Ask Your State Legislators to Ban Lab-Grown Meat

Advocates of lab-grown meat claim that these synthetic products are safe, ethical and that they will help battle climate change. But consumers have questions and concerns about the ethics and safety of the processes and the ingredients used to produce this product. Center for Food Safety has also raised health concerns about lab grown meats and the processes used to produce them. And the claim that this product is ethical virtually evaporates when we acknowledge the use of fetal bovine serum (FBS) in creating this product, as FBS is obtained by sucking the blood out of a living cow fetus, a process that the fetus does not survive.

Read more: https://orgcns.org/44qWuDD

Healthy Animals, Healthy Planet, Healthy Humans

Grown Right Here writes:
“Livestock raised on pasture and in a manner that mimics the natural environment produce pasture-raised meat and animal products. This farming method involves allowing animals to graze on natural grasses and forage. In contrary to the industrial farming methods used today. Raising livestock on pasture allows them to express their natural behaviors such as rooting, grazing, and foraging. This approach to farming has numerous benefits, both for the animals and the environment.”

Read more: https://orgcns.org/3NEBYs8

USDA Approves First Lab-Grown Meat in U.S., But Scientists, Food Safety Experts Aren’t Sold on It

Brenda Baletti, Ph.D. for Children’s Health Defense reports:
“The U.S. Department of Agriculture (USDA) on Wednesday approved the sale of lab-grown meat for the first time, giving two California-based food technology startups the green light to sell chicken grown in a lab from animal cells, The Associated Press (AP) reported.

The meat is made from cells from a living animal, a fertilized egg or a “special bank of stored cells” and cultivated in steel tanks. Over a series of weeks, it grows into sheets or masses, depending on the company, of muscle and connective tissue that are then formed into the shape of chicken cutlets and sausages, and cooked as food.

Despite the mainstream media boosterism around lab-grown meat’s alleged environmental benefits, many consumers are skeptical or even squeamish — either out of concerns for safety or simply because “it just sounds weird,” according to a recent poll by the AP-NORC Center for Public Affairs Research.”

Read more: https://orgcns.org/3pw1jwo

Degenerative Agriculture Bayer/Monsanto’s and Syngenta’s Toxic Greenwashing Deception

Bayer/Monsanto, Syngenta, and other members of the poison cartel are trying to greenwash their toxic industrial farming systems by hijacking Regenerative Agriculture.

By definition, agricultural systems that use Degenerative practices and inputs that damage the environment, soil, and health and involve animal cruelty, such as synthetic toxic pesticides, synthetic water-soluble fertilizers, genetically modified organisms, confined animal feeding operations, and destructive tillage systems, are not Regenerative.

They must be called out as Degenerative Agriculture.

The poison cartels justify these degenerative systems by saying their ‘precision farming’ techniques are reducing the environmental impact of their pesticides. This is an outright lie. The evidence shows that the amounts, environmental contamination, and negative impacts on human health of toxic, synthetic pesticides have increased.

Read more: https://orgcns.org/3CYlqPv

Study: Lab-Grown Meat Potentially Worse for Environment than Retail Beef

The Food Institute’s Jordan Wiklund writes:
“No matter where you stand on cell-cultured food or how you decide what to put into your body, lab-grown and 3D-printed food is real, out there, and developing new and more scalable techniques to get to market with every passing day.

The lab purification process to remove endotoxins is resource-heavy and intrinsic to boneless meat production, but current technologies are simply neither efficient enough nor environmentally scalable for a market that may not be quite ready to embrace the end product anyway.

‘Our results indicate that ACBM [animal cell-based meat] is likely to be more resource-intensive than most meat production systems,’ the authors wrote.

Read more: https://orgcns.org/46BqKbG

“Ultra-Processed People” Investigates How the Products of Food Science Are Harming Consumers.

The book begins by explaining what he means by ultra-processed foods (UPFs). They are those side-of-food-packaging ingredients with incomprehensible names such as modified palm stearin or mono- and di-glycerides. He explains how food scientists discovered they could break down certain fats and starches and recombine their molecules to create inexpensive substances with desirable qualities such as creaminess or crunchiness. These ingredients explain many of the creepy aspects of processed food: milkshakes that never melt or margarine that requires no refrigeration. These, he says, aren’t foods but “industrially produced edible substances.”

Read more: https://orgcns.org/3XDHoIL