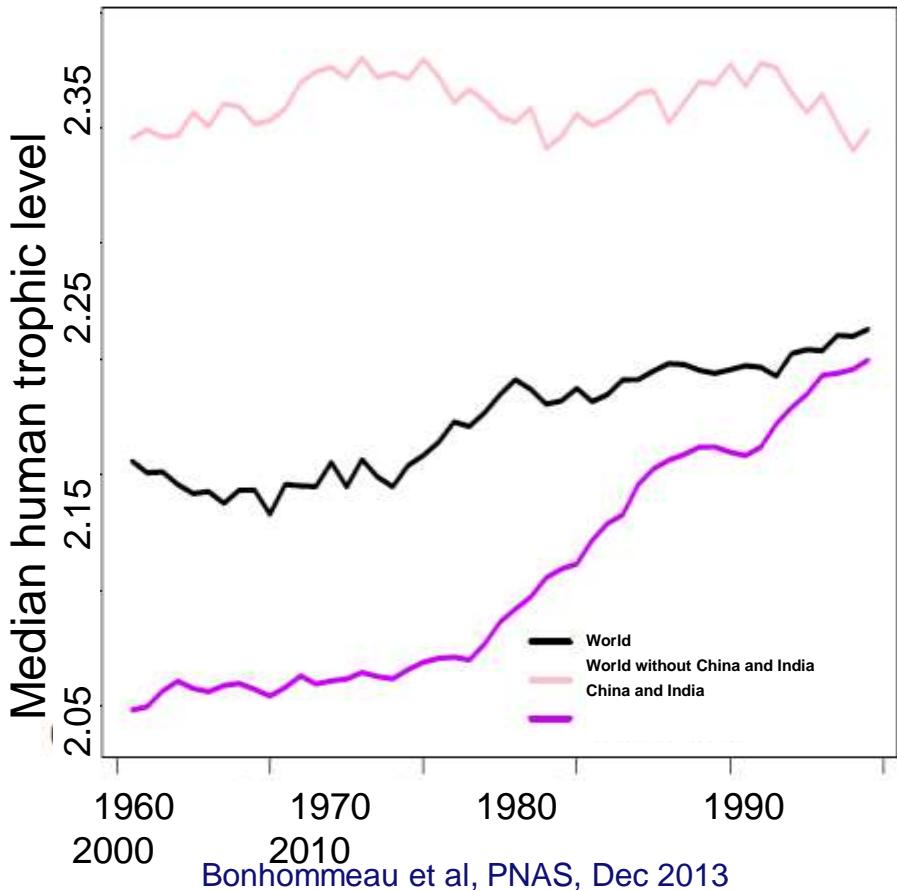
# World Average Virtual Water Content



# FEED CONVERSION RATIO OF SELECTED MEAT AND FISH WORLDWIDE



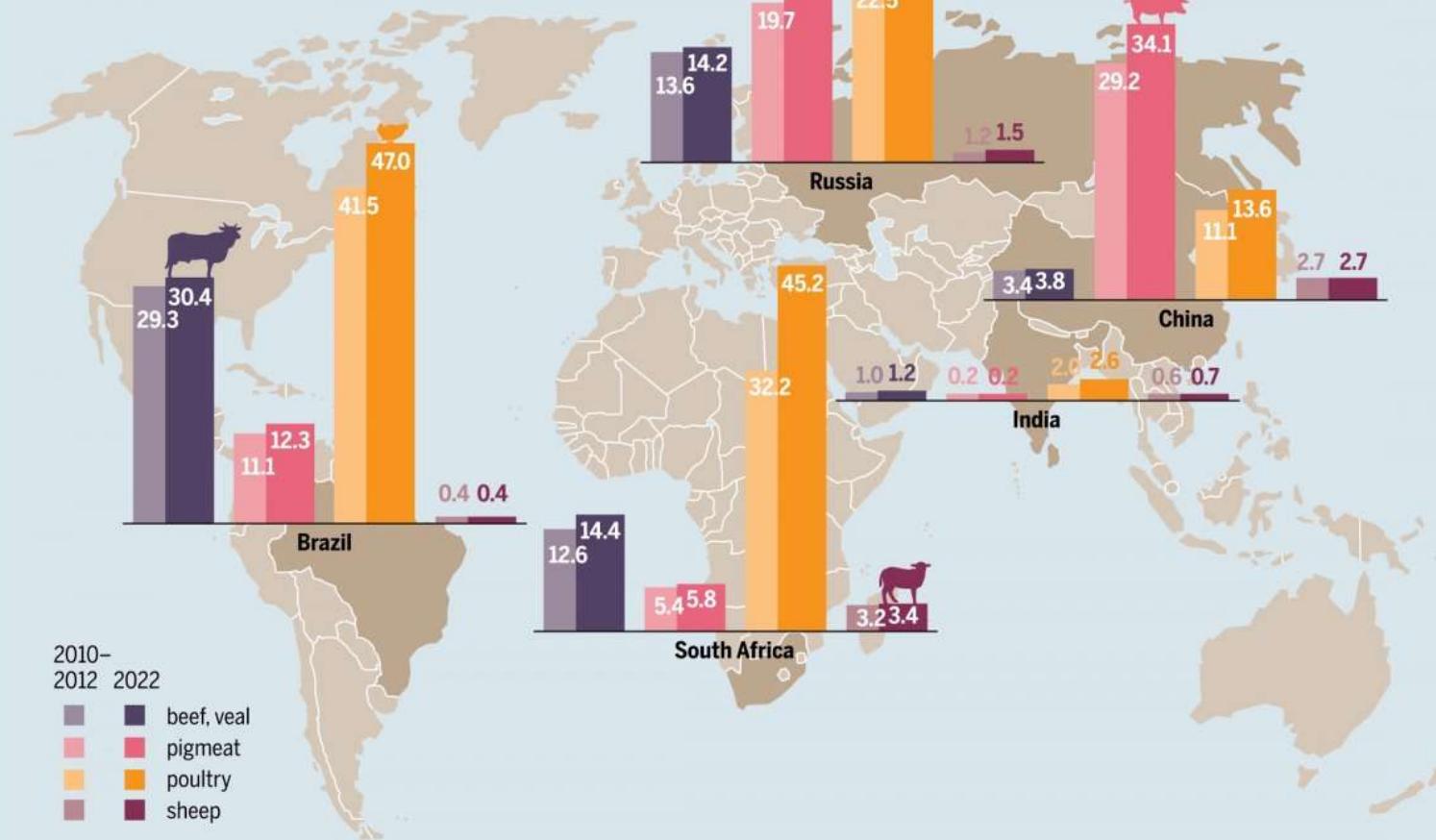
## Human trophic level



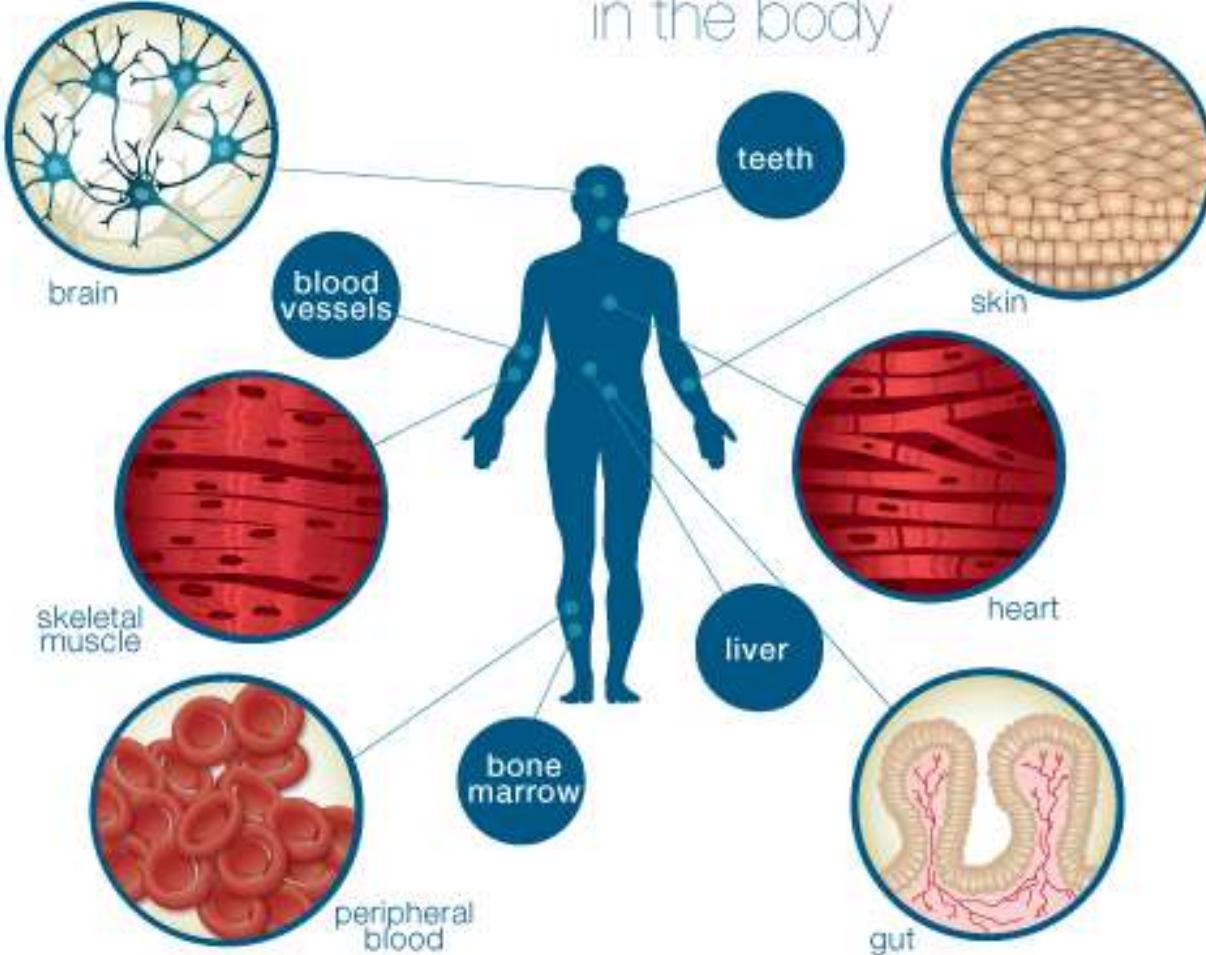
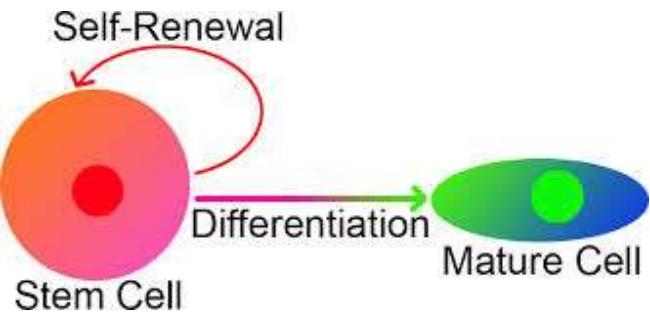
