Cultured Meat

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Kotter, Stem Cell Rep. 2017;8:803









taste receptor / cell

basal cell

afferent nerve

connective tissue

taste

<section-header>

color

texture



Laminin-based BAMs

Robust differentiation in 3D shown by myotubes throughout the construct.

Animal-free gel system.

High expression of desmin (pink).

























	90%	recovery plates						
	85%	<mark>%</mark> recovery μcarriers						
overall yield	59%	stop @ 25,000L						
	1.00E+10	cells/kg meat						
							w/o recycling	w recycling
	sample prep	growth	harvest	cleaning	tissue formation	medium recycling	total cost/kg	total cost/k
consumables (FBS)	€26.80	€707,318	€1,461		€14,146	-€360,732.25	€722,953	€362,22
consumables (if GFs)	€26.80	€142,283	€1,461		€2,846	-€72,564.11	€146,616	€74,05
consumables (if GFI)	€26.80	€4,526	€1,461		€91	-€2,308.38	€6,105	€3,79
scaffolding material					€300		€300	€30
energy		€96		€9			€105	€10
labour	€48.00	€751				€751	€799	€1,55
equipment €	€10.00	€1.25			€5.75		€17	€1
total cost (if GFI)							€7,326	€5,76
total cost/kg							£175.57	£138.2





























Take home

- Worth pursuing, high likelihood of success
- Fat production is necessary for taste and texture and is possible with food compatible methods
- Scale up or scale out is a formidable task
- Cost effectiveness is function of technology, recycling, feedstock selection
- Regulatory approval is required

