

How Game-Changing is Alternative Food Production?

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WHOPPER[®]**

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WHOPPER[®]
0% BEEF**




NOW AVAILABLE NATIONWIDE!

Limited time only at participating restaurants. Patty made from plants.

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 The Guardian

We must change food production to save the world, says leaked report

A leaked draft of a report on climate change and land use, which is now ...
The new IPCC report emphasises that land will have to be managed ...
4 days ago



Outline

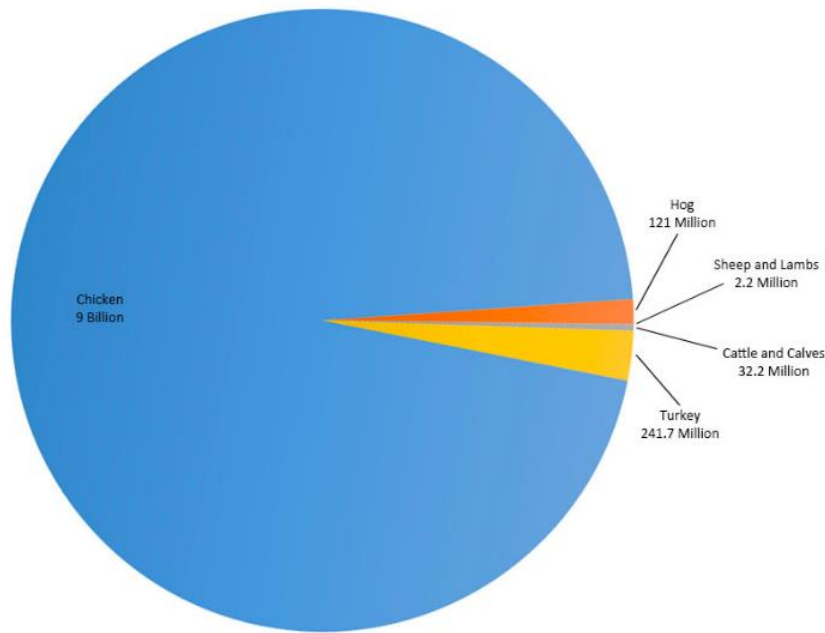
- Meat in America and its discontent
 - Environment, Labor, Ethics, Technology
- The emergence of meat alternatives
 - A brief history and definitions
- Alternative 1: Plant-based meat alternatives
 - State of the industry
 - Comparative LCA and value chain analysis
 - Game-changing impacts on the food system today and in the future
- Alternative 2: Cellular agriculture
 - **More questions than answers**
 - Potential trajectories of development: policy, regulation, and technology
 - *Potential* game-changing impacts on the food system in the future
- Concluding thoughts
 - Disruption vs. complementarity
 - Unanswered questions about public health, nutrition, and food access

Part 1: Meat and its Discontents

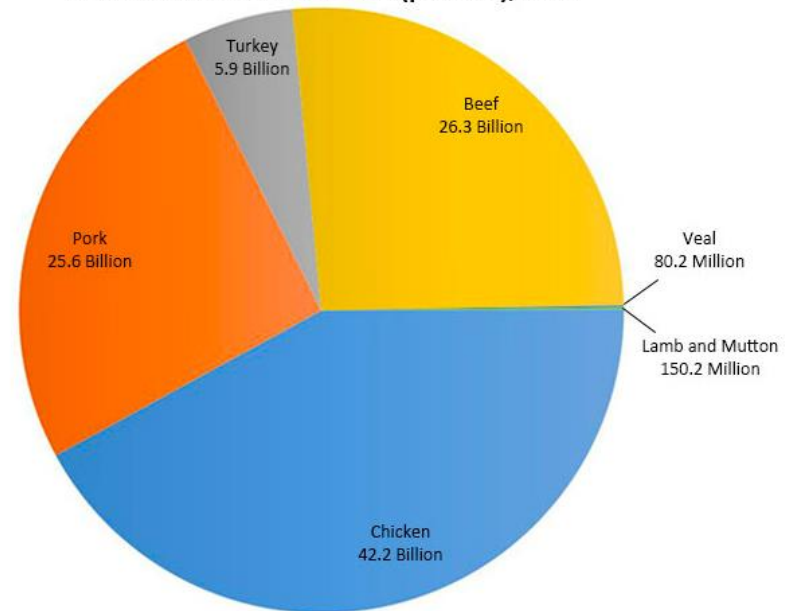
“Meat’s place at the center of the American diet has never been in doubt.”

- Roger Horowitz

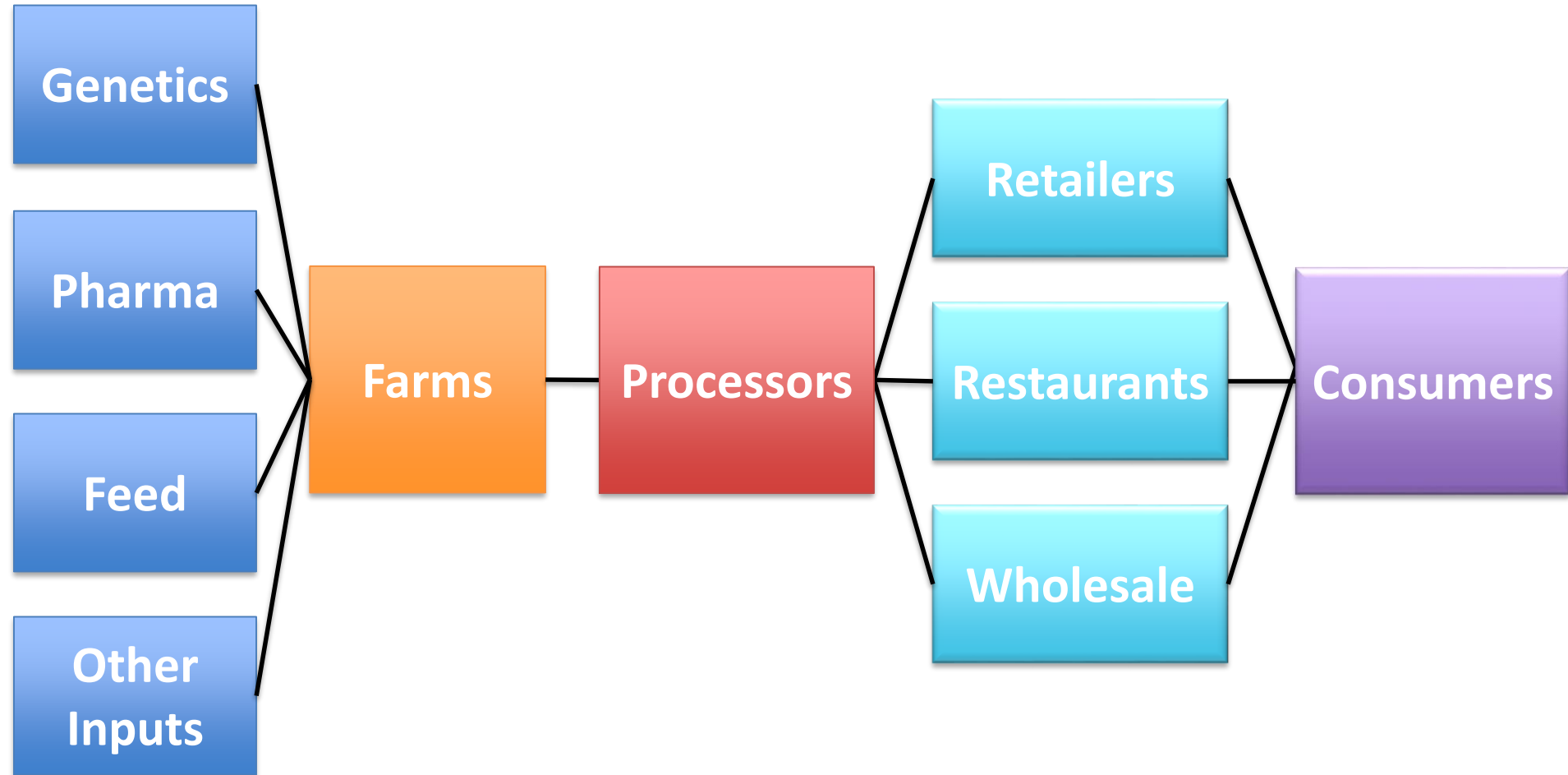
The U.S. Meat and Poultry Industry Processed:



American Meat Processed (pounds), 2017



The conventional meat value chain

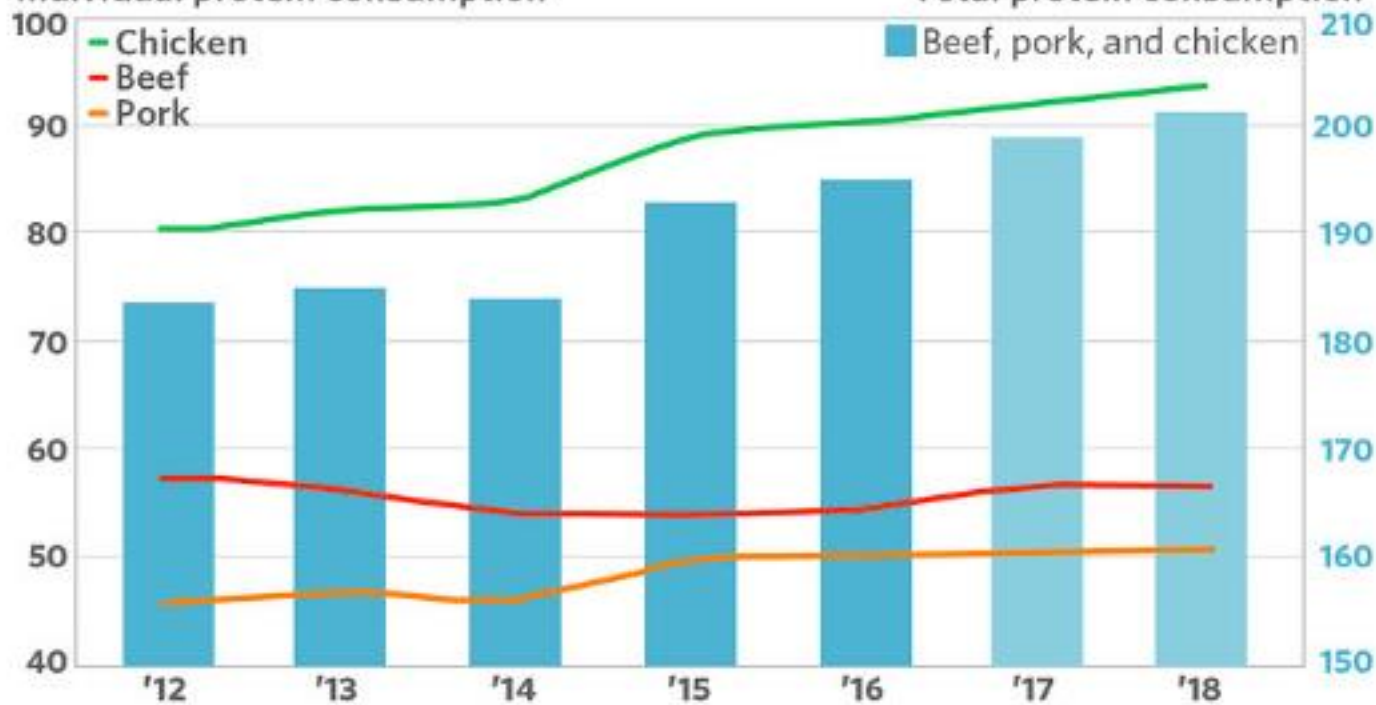


Americans now eat way more meat

Per capita meat consumption, in pounds

Individual protein consumption*

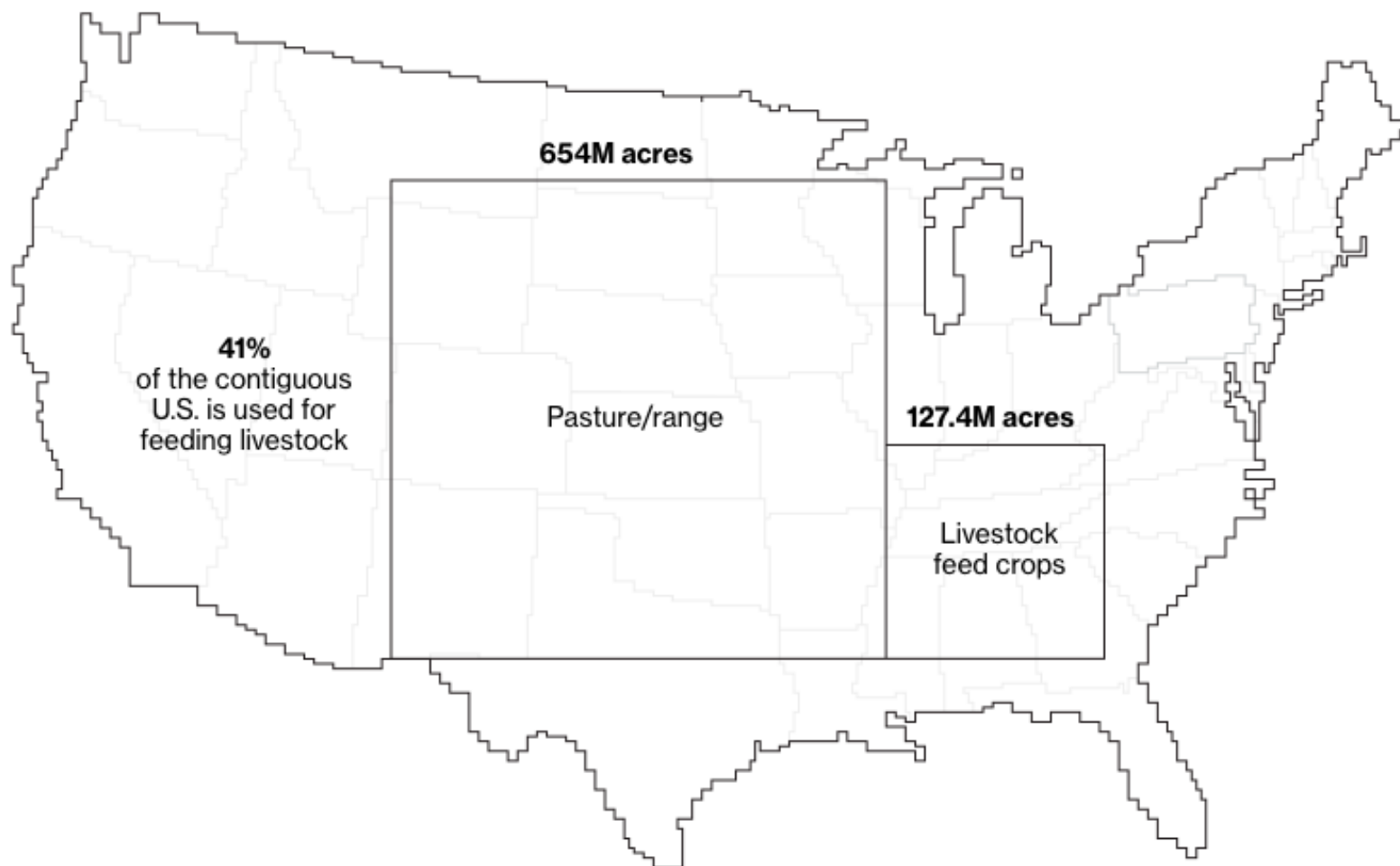
Total protein consumption



Effects & Externalities

- Land use
- GHG emissions
- Water use and contamination
- Limits to efficiency

- Public and political concern about:
 - Labor relations
 - Business practice & monopsony
- Animal welfare



More than 80% of farmland is used for livestock but it produces just 18% of food calories and 37% of protein

Contribution of farmed animal products, %

0% 25 50 75 100

Calories **18%**



Protein **37**



Land use **83**



Greenhouse gas emissions **58**



Water pollution **57**



Air pollution **56**



Freshwater withdrawals **33**



Diet scenario	Tech scenario	Loss and waste scenario	GHG emissions			Cropland use			Bluewater use			Nitrogen application			Phosphorus application		
			SSP2	SSP1	SSP3	SSP2	SSP1	SSP3	SSP2	SSP1	SSP3	SSP2	SSP1	SSP3	SSP2	SSP1	SSP3
Baseline	Baseline	Baseline	4	4	4	4	4	4	3	3	3	4	4	4	4	4	4
		Waste/2	4	4	4	4	4	4	3	3	3	4	4	4	4	4	4
		Waste/4	4	4	4	4	4	4	3	3	3	4	4	4	4	4	4
	Tech	Baseline	4	4	4	4	4	4	3	3	3	4	4	4	4	4	4
		Waste/2	4	4	4	3	3	3	2	2	2	4	4	4	4	4	4
		Waste/4	4	4	4	2	2	2	2	2	2	4	4	4	4	4	4
	Tech+	Baseline	4	4	4	3	3	3	3	3	3	3	3	3	2	2	2
		Waste/2	4	4	4	2	2	2	2	2	2	3	3	3	2	2	2
		Waste/4	4	4	4	1	1	1	2	2	2	3	3	3	2	2	2
Guidelines	Baseline	Baseline	4	4	4	4	4	4	3	3	3	4	4	4	4	4	4
		Waste/2	4	4	4	4	4	4	3	3	3	4	4	4	4	4	4
		Waste/4	4	4	4	4	3	4	3	3	3	3	3	3	4	4	4
	Tech	Baseline	4	4	4	3	3	3	3	2	3	4	4	4	4	4	4
		Waste/2	4	4	4	2	2	2	2	2	2	4	3	4	4	4	4
		Waste/4	4	4	4	2	1	2	2	2	2	3	3	3	4	3	4
	Tech+	Baseline	4	4	4	2	2	2	3	2	3	3	3	3	2	2	2
		Waste/2	4	4	4	1	1	1	2	2	2	3	3	3	2	2	2
		Waste/4	4	3	4	1	1	1	2	2	2	3	3	3	2	2	2
Flexitarian	Baseline	Baseline	3	2	3	4	4	4	3	3	3	4	4	4	4	4	4
		Waste/2	1	1	2	4	4	4	3	3	3	3	3	3	4	4	4
		Waste/4	1	1	1	4	3	4	3	2	3	3	3	3	3	3	3
	Tech	Baseline	2	1	2	3	3	3	2	2	3	4	4	4	4	4	4
		Waste/2	1	1	1	2	2	2	2	2	2	3	3	3	4	4	4
		Waste/4	1	1	1	1	1	2	2	2	2	3	3	3	3	2	3
	Tech+	Baseline	1	1	2	2	2	2	2	2	3	3	3	3	2	2	2
		Waste/2	1	1	1	1	1	1	2	2	2	3	2	3	2	2	2
		Waste/4	1	1	1	1	1	1	2	2	2	2	2	2	2	1	2