## Demand in the developing world is rising steeply

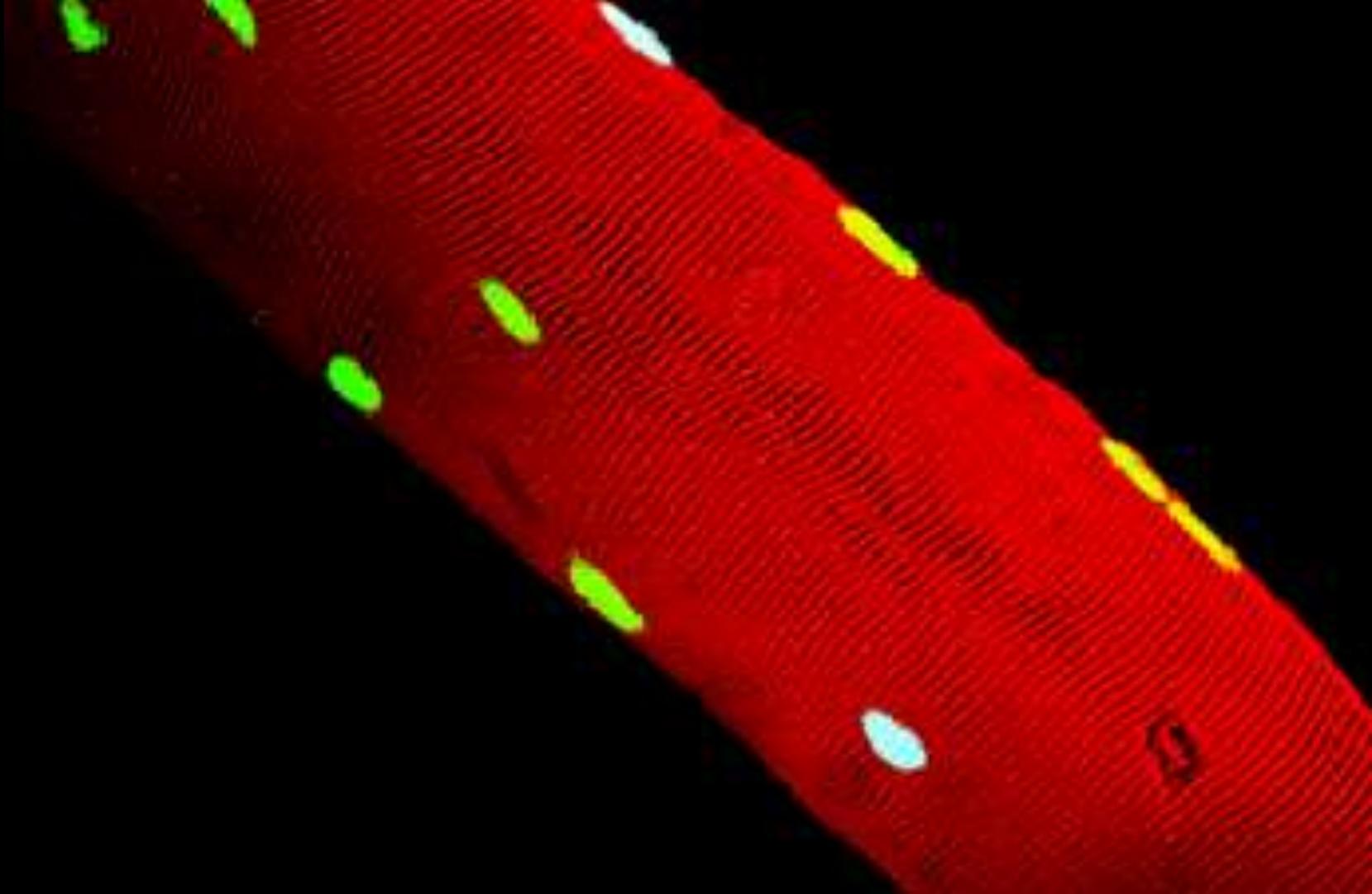
Meat consumption per capita, kilograms, average 2010–12 (estimate),  
and 2022 (forecast), in the BRICS countries  
(Brazil, Russia, India, China and South Africa)

