

The Future Of Meat Without Animals Future Perfect Images Of The Time To Come In Philosophy Politics And Cultural Studies

The Future of Meat Without Animals Rowman & Littlefield

Farm animals have been disappearing from our fields as the production of food has become a global industry. We no longer know for certain what is entering the food chain and what we are eating – as the UK horsemeat scandal demonstrated. We are reaching a tipping point as the farming revolution threatens our countryside, health and the quality of our food wherever we live in the world. Farmageddon is a fascinating and terrifying investigative journey behind the closed doors of a runaway industry across the world – from the UK, Europe and the USA, to China, Argentina, Peru and Mexico. It is both a wake-up call to change our current food production and eating practices and an attempt to find a way to a better farming future.

In this fascinating look at the race to secure the global food supply, environmental journalist and professor Amanda Little tells the defining story of the sustainable food revolution as she weaves together stories from the world's most creative and controversial innovators on the front lines of food science, agriculture, and climate change. Climate models show that global crop production will decline every decade for the rest of this century due to drought, heat, and flooding. Water supplies are in jeopardy. Meanwhile, the world's population is expected to grow another 30 percent by midcentury. So how, really, will we feed nine billion people sustainably in the coming decades? Amanda Little, a professor at Vanderbilt University and an award-winning journalist, spent three years traveling through a dozen countries and as many U.S. states in search of answers to this question. Her journey took her from an apple orchard in Wisconsin to a remote control organic farm in Shanghai, from Norwegian fish farms to famine-stricken regions of Ethiopia. The race to reinvent the global food system is on, and the challenge is twofold: We must solve the existing problems of industrial agriculture while also preparing for the pressures ahead. Through her interviews and adventures with farmers, scientists, activists, and engineers, Little tells the fascinating story of human innovation and explores new and old approaches to food production while charting the growth of a movement that could redefine sustainable food on a grand scale. She meets small permaculture farmers and "Big Food" executives, botanists studying ancient superfoods and Kenyan farmers growing the country's first GMO corn. She travels to places that might seem irrelevant to the future of food yet surprisingly play a critical role—a California sewage plant, a U.S. Army research lab, even the inside of a monsoon cloud above Mumbai. Little asks tough questions: Can GMOs actually be good for the environment—and for us? Are we facing the end of animal meat? What will it take to eliminate harmful chemicals from farming? How can a clean, climate-resilient food supply become accessible to all? Throughout her journey, Little finds and shares a deeper understanding of the threats of climate change and encounters a sense of awe and optimism about the lessons of our past and the scope of human ingenuity.

Includes the In Vitro hamburger and 45 other recipes. Beautifully designed book that will make the world think about future food. Paul Shapiro gives you a front-row seat for the wild story of the race to create and commercialize cleaner, safer, sustainable meat—real meat—without the animals. From the entrepreneurial visionaries to the scientists' workshops to the big business boardrooms—Shapiro details that quest for clean meat and other animal products and examines the debate raging around it. Since the dawn of Homo sapiens some quarter million years ago, animals have satiated our species' desire for meat. But with a growing global population and demand for meat, eggs, dairy, leather, and more, raising such massive numbers of farm animals is woefully inefficient and takes an enormous toll on the planet, public health, and certainly the animals themselves. But what if we could have our meat and eat it, too? The next great scientific revolution is underway—discovering new ways to create enough food for the world's ever-growing, ever-hungry population. Enter clean meat—real, actual meat grown (or brewed!) from animal cells—as well as other clean foods that ditch animal cells altogether and are simply built from the molecule up. Whereas our ancestors domesticated wild animals into livestock, today we're beginning to domesticate their cells, leaving the animals out of the equation. From one single cell of a cow, you could feed an entire village. And the story of this coming "second domestication" is anything but tame.

Traces how wealthy and influential industry moguls and politicians shaped America into a culture of meat providers and consumers, from the rise of early meat-producing factories through contemporary mainstream brands, local suppliers, and organic counter-cuisines.

"Meat Planet explores the quest to grow meat in laboratories—a substance sometimes called "cultured meat"—And asks what it means to imagine that this is the future of food. This book takes the reader on a tour of the laboratories, kitchens, public debates, and media events that may launch this novel food technology. While pundits and entrepreneurs promote cultured meat as a solution to the ethical and environmental problems of industrial meat, Meat Planet meditates on the philosophical, historical and anthropological meanings of future flesh"—Provided by publisher.

"An indispensable guide for anyone who wants to live to age 100—by making sure there's a livable world when you get there." —Dan Buettner, New York Times—bestselling author of The Blue Zones Do you consider yourself an environmental ally? Maybe you recycle your household goods, ride a bike, and avoid too much air travel. But did you know that the primary driver of climate change isn't plastics, or cars, or airplanes? Did you know that it's actually our industrialized food system? In this fascinating new book, authors Nil Zacharias and Gene Stone share new research, intriguing infographics, and compelling arguments that support what scientists across the world are beginning to affirm and uphold: By making even minimal dietary changes, anyone can have a positive, lasting impact on our planet. If you love the planet, the only way to save it is by switching out meat for plant-based meals, one bite at a time. "This fascinating, easy-to-read book will give you still another reason to eat plants and not animals: you will be doing a world of good—literally!" —Rip Esselstyn, #1 New York Times—bestselling author of Plant-Strong "Eating plants is not just good for your own health, it's imperative for the health of the planet. This well-argued, well-written book makes it clear why everyone should consider a plant-based diet today." —Michael Greger, MD, New York Times—bestselling author of How Not to Die "Possibly the single most important environmental book I've read in years. A must for everyone." —Kathy Freston, New York Times—bestselling author of The Lean

The destiny of humans is parallel to the destiny of food. If the latter is available, then the former will also be present. The definition of food today is very different from that of our ancestors, who saw it as a