

Vat-Grown Protein Is Just Patented Fake Meat

Analysis by [Dr. Joseph Mercola](#)

✓ Fact Checked

STORY AT-A-GLANCE

- › Lab grown meat offers private corporations the opportunity to place intellectual property rights on meat development and thus create a financial windfall
- › Corporations that control the food supply through central production and distribution can also control populations and countries
- › Lab-grown meat originates from stem cells harvested from muscle tissue and multiplied in the lab; but the ability to culture tissue cells does not mean the product has health benefits for the end user
- › Scientists are now working on lab-grown meat made from human cells that are being harvested from the inside of your cheek. While some argue over whether this is cannibalism, another question must be asked about how this will impact the spread of disease

July 12, 2018, the FDA convened a public meeting to talk about what to call lab-grown meat. As reported in *The Atlantic*,¹ at the end of the meeting there was no consensus. The war of words was aimed at choosing an association that would evoke a specific emotional response in the consumer.

Various speakers got up and called the lab growth “clean meat,” “artificial meat,” “in vitro meat,” “cell culture products,” “cultured meat” or “culture tissue.” Each term had its advocates and critics.

For example, the beef producers didn't like the term "clean meat." Danielle Beck, a lobbyist for the National Cattlemen's Beef Association (NCBA) told the reporter from The Atlantic the term is "inherently offensive to traditional meat producers, as if real meat is somehow dirty."²

However, that's exactly what the fake meat industry would like you to believe. In fact, the lab-grown meat market rests on the shoulders of the claim that eating real meat is destroying our planet. Singapore³ was the first country to give regulatory approval for products that look like meat and did not come from real animals.

The decision paved the way for the rest of the world, and today fake meat is becoming so popular that you'll find it in most Walmarts, Targets, other grocery stores and some popular chain restaurants.⁴ The fake meat industry offered their product as a light in a dark world, as many were laboring under the excessive news reports of COVID-19 cases.

It may have seemed that the big tech giants were looking out for the food supply at an unprecedented time in history. But you don't have to look too deeply into what's happening to discover that patented fake meat is not about "saving the planet" or "sustainability" but, instead, is just another foray into controlling populations and amassing great wealth.

Lab-Grown Meat Is About Big Business

The food critic for the Financial Times⁵ wrote a piece in early September 2021, in which he made a strong case for how lab-grown meat is not about sustainability or making "green" decisions but, rather about intellectual property (IP) and creating a financial windfall.

He took a historical perspective on IP, listing the patents that have been filed protecting breakfast cereals, carbonated beverages, drugs, vaccines, genetically modified plants and pesticides. In each case the IP owned by Kellogg, Coca-Cola, McDonald's, Big Pharma and agricultural businesses was the lifeblood of their financial success. He writes:⁶

"Currently, there's not a lot of IP in the meat industry ... Saving animal lives, preventing the clear-cutting of rainforest, even the reduction of methane farts don't excite investors – those changes can't translate to profit.

The holy grail is replacing the meat we consume with a proprietary product, owning the IP on meat. Coca-Cola and McDonald's managed to grow patented food products into two of the top food companies on the globe by market cap, but a patent on animal-free 'meat' could entirely dwarf their achievements."

Bill Gates promotes the idea of eating 100% synthetic beef to fight climate change.⁷ The idea is one of his core tenets in his new book in which he lays out how to eliminate greenhouse gas emissions. Mind you, this book was written by a man⁸ who built a 65,993 square-foot (6,131 square-meter) home with a 23-car garage, 20-person cinema and 24 bathrooms. He owns five other homes, a horse farm, four private jets and a "collection" of helicopters.

According to one study reported in Business Today, his annual carbon footprint is 7,493 metric tons of carbon, much of which is produced by his aircraft. In an article published in Forbes, March 22, 2021, one reporter writes:⁹

"Now, I don't necessarily agree with Gates. And I hate the idea of governments deciding what their citizens should eat (which seems to be what Gates is suggesting). But my job is to help you make money. And there's no question that there's billions to be made in the technology behind plant-based meat."