OECD/FAO



# Locations of **Somatic Stem Cells** in the body

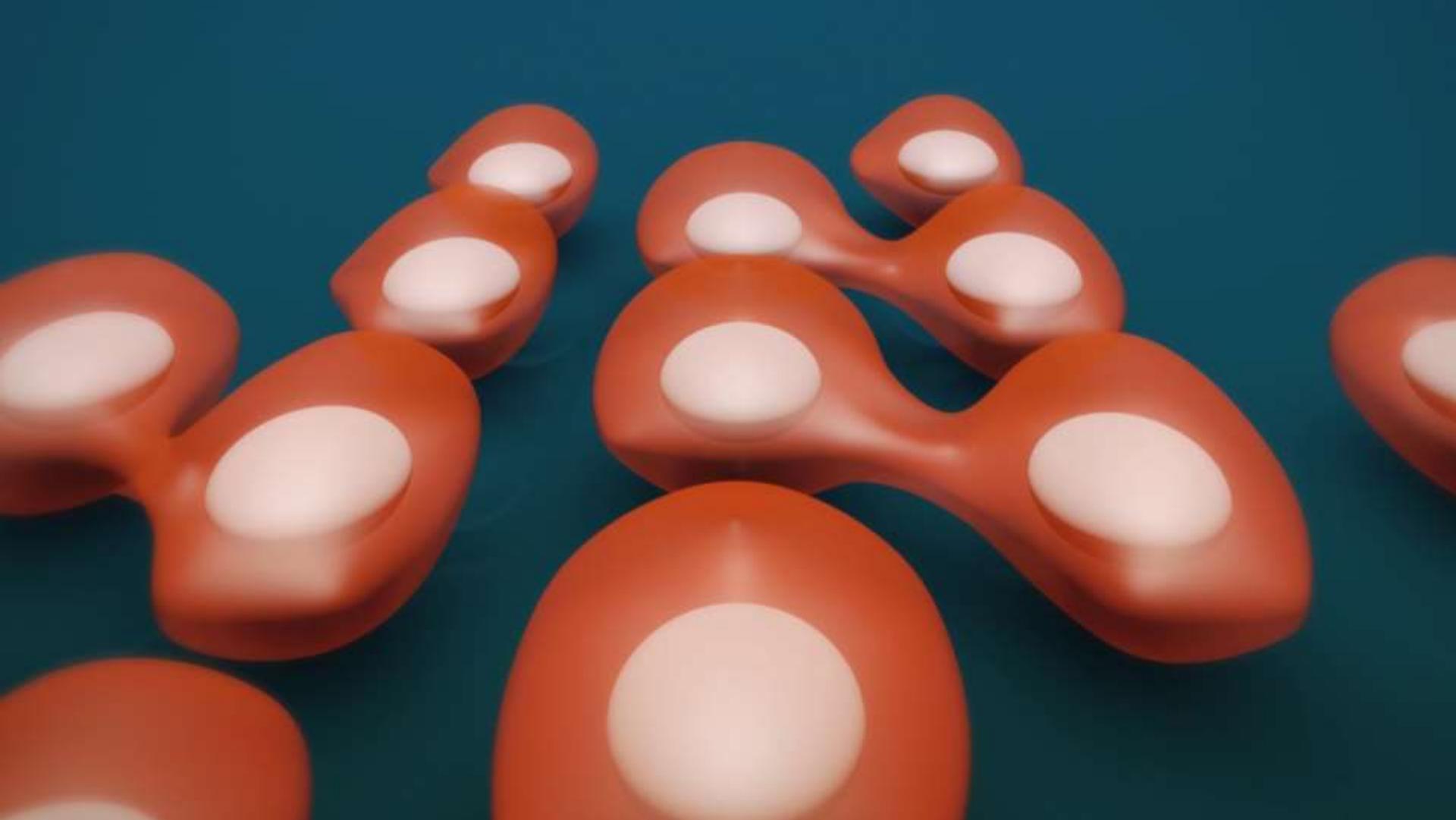




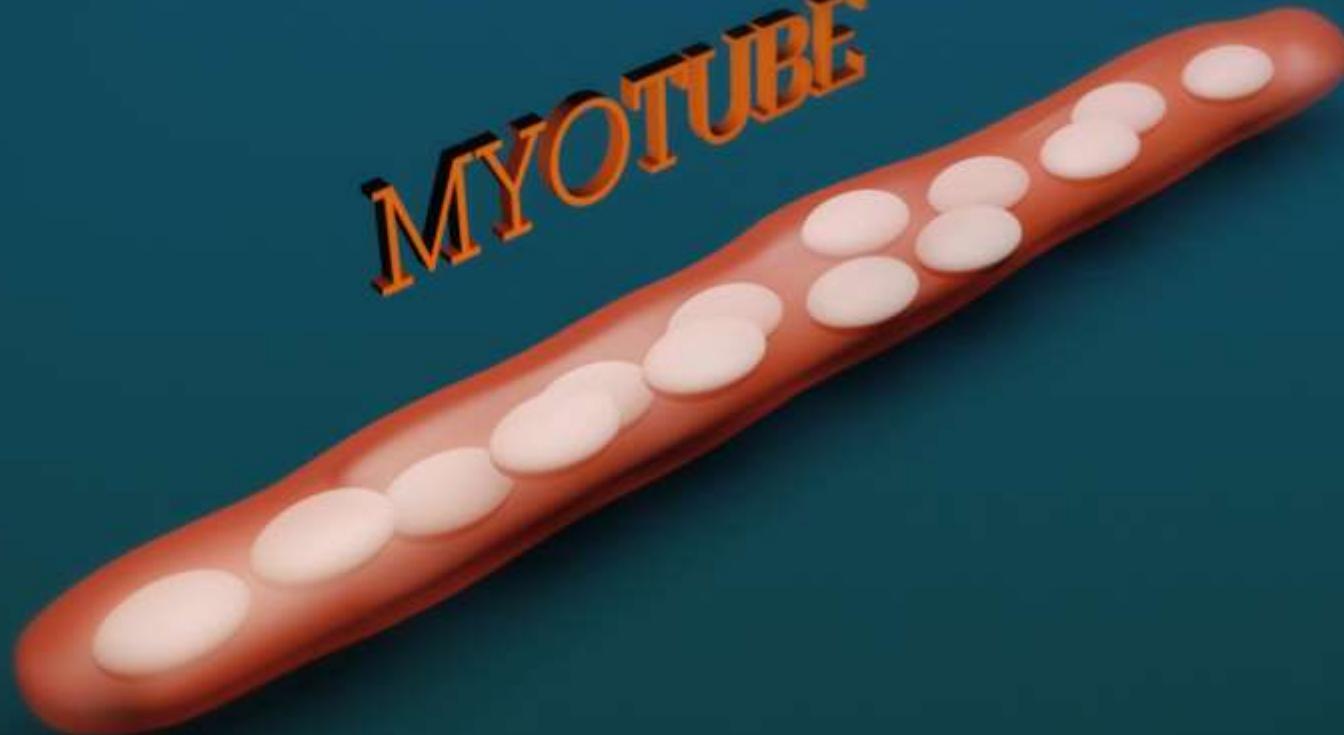




B I O P S Y



MYOTUBE



**3 weeks**



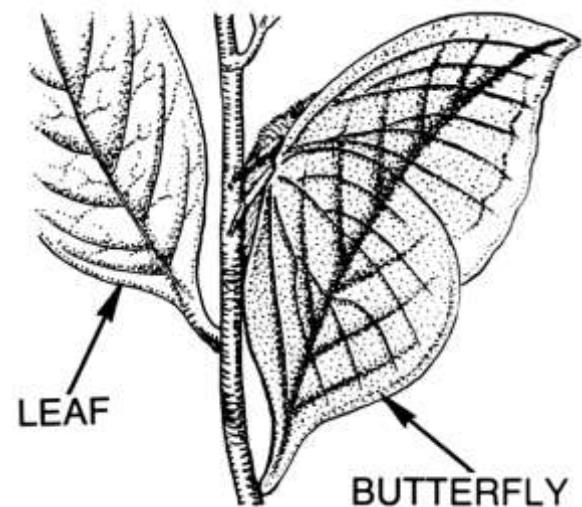






C  
.....

S  
.....



