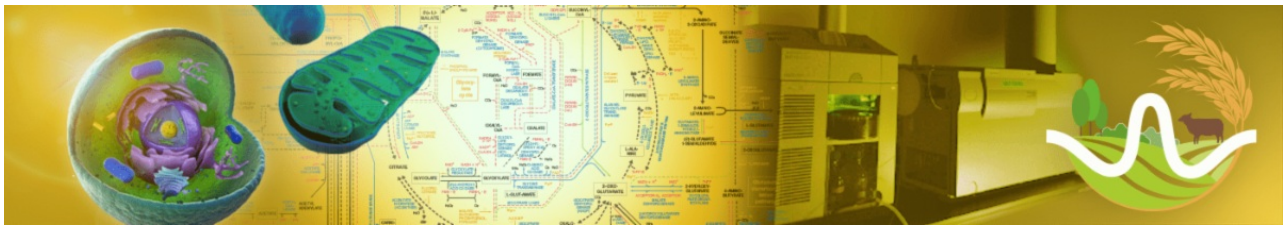

From environmental sustainability to animal welfare and food security, one of the most significant benefits of producing food through cellular agriculture is the public health implications.

Cellular agriculture is the field of producing animal products, such as meat and dairy, directly from cell cultures instead of from animals. Compared to conventional animal agriculture, cellular agriculture offers a sustainable and alternative way to produce the exact same animal products to meet the growing global demand for animal products like meat.

Through metabolomic studies, cellular agriculture researchers and companies can compare their product's lipids, vitamins, overall nutritional value, and taste to the conventional animal product

Check out some interesting papers below

- Changes in the Charged Metabolite and Sugar Profiles of Pasteurized and Unpasteurized Japanese Sake with Storage
- Thiamine accumulation and thiamine triphosphate decline occur in parallel with ATP exhaustion during postmortem aging of pork muscles
- Metabolomic Profiling as a Possible Reverse Engineering Tool for Estimating Processing Conditions of Dry-Cured Hams
- Metabolomic approach to key metabolites characterizing postmortem aged loin muscle of Japanese Black (Wagyu) cattle

- Bioethanol production from marine biomass alginate by metabolically engineered bacteria