



'At least it tastes of meat!': World's first test-tube artificial beef 'Googleburger' gets GOOD review as it's eaten for the first time

By Victoria Wollaston, Rachel Reilly and Nick McDermott for MAILONLINE, 5 August 2013

It may look like something you'd chuck on the barbecue without a second thought, but this round of meat costs a very beefy £250,000 — as the world's first test-tube burger. After the patty was lightly fried in a little butter and sunflower oil yesterday, the two volunteers chosen to taste it in front of a live audience were hardly effusive, though. 'I was expecting the texture to be more soft,' said Austrian food researcher Hanni Rutzler,

taking 27 chews before being able to swallow a mouthful. 'It's close to meat — it's not that juicy.'

The second volunteer, food writer Josh Schonwald added: 'The absence is the fat. But the bite feels like a conventional hamburger. What was conspicuously different was flavour.'

The 'cultured beef' takes three months to grow in a laboratory, using cells from a living cow.

Its creator, Dutch scientist Mark Post, claims it could revolutionise the food industry and help save the planet. He believes that artificial meat products could be sold in supermarkets within a decade.

After tasting his invention yesterday, he said: 'I think it's a very good start — it proved that we can do this, that we can make it. We are basically catering towards letting beef-eaters eat beef in an environmentally ethical way.' [...]

His burgers are created in a four-step process. First, stem cells — which have the power to turn into any other cell — are stripped from cow muscle, which is taken during a harmless biopsy.

Next, the cells are incubated in a nutrient 'broth' until they multiply many times over, creating a sticky tissue. This is then bulked up through the laboratory equivalent of exercise — it is anchored to Velcro and stretched.

Finally, 20,000 strips of the meat are minced and mixed with salt, breadcrumbs, egg powder and natural red colourants to form an edible patty. [...] The animal welfare organisation Peta (People for the Ethical Treatment of Animals) has welcomed the research.

(Source : <http://www.dailymail.co.uk/sciencetech/article-2384715/At-tastes-meat--Worlds-test-tube-artificial-beef-Googleburger-gets-GOOD-review-eaten-time.html>)