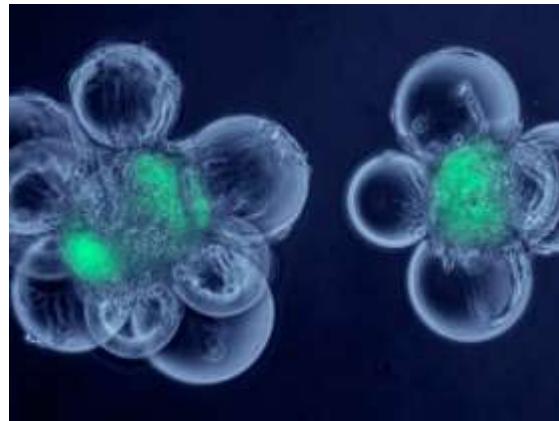
LEAF

BUTTERFLY

# EFFICIENCY



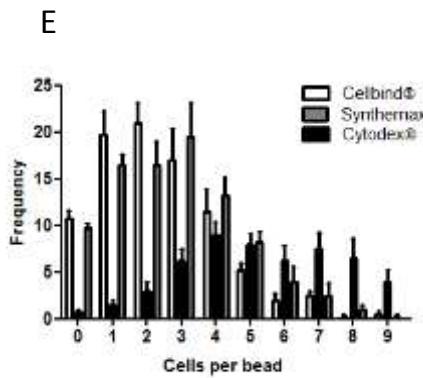
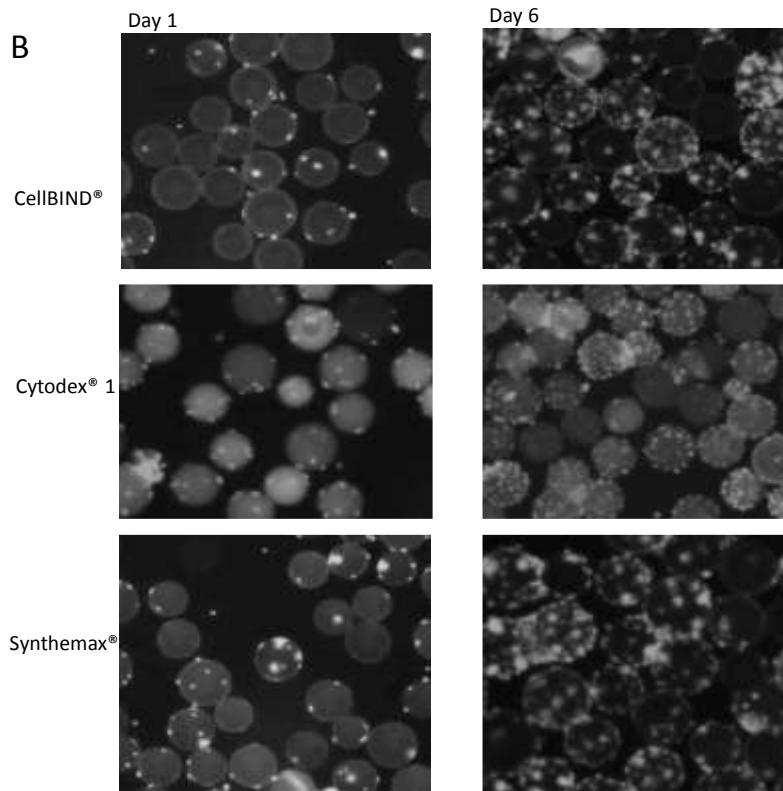
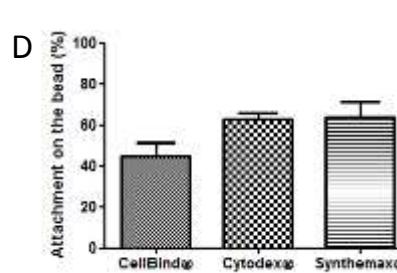
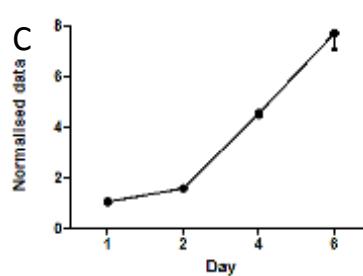
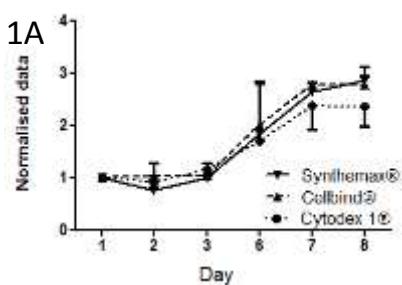
culture  
conditions



