# Plant-Based and Animal Cell-Based Approaches for Production of Meat

**GROUP 3** 

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#### The search for alternative meat



~800 million people face
chronic hunger
~2 billion people have
micronutrient deficiencies
~growing demand for meat
production
~alternative meat production
methods

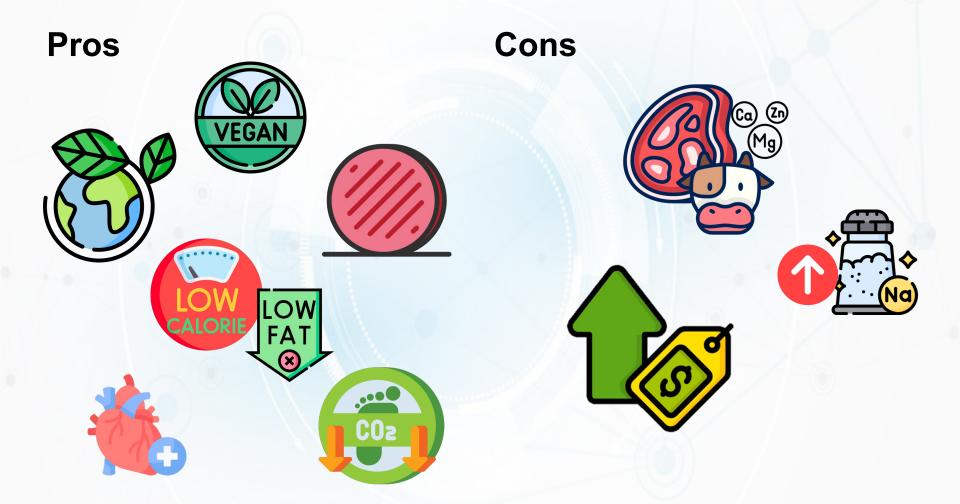


#### **Plant-based Meat**

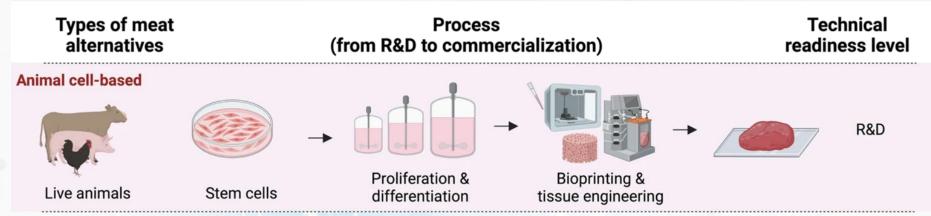
**Technical** Types of meat **Process** alternatives (from R&D to commercialization) readiness level Plant-based Binders, colorants, Soy nutrients, etc. Commercialized Wheat Flour, concentrates, Plant raw materials isolates Extrusion Formulation







#### **Animal cell-based Meat**





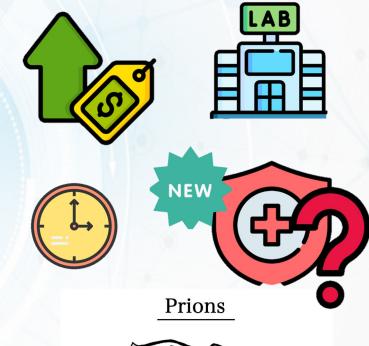
## Pros







### Cons





## **Summary**

	Plant-based	Animal Cell-based
Sustainability	Does not require to raise farm animals	Does not require to raise farm animals
Taste, Flavor, Appearance	Similar to real meat	Similar to real meat
Cost	Cheaper than animal cell-based	High cost
Nutritional composition	<ul> <li>Fewer calories and less saturated fat than animal-based meat.</li> <li>almost always contains fiber.</li> <li>Not same nutrient composition found in real meat</li> <li>Less red meat lowers cardiovascular disease</li> </ul>	Same nutritional profile from meats of farmed animals.
Environmental effect	lower carbon footprint compared to traditional animal agriculture	Reduce agriculture-related pollution and greenhouse gas emissions
Safety		<ul> <li>Not exposed to foodborne pathogens</li> <li>No exposure to antibiotics compared to farmed animals meat</li> <li>Since it is a novel approach, impact on human health is unknown</li> </ul>

## ありかでとうございます



Thank you!