Unfortunately, that may be the path that many will take to acquire wealth over health. Beyond Meat is already worth \$12 billion¹⁰ and it's projected to double by 2025. And yet, as the Forbes reporter points out, the meat industry is the tip of the iceberg. Synthetic biology uses technology to allow scientists to program life. It reconfigures DNA so that it produces something entirely new.

This is the technology that Beyond Meat uses to create more "realistic" burgers using soybeans. He also points out that Moderna and Pfizer COVID vaccines are made of a synthetic strand of genetic code and goes on to write, "I believe, with the possible

exception of artificial intelligence (AI), synthetic biology has the biggest potential of any disruptive technology to radically reshape our world.”

Control Food Supply = Control Populations and Countries

In January 2021, an analysis by The Land Report¹¹ found that Bill Gates owns 242,000 acres of farmland in the U.S. This has made him the largest private farmland owner.¹² During Gates’ interview with MIT Technology Review, Gates said:¹³

“So no, I don’t think the poorest 80 countries will be eating synthetic meat. I do think all rich countries should move to 100% synthetic beef. You can get used to the taste difference, and the claim is they’re going to make it taste even better over time. Eventually, that green premium is modest enough that you can sort of change the [behavior of] people or use regulation to totally shift the demand.”

It is the last sentence in that paragraph that makes the most sense as you consider how Gates and other technocrats are aiming at controlling populations through central production and distribution of food. He says, “change the behavior of people or use regulation to totally shift the demand.” Promoting lab-grown protein is not about sustainability but, rather, about wealth and power.

Using intellectual property, tech giants hope to replace living animals with patented plant- and animal-derived alternatives, which will effectively control food supply. And Gates’ 242,000 acres of farmland spread across Illinois, Louisiana, California, Iowa and nearly one dozen other states¹⁴ appear to be earmarked for genetically engineered corn and soy crops.¹⁵ In other words, he’s farming the basic crops needed for (plant-based) fake meat and processed foods.¹⁶

Lab-grown meat alternatives differ from their vegetarian counterparts by virtue of initially starting with cell cultures from living animals. Mosa Meat grows their meat after harvesting a small number of cells from livestock “who are then returned, almost unscathed, to their fields.”¹⁷

As described in Popular Mechanics, Memphis Meats, in which Gates is a serious investor,¹⁸ tries to avoid animals whenever possible. Instead, they use cells that have been procured from animal biopsies.¹⁹

In other words, when a veterinarian has decided to biopsy an area of an animal to make a medical determination about an abnormal growth, Memphis Meats harvests cells that would have otherwise been discarded and grows those into lab grown meat. Swapping traditional, whole food grown by small farmers for mass-produced fake foods is part of the plan for The Great Reset.

The objective is to control the entire food supply. To that end, researchers and manufacturers are also looking at milk proteins made from genetically engineered *Trichoderma reesei* fungus to produce a dairy-like protein casein and whey. Popular Science named Perfect Day's animal-free whey protein as the Grand Award winner in the engineering category of the 100 greatest innovations of 2020.²⁰

The EAT Forum, co-founded by the Wellcome Trust, developed a Planetary Health Diet²¹ designed to be applied to the global population. It entails cutting meat and dairy intake by up to 90%, and replacing it largely with foods made in laboratories, along with cereals and oil.

Their largest initiative is called FReSH, which aims to transform the food system by working with biotech and fake meat companies to replace whole foods with lab-created alternatives. In other words, once tech giants have control of meat, dairy, cereals and oils, they will be the ones profiting from and controlling the food supply.

Private companies that control the food supply will ultimately control countries and entire populations. Biotech will eventually push farmers and ranchers out of the equation and will threaten food security. In other words, the work being done in the name of sustainability and saving the planet will give greater control to private corporations.

Health Dangers Associated With Linoleic Acid

It's important to realize that whether it is plant-based or lab-grown, fake meat is a processed food. Imitation meat is not better, or even equal, to real meat. Foods that are not directly from the ground, vines, bushes, trees, bodies of water or animals is considered processed.