cell  
selection



scale up

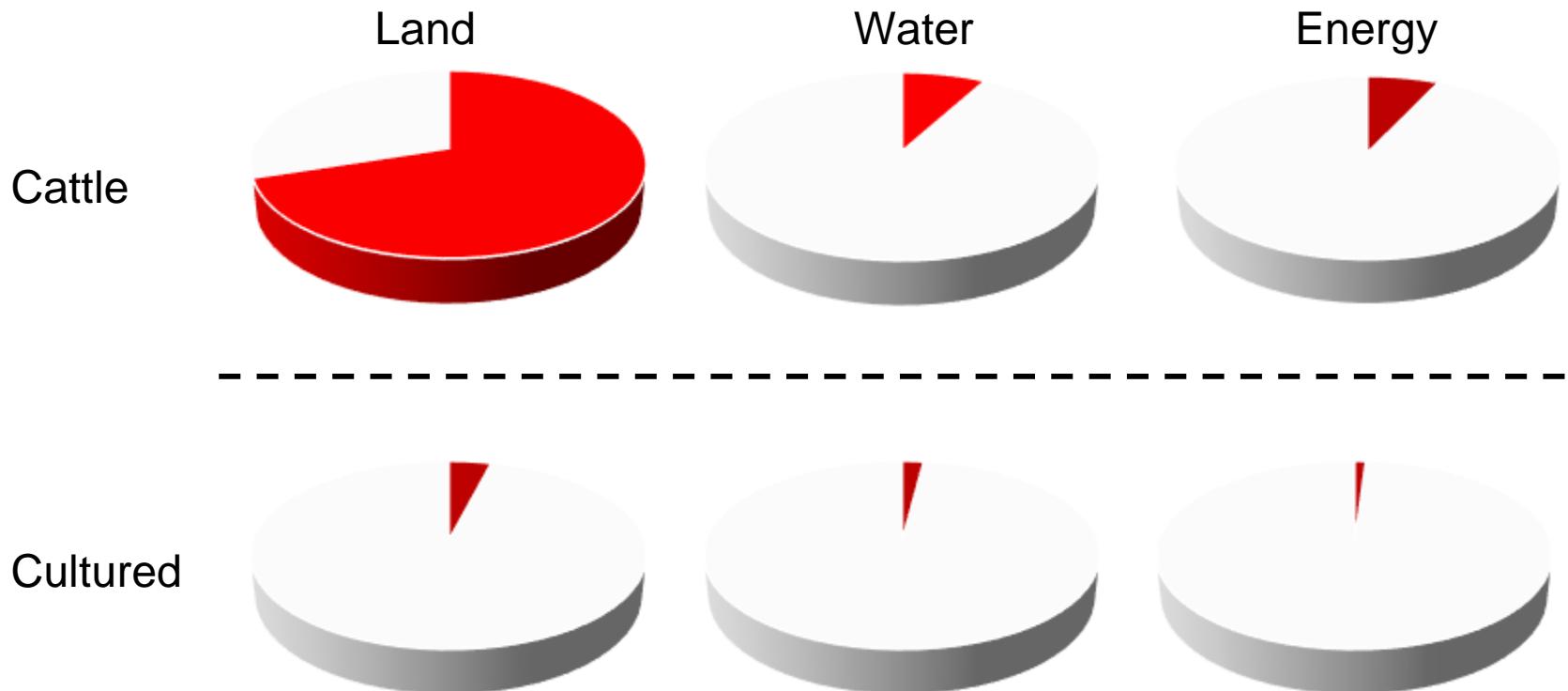


# Large scale cell production



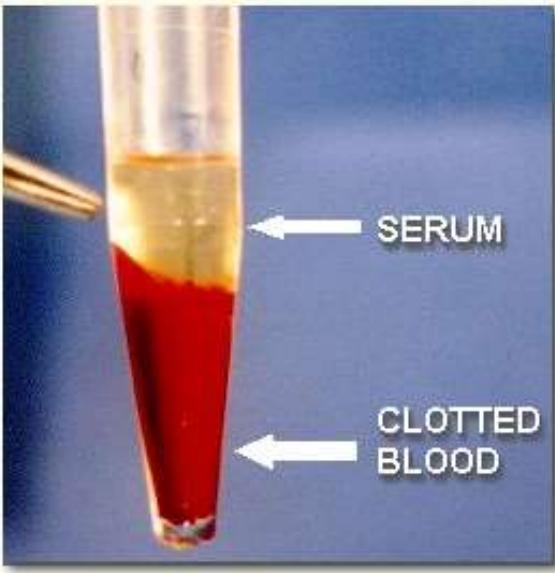
25,000 Ltr

# Life cycle analysis



Percent of earth resources dedicated to meat production

# SUSTAINABILITY



serum

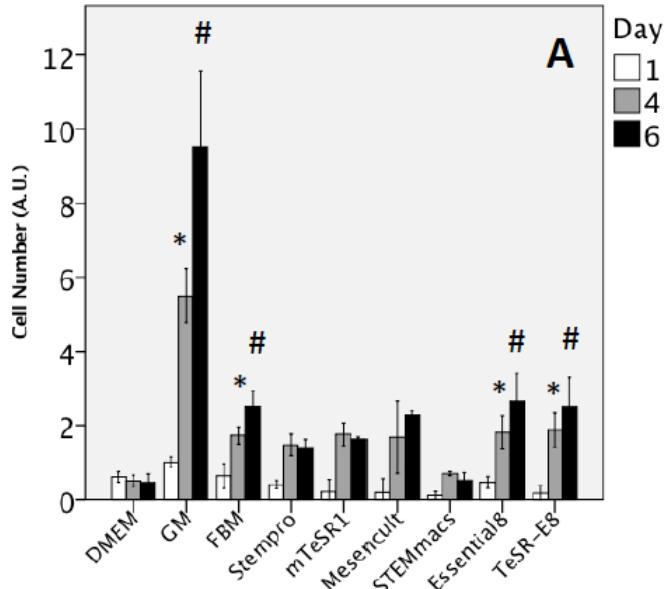
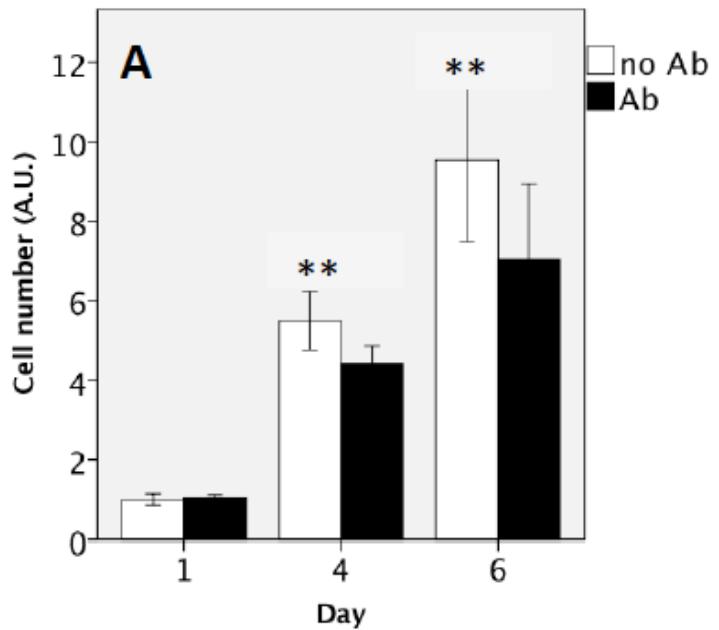


