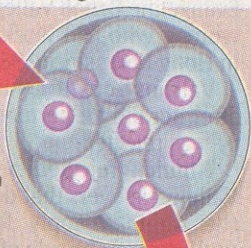


Petri dish to dinner plate

Scientists have used animal cells to create an artificial form of meat. Known as “in vitro meat”, it is made from thousands of stem cells which multiply to produce strips of muscle tissue without ever leaving the lab



1 Stem cells: Extracted from healthy animal muscle. Stem cells are primitive form of cell with power to grow and divide into almost any other cell



Cost of first test tube hamburger
€250,000 (RM1mil)

2 Petri dish: Cow muscle cells are grown in dish with sugars, amino acids, lipids, minerals and all other nutrients



Strips measure 1cm by 2.5cm



4 Colour: Iron-bearing *myoglobin* protein is added to give colour. Finally, some 3,000 muscle strips are harvested, and minced up with fat grown in same way from stem cells

3 Exercise: Thin muscle-like strips stretch and contract – using electrical stimulation – to “bulk-up” tissue