

Successfully manufactured meat from the air

This type of air meat meets the needs of large quantities, does not cause any negative reaction to the human body and animals.

One of the major sources of air pollution for the Earth is the breeding process to create human flesh. The amount of CO₂ generated from the livestock sector is too large, even much larger than the transport industry. To solve this problem, scientists have long studied to find ways to make artificial meat to help humans eat meat without slaughtering animals.

The most recent is the project to produce artificial meat from the air of Air Protein - a startup based in California (USA). This project was developed based on the technology of processing CO₂ into food by the US space agency NASA.

By reusing the CO₂ emitted by the astronauts in the enclosed space of the shuttle, NASA technology allows the processing of CO₂ into food.



Since 1960, the US space agency NASA has been working on a project to create a long-term food source for astronauts by reusing the CO₂ they emit in the enclosed space of the space shuttle. space. The researchers found that the Hydrootrophs group can convert Carbon Dioxide (CO₂) and synthesize protein protein. The process of converting waste gas into food thanks to the hydrogenotrophic bacteria takes place similar to the fermentation process of making yogurt or brewing yeast .

So far, NASA has been able to convert CO₂ into macaroni and artificial water.



NASA has created artificial pasta and water in space thanks to the Hydrorootrophs bacteria.

The process of converting CO₂ into Protein has been completed by the startup company Air Protein within an hour. The time period is too short compared to the months of NASA.

Air Protein chief executive Lisa Dyson said their Air Protein project had more advantages in speed and production quality than other artificial meat projects. Air Protein's meats meet the demands of large quantities, causing no negative reactions to humans and animals.

As expected, Air Protein will launch the company's meat products to the market in 2020.



Processing artificial foods from the air with advantages such as helping to reduce the problem of dependence on natural resources, reducing environmental pollution, diversifying applications in many fields, avoiding epidemics. . are getting the attention and support of many organizations around the world.

Currently, there are several other companies in the world that are focusing on the field of artificial food processing. Solar Food, a Finnish company, is testing a new protein powder, called Solein, made from CO₂, water and electricity. Another startup, Calaysta, is working to create a carbon-based protein in the air that can feed fish, cattle and domestic animals.

To attract consumers, all of these companies have to face one of the biggest barriers in the artificial food market is taste.

1. The first human being had a biological pause to extend life, literally 'switched off and on'
2. Successfully tested the Mach 5 engine, flying from Hanoi to Ho Chi Minh City. Ho Chi Minh only takes 11 minutes

You finished reading the article "**Successfully manufactured meat from the air**" edited by the [TipsMake](#) team. We hope this article has provided you with many useful tech tips and tricks. You can search for similar articles on tips and guides. Thank you for reading and for following us regularly.