collagen



recycle

# No serum, no antibiotics



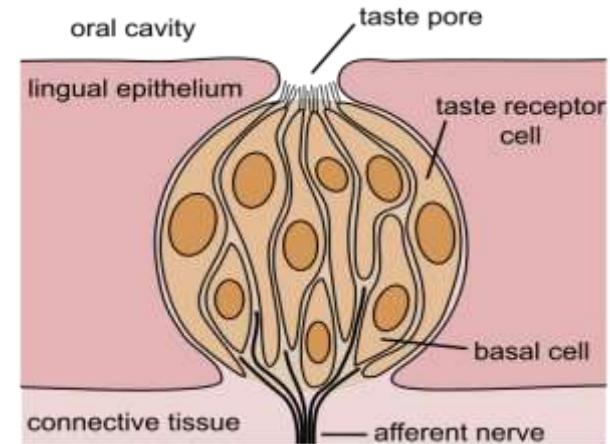
# MIMICRY



color



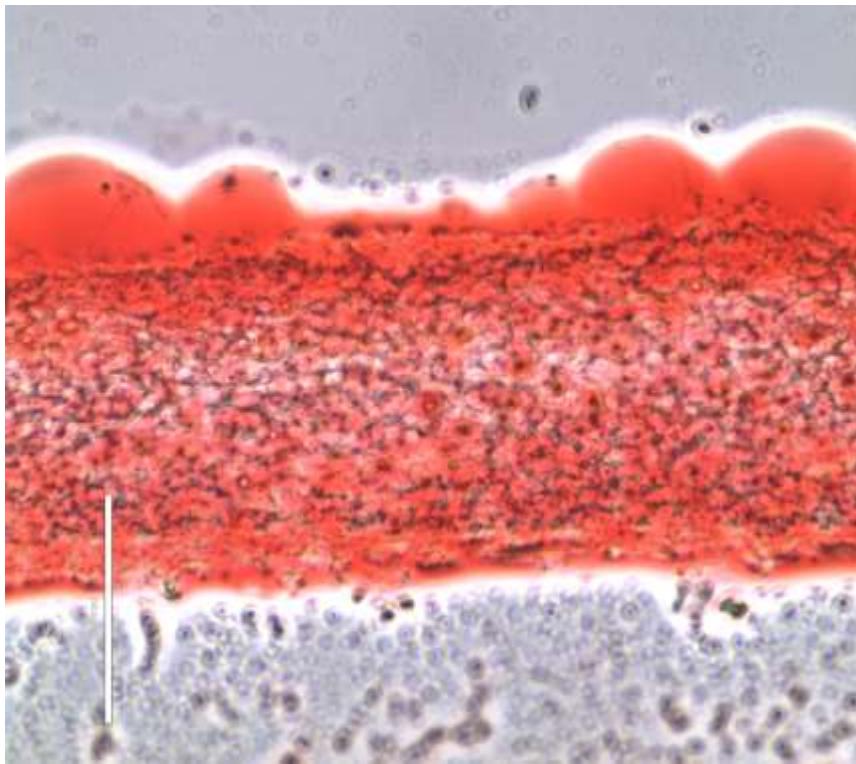
texture



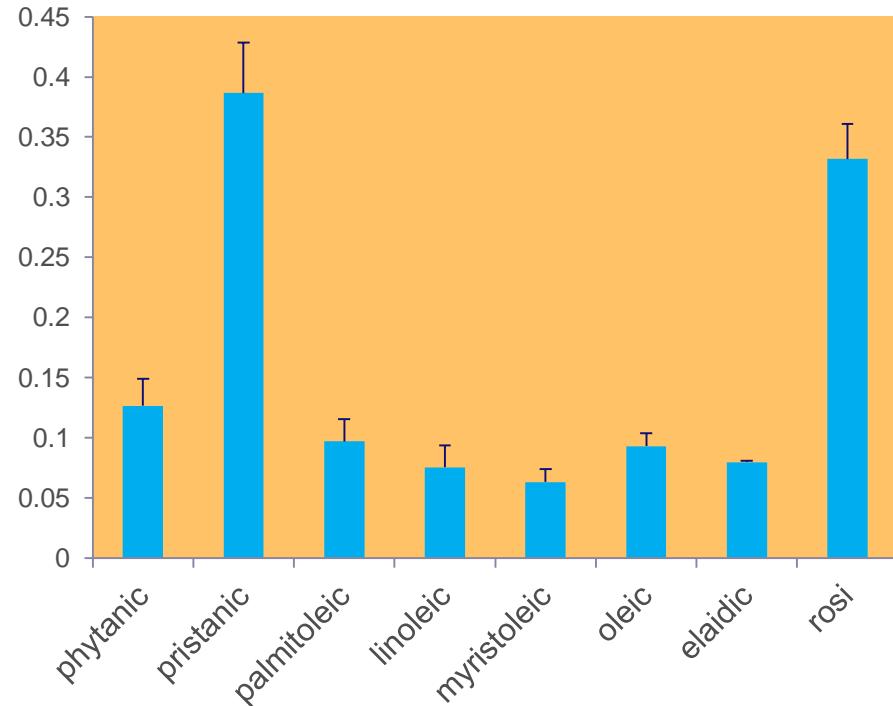
taste

# creating fat tissue

Bovine ADSC in alginate



no insulin





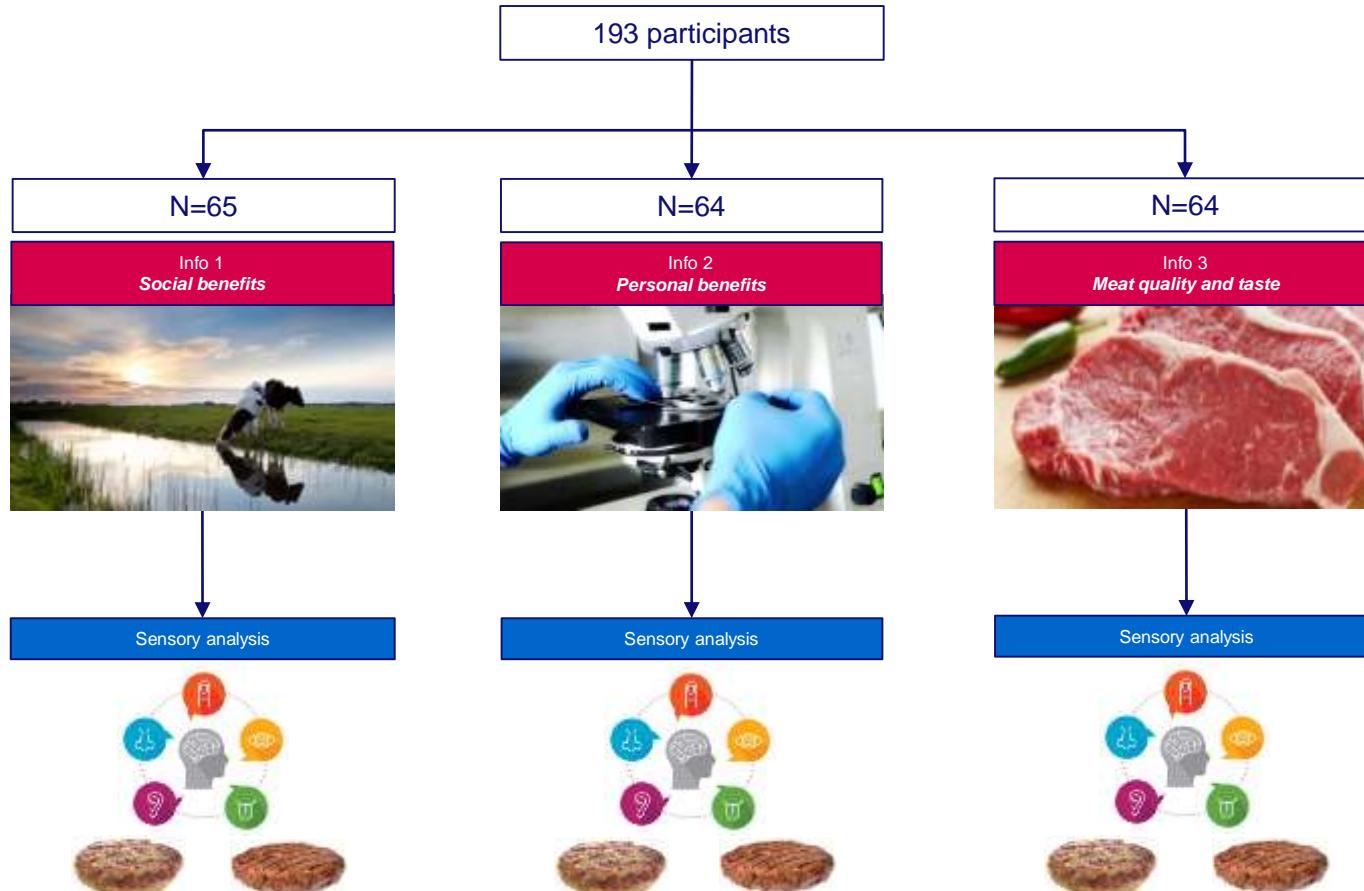




