



The faculty of Biotechnology and Food Engineering

Seminar

Tom Ben-Arye

Levenberg lab, Technion

Clean meat

Abstract

Increasing public awareness towards foodborne illnesses, factory farming and the ecological footprint of the meat industry has generated the need to develop alternatives to animal-based meat. Tissue engineering has a promising potential to produce meat from cells, referred to as cultured meat or clean meat. This endeavor requires a multidisciplinary approach that incorporates food engineering principles and efficient scale-up processes, in order to develop edible, inexpensive skeletal muscle tissues that would mimic traditional animal-based meat in terms of taste, texture and nutritional value. This lecture will provide an overview of clean .meat production and explore the different aspects of clean meat research

Tom Ben-Arye is a Ph.D. candidate researching clean meat development in the Biomedical Engineering department of the Technion under the supervision of Prof. Levenberg. His research developed into a clean meat start-up company called Aleph-Farms. He is the senior scientist of the Good Food Institute.

Wednesday, 27.3.19, 14:00 – 15:00, Room 300

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