In the future, protein-rich foods will be produced from electricity and CO2

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1. Turns out we are eating shrimp the wrong way without knowing
2. Artificial beef has blood, smell, taste like real meat

In a recent statement, researchers from the Finnish Technical Research Center (VTT) and Lappeenranta University of Technology revealed that the protein could be produced anywhere with renewable energy. This method is superior to traditional agriculture because it does not require a location with conditions such as temperature, humidity or a certain soil type.

Juha-Pekka Pitkanen, the principal scientist at VTT, said proteins produced by this method could be developed to become human food and feed.

According to researchers' estimates, the energy to produce food from electricity with this new method is 10 times more efficient than photosynthesis but does not pollute the environment.

Today, scientists take about two weeks to produce one gram of protein in the laboratory. Therefore, for this idea to become a popular product in the future, they must improve the production process.

This research by VTT is part of the Neo-Carbon Energy research project, which aims to develop a fully renewable energy system that does not emit environmental pollutants.