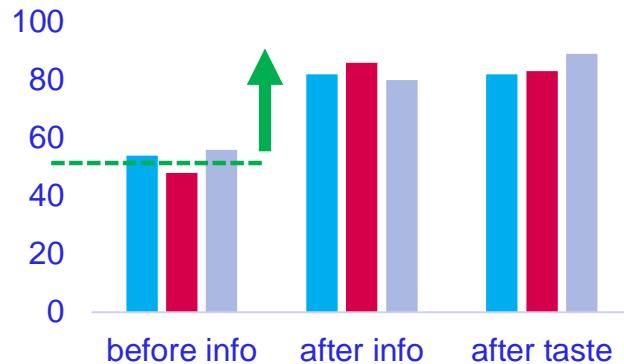




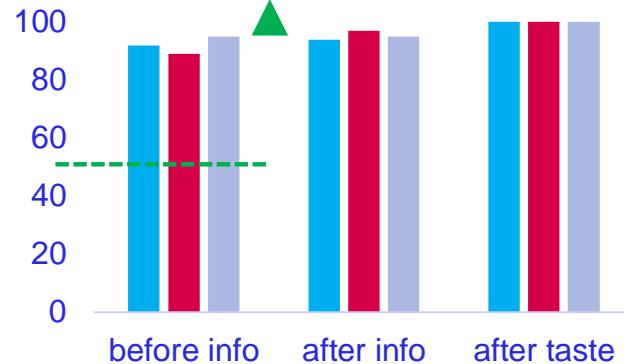
# Are acceptance and taste dependent on type of info?



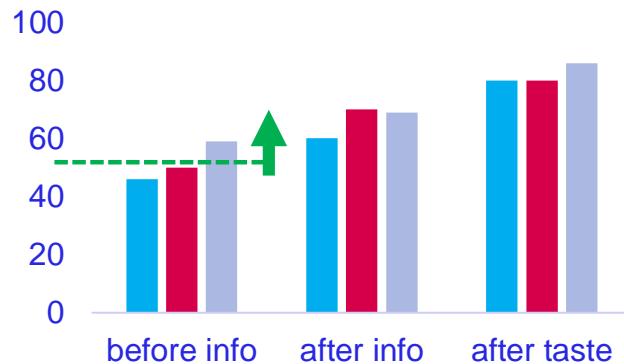
## Favour?



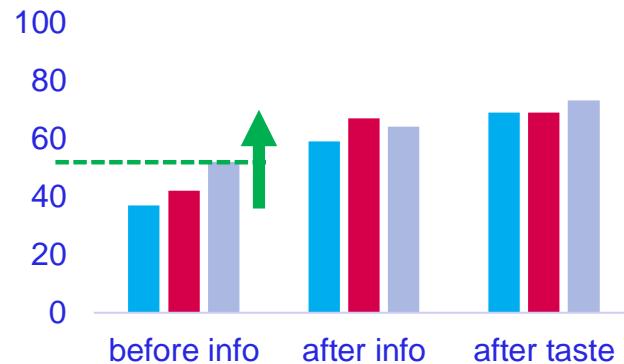
## Taste?

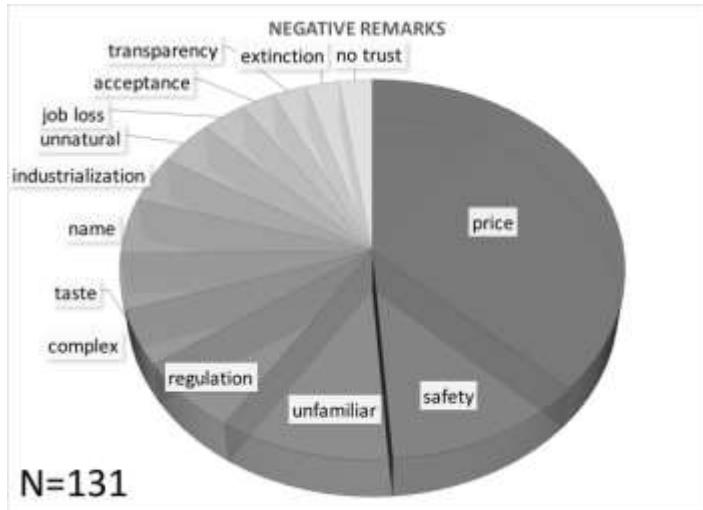
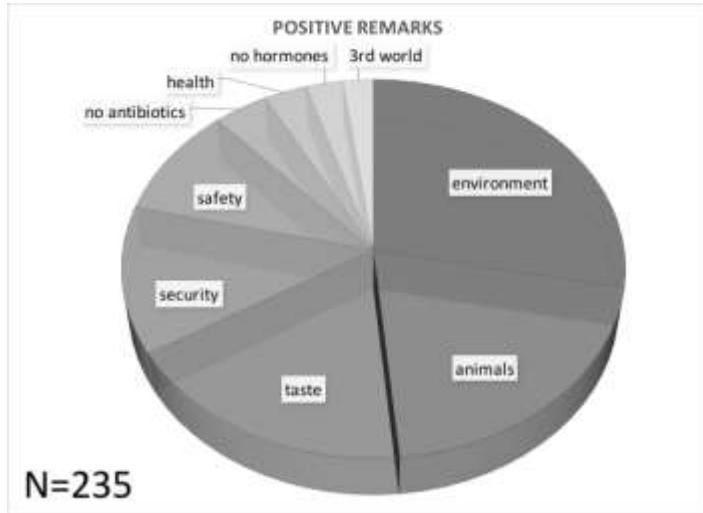