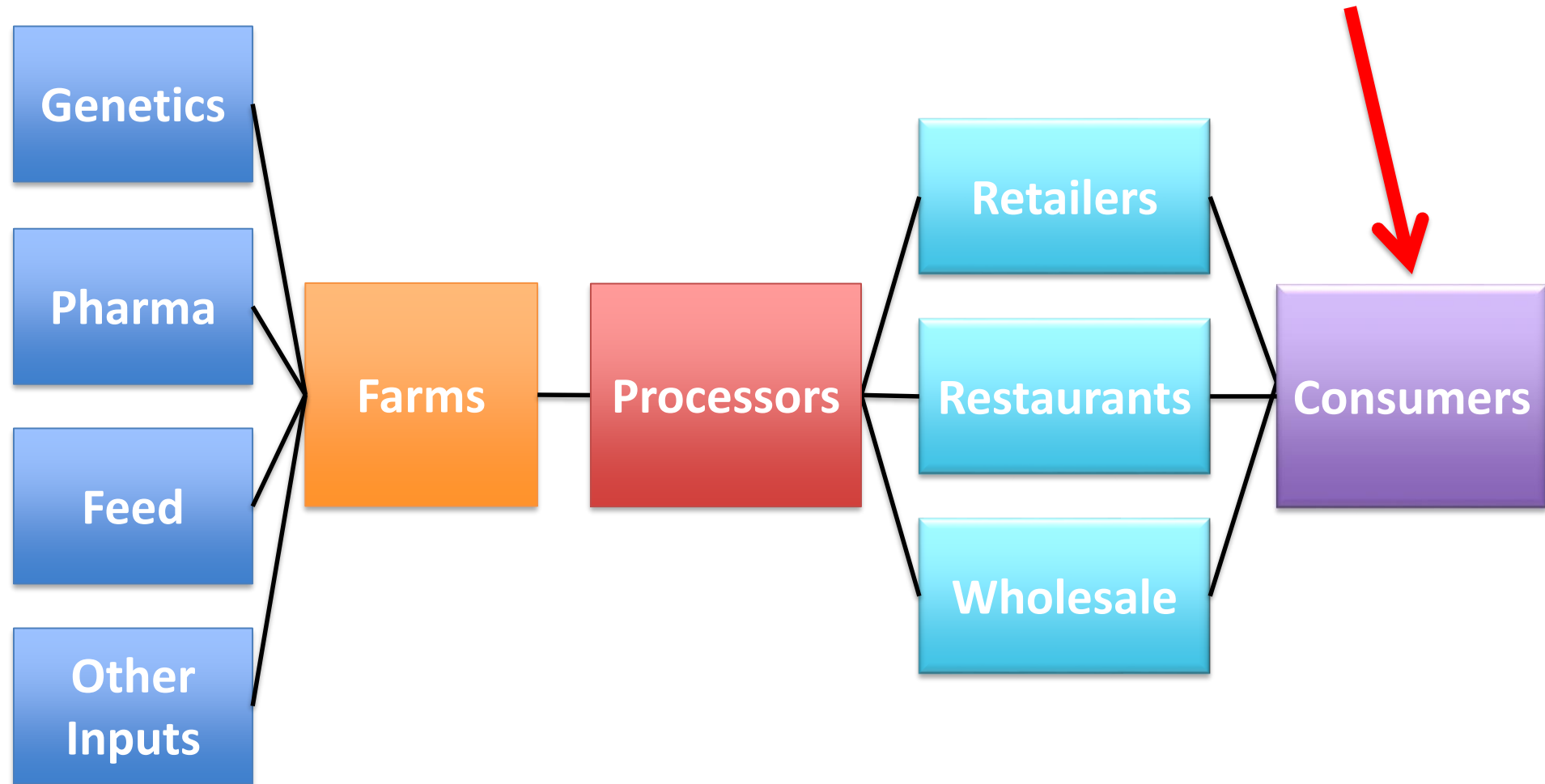
Springmann et al. (2018) "Options for keeping the food system within environmental limits."
Nature. Vol. 562. pp. 519-252

A changing food paradigm and changing strategies

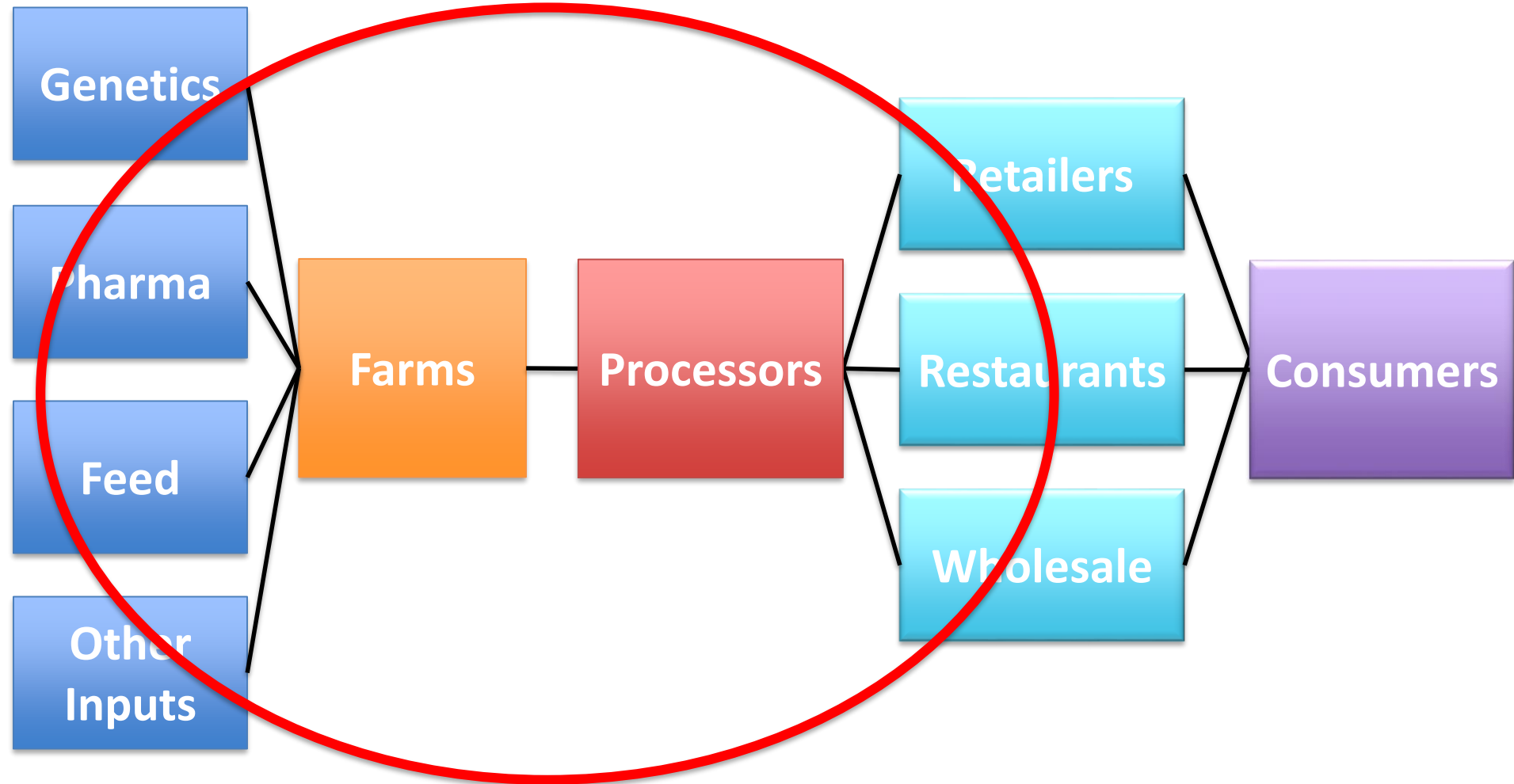
- Increasing push for a move toward a plant-based diet
- ... but ongoing public intransigence ...
- Shift from values-based appeals to individuals and to production of animal product analogs and alternatives goods aimed at mass market