Lab-grown meat starts with a muscle sample from a cow. Once in the lab, technicians separate stem cells from the sample and then multiply those dramatically. The cells differentiate into fibers that form muscle tissue. Mosa Meat believes that one tissue sample can yield 80,000 quarter-pounders.²²

Tissue growth inside an animal occurs when the blood supply delivers appropriate nutrients to produce healthy muscle growth. This requires that the animal is fed a whole and balanced diet, from which the body extracts the necessary nutrients in an appropriate amount to feed the cells.

The human body then extracts the nutrients found in regeneratively and biodynamically pastured meat. However, as science has demonstrated in the last two decades, growing cells on sugar causes growth, but will not yield health. The sheer ability to grow lab-cultured meat does not indicate that the end product will have any health benefit to the end user.

Plant-based fake meat contains excess amounts of omega-6 fat in the form of linoleic acid (LA). This is one of the most significant contributors to metabolic dysfunction. In my opinion, this metabolic poison is the primary contributor to the rising rates of chronic disease. LA leads to severe mitochondrial dysfunction, decreased NAD+ levels, obesity, insulin resistance and a radical decrease in the ability to generate energy.

The genetic engineering used to produce the flavor and texture of real meat does not reproduce healthy fatty acid composition because the substrate is canola and sunflower oils as the primary sources of fat.^{23,24} The sunflower oil used in both Impossible Burgers and Beyond Meats is 68% LA,²⁵ which is an extraordinarily high amount.

It is dangerous because LA is susceptible to oxidation and causes oxidation byproducts called OXLAMs (oxidative linoleic acid metabolites). These byproducts devastate your

DNA, protein, mitochondria and cellular membranes. This means that fake meat is failing all measures of sustainability and health.

Have You Considered Cultured Meat From Human Cells?

While lab-grown meat and dairy products may sound like science fiction, the next step for food manufacturers comes directly out of the 1973 dystopian film “Soylent Green.”²⁶ The science fiction movie takes place in New York in 2022. In the story, the Earth is severely overpopulated, and people are living in the streets.

For sustenance, people are given rations of water and Soylent Green, which supposedly is a high-protein food made from plankton. In the end, you discover in this futuristic nightmare fantasy of controlling big corporations, that the high-protein drink is actually made from people.

Now, just months away from 2022, scientists are working on lab-grown “meat” made from human cells that are harvested from the inside of human cheeks.^{27,28} This grisly product was first presented as ‘art’ by a scientist and founder of the biotech firm Spiderwort. Tech Times reported November 22, 2020, that:²⁹

“A new ‘DIY meal kit’ that can be used to grow steaks that are made mostly from human cells was just recently nominated by the London-based Design Museum as the ‘design of the year.’

Called ‘Ouroboros Steak,’ this is named right after the circular symbol of a snake known for eating itself tail-first. This hypothetical kit would later on come with everything that one person would need in order to use their own cells to grow miniature human meat steaks ...”

These kits are not commercially available – yet. But it begs the question of what possesses someone to think that eating a lump of meat made from your own body could be a viable idea? The question must also be raised about whether this is cannibalism.

Those defending the concept claim that since you're eating your own body, it's not cannibalism. However, if it ever becomes commercially available, what's to prevent someone from growing meat from other people's cells — and selling it? And the ick factor aside, how could this impact the spread of disease? For example, tribal cannibalism in Papua, New Guinea,³⁰ led to a prion disease, which nearly wiped out a tribe of people.

In many villages, after an individual died, the villagers would cook and consume the body in an act of grief. Scientists who studied the tribe believe that one person developed a sporadic incident of Crutchfield-Jakob disease, also known as mad cow disease. Eating the neurological tissue then spread the disease throughout the tribe.

It doesn't take much to imagine that the strange and unusual side effects being reported by people after receiving a COVID-19 injection may have long-term effects on body tissue. What happens when you culture and eat that body tissue, from yourself or someone else?

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