## Buy?

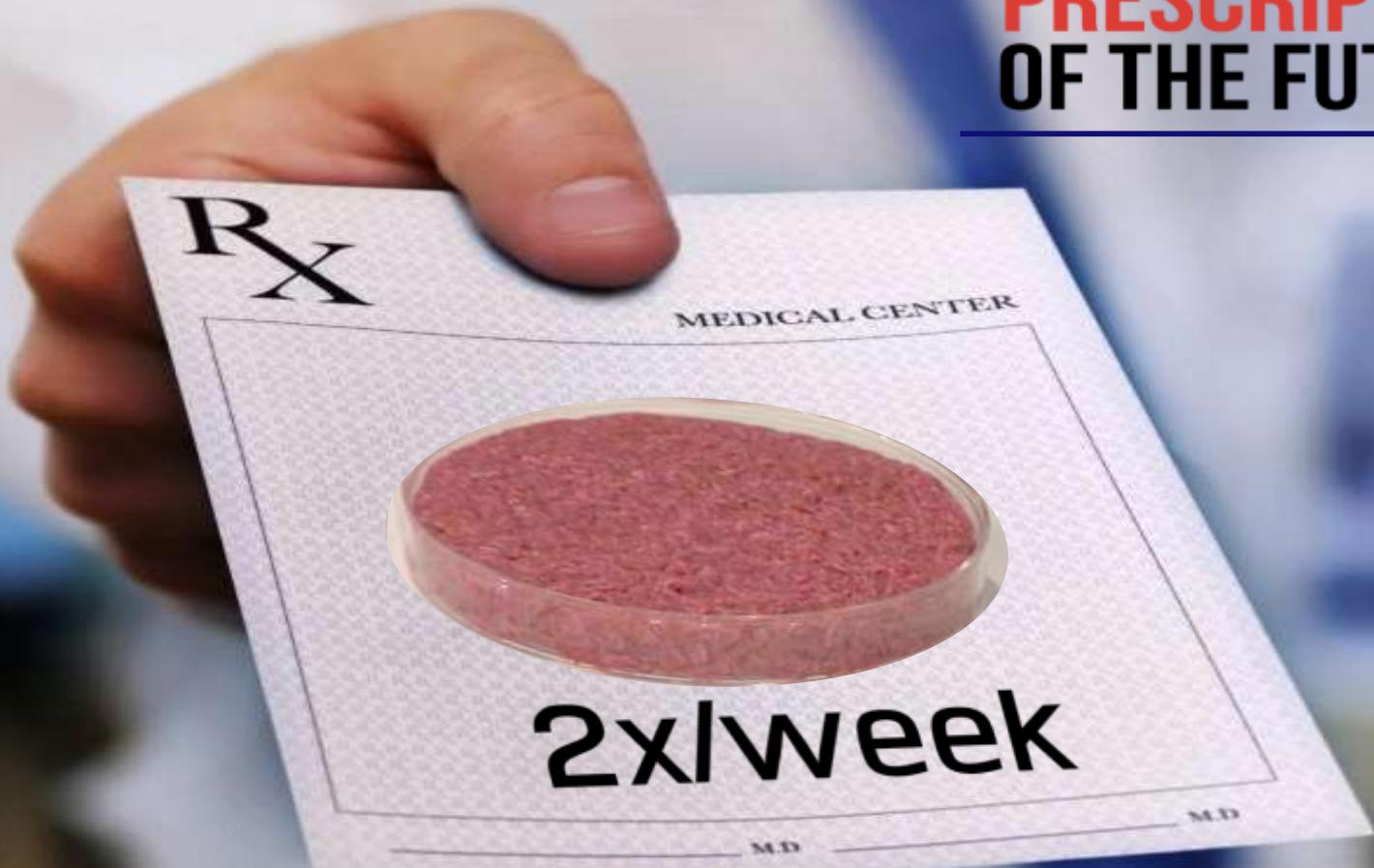


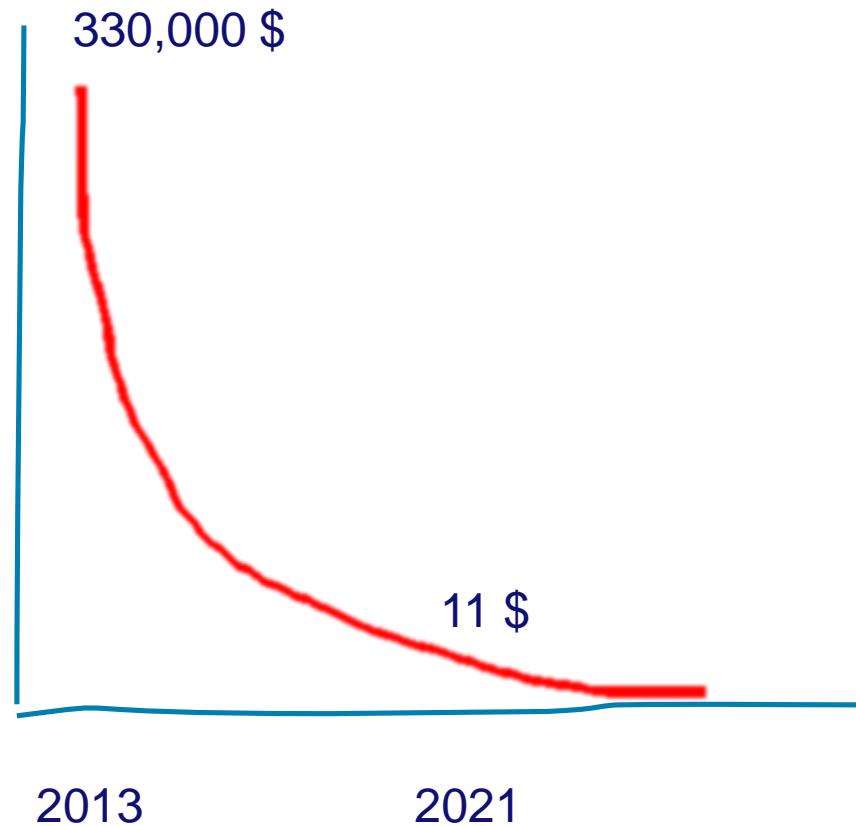
## Replace?





# **PREScription OF THE FUTURE**







€ 15/L  
glucose, aminoacids, vitamins, minerals

Groeifactoren (6 eiwitten)



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