Part 2: Plant-Based Meat Alternatives

“Traditional interventions”




“Innovation”-based interventions





THE Future OF PROTEIN™




1 AMERICANS LOVE HAMBURGERS



Americans eat an estimated **50 BILLION** burgers each year

THIS RAISES A CONCERN




BEEF PRODUCTION USES A LOT OF NATURAL RESOURCES

58 gal. of water 41 sq. ft. of land ONE 1/4 lb beef burger

BUT THERE'S A SOLUTION


By removing the animal from the equation, Beyond Meat is building a burger that's better for you and the planet.

IT'S MEAT MADE BETTER™


2 WHO SAYS MEAT HAS TO COME FROM ANIMALS?

Meat is made up of four building blocks: protein, fat, trace minerals, and water. Beyond Meat finds these same building blocks in the plant kingdom to rebuild meat from the ground up without sacrificing on taste or texture. Building meat without the animal requires fewer resources, making it a much more efficient and sustainable process. Now that's food for thought!




THE BEYOND BURGER
Crops are grown for Beyond Burgers


VS.




THE BEEF BURGER
Crops are grown for animal feed




BURGERS ARE MADE




Heating Cooling Pressure





COWS ARE FED & RAISED



Cows are... well... you know this step



BURGERS ARE MADE



3 A BURGER WITH BENEFITS

A Life Cycle Analysis (LCA) conducted by the University of Michigan compared the environmental impact of The Beyond Burger to a 1/4 lb U.S. Beef Burger.

The study concluded that The Beyond Burger uses significantly less water, less land, generates fewer Greenhouse Gas Emissions (GHGE), and requires less energy than a beef burger. **HOW MUCH LESS?**

99% Less



WATER

93% Less



LAND

90% Fewer



GREENHOUSE GAS EMISSIONS

46% Less

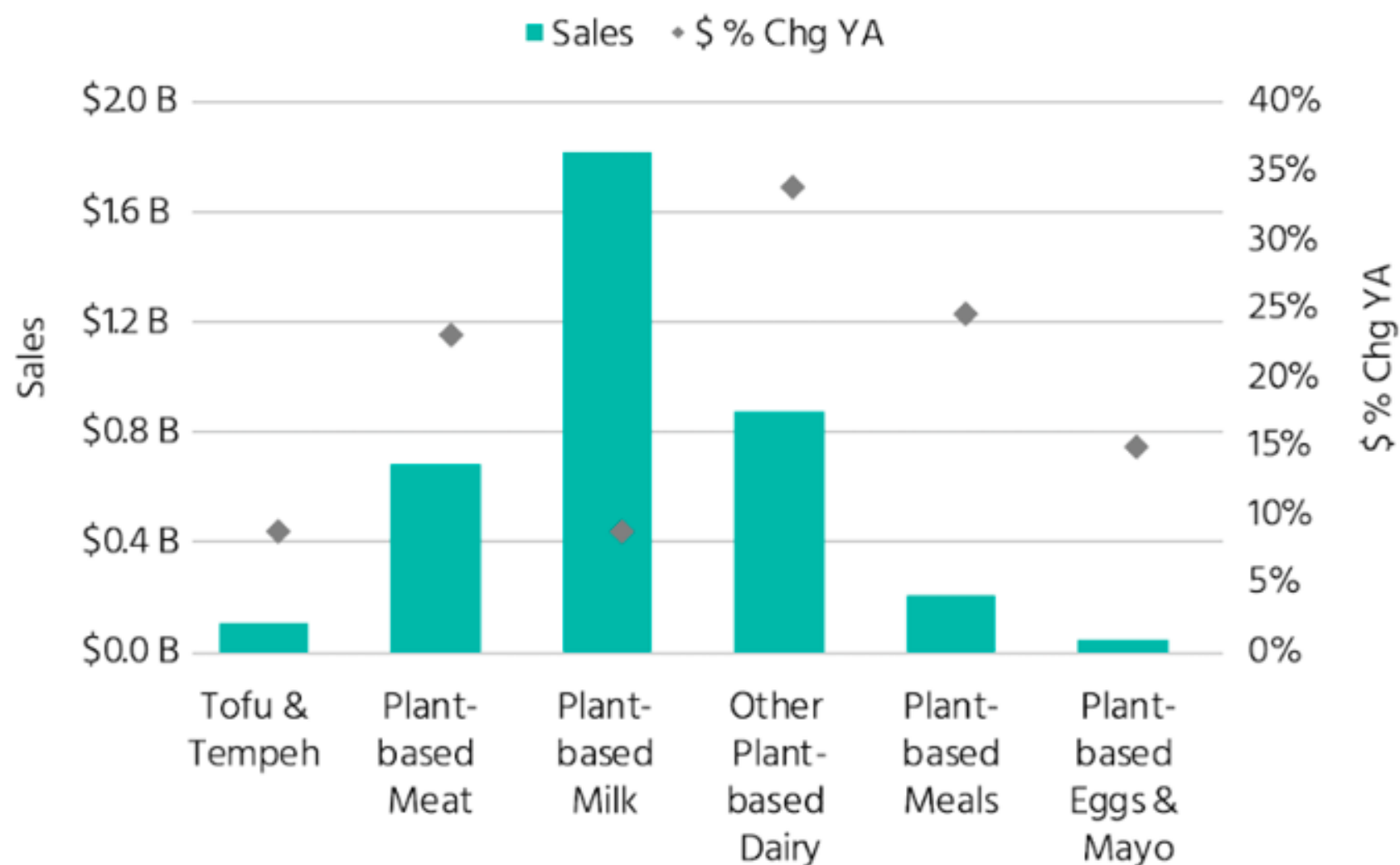


ENERGY



BEYONDMEAT.COM
@BEYONDMEAT

#BEYONDBURGER
#FUTUREOFPROTEIN



Source: Nielsen xAOC + WFM, 52 weeks ending 8/11/18.

Some points to note

- Most buyers of alternative meats (>70%) are not vegans/vegetarians
- Slots into “corporate food regime” (Broad 2018), meaning environmental benefits need not be accompanied by positive food justice or public health outcomes, BUT...
- Suggests a number of opportunities in agricultural production and research:
 - Move away from *some* monocrop agriculture *to* more varied plant stocks
 - Opportunities for cooperation between food science, public health groups, and farmers to work toward “food tech justice” (Broad 2018)

“... we want to make the best choices the default choices because the products are delicious, price competitive, and convenient.”

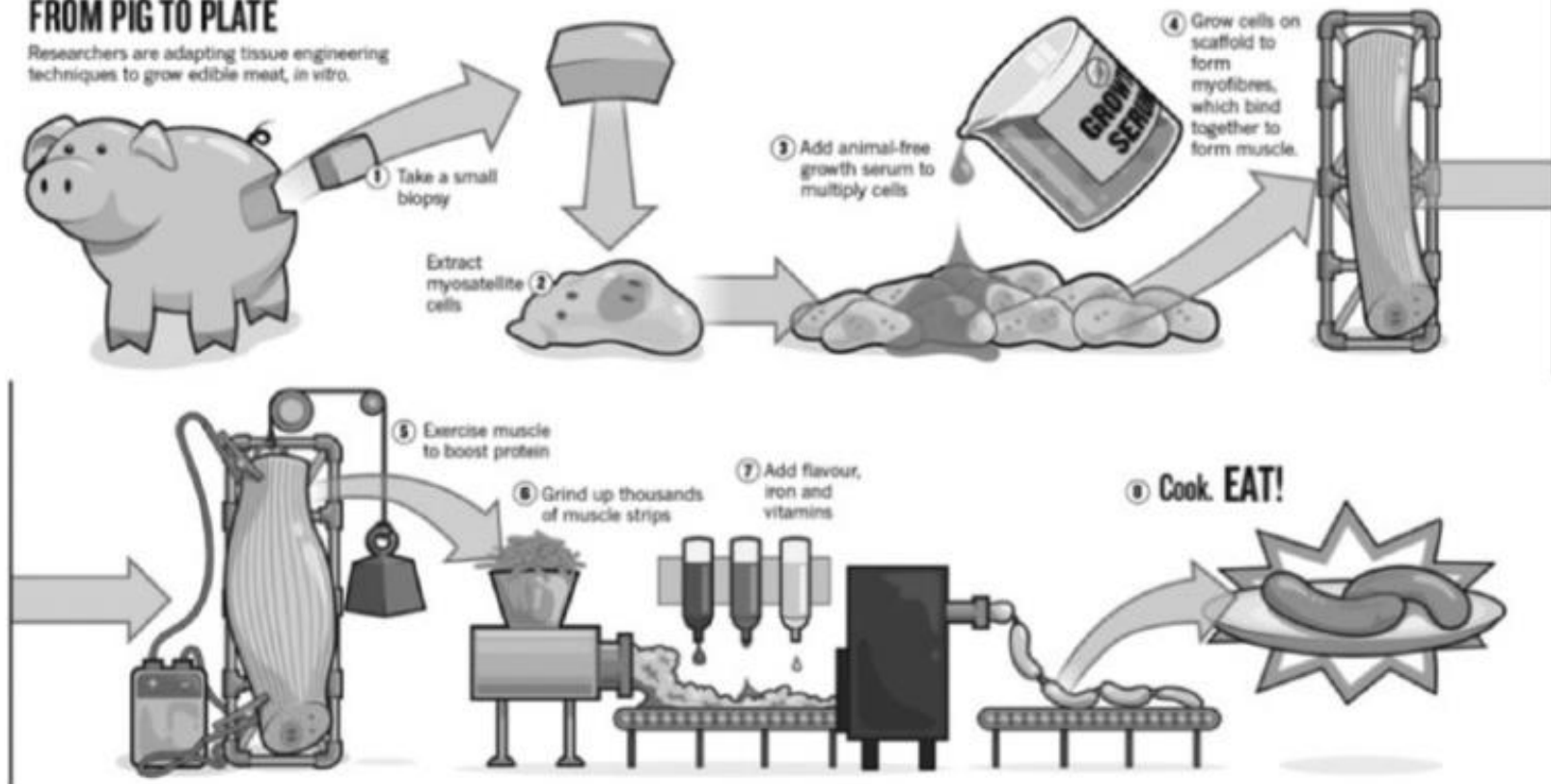
- Bruce Friedrich, Good Food Institute (GFI)

Part 3: Cellular Agriculture / “Clean Meat”



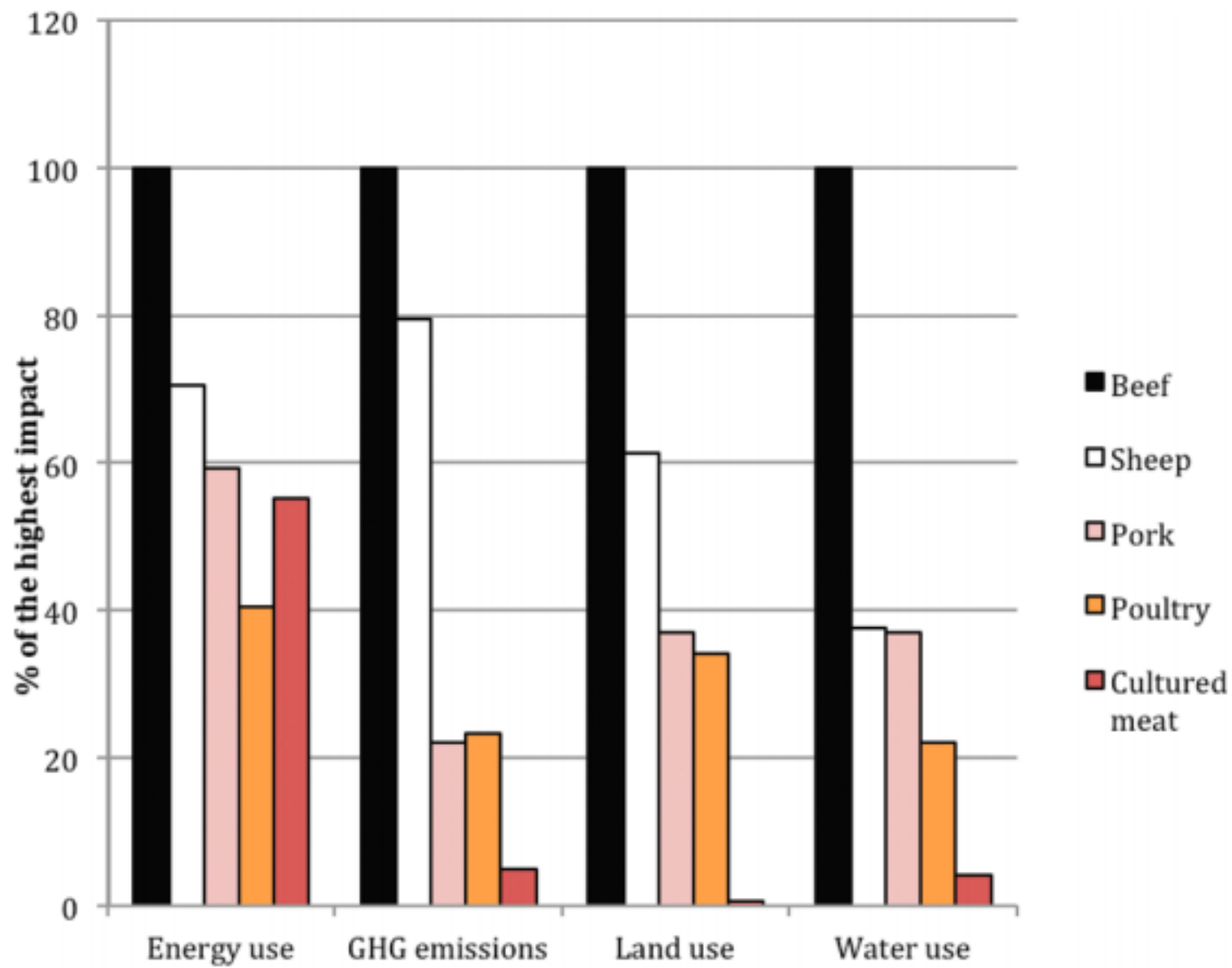
FROM PIG TO PLATE

Researchers are adapting tissue engineering techniques to grow edible meat, *in vitro*.

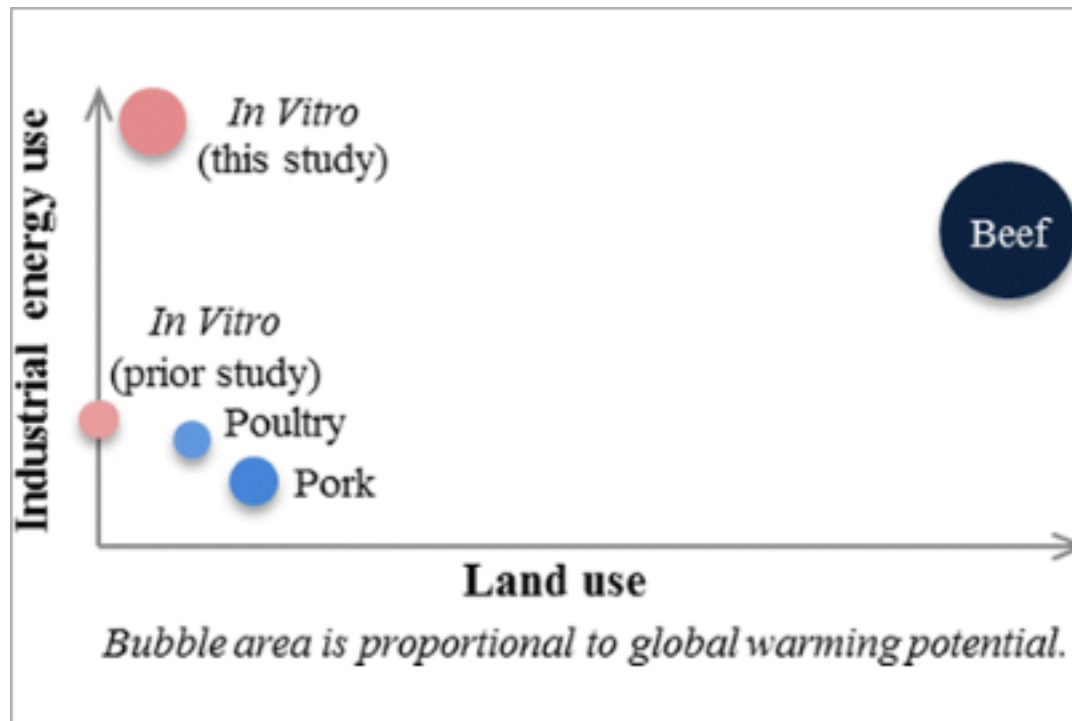


The sales pitch

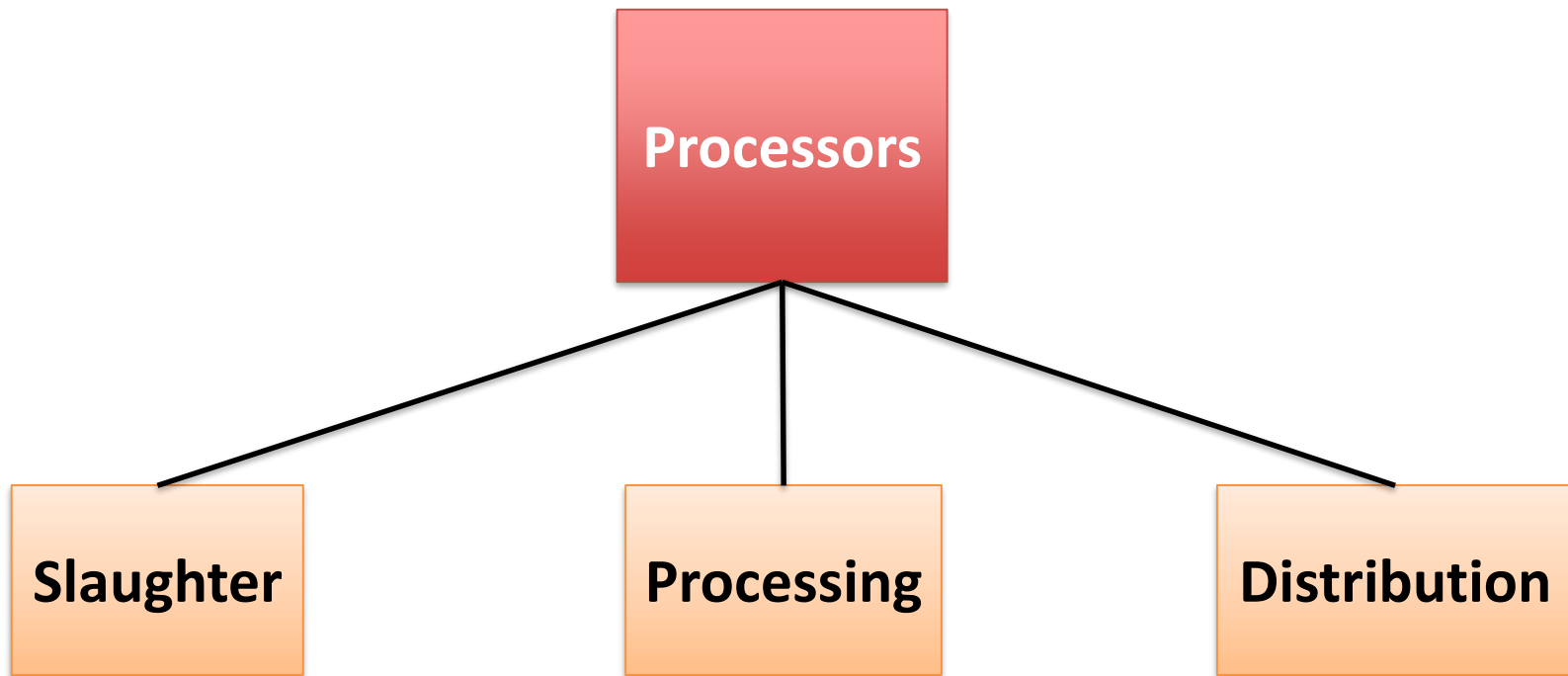
- 1-to-1 analog to conventional meat (no switching costs for consumers)
- Dramatically reduced ecological hoofprint
- More efficient/shorter value chain
- Global market for full animal replacement estimated at \$1.6 trillion
- Slots into existing consumer end of value chain, appealing to major processors and pharma players already present in the market



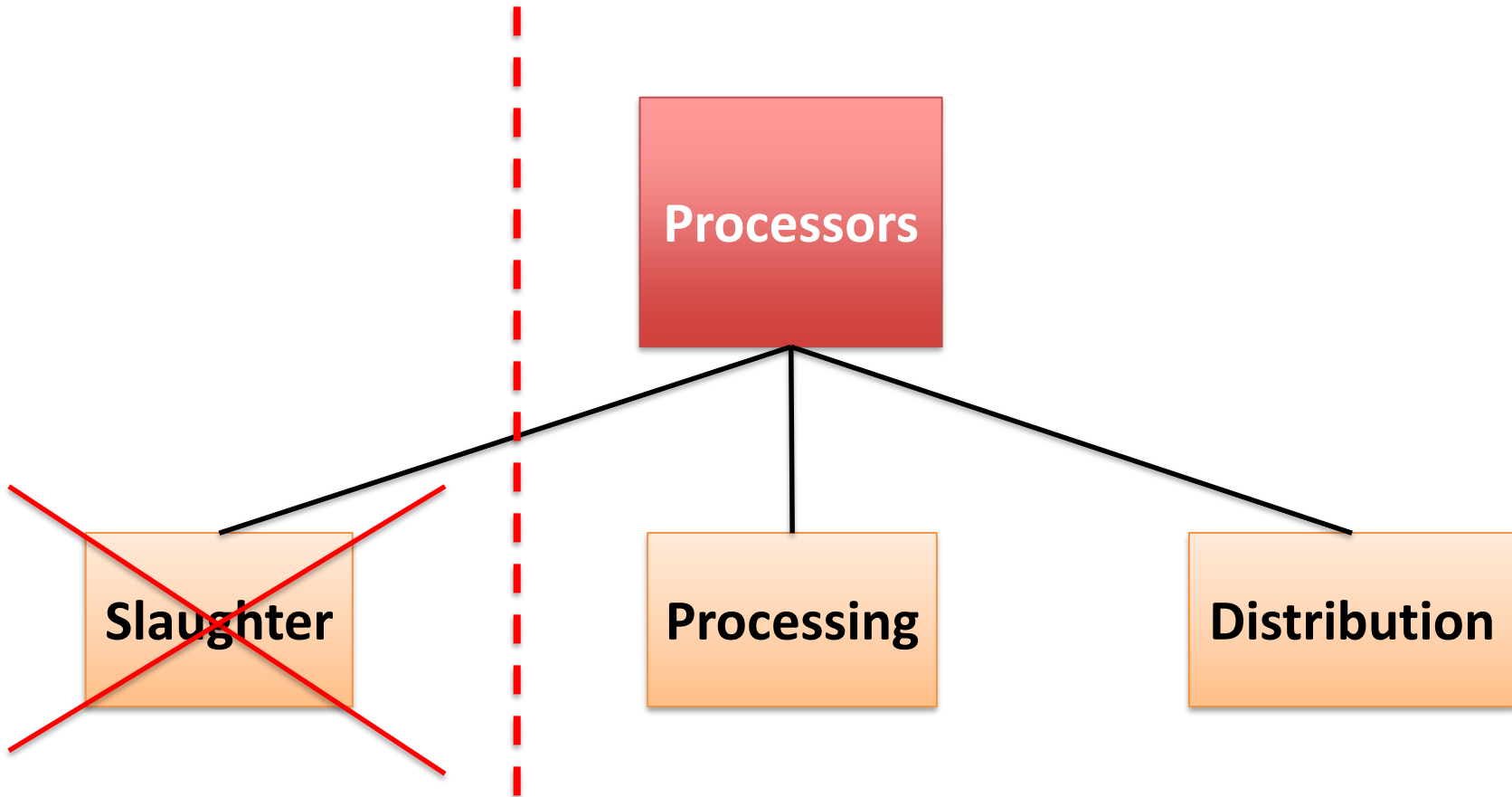
Source: Tuomisto et al (2011)



Potential role for incumbent processors



Potential role for incumbent processors





Source: GFI (2018)

The problems

- We actually don't know much about how this is going to develop or scale... or even if scaling is possible
- Some problems:
 - Growth medium
 - Bioreactors
 - Scaffolding
- Most funding is VC and IP development is private

Caution and possibility

- The promise is actually massively disruptive (in the Silicon Valley sense and the literal sense)
- We are theoretically talking about agriculture without the rural – meat as *food product*
- But what form will it take? Open question.
 - Funding
 - Research
 - Regulation
 - Consumer uptake
- *Public health effects and desirability understudied*
- *Effects on labor requirements and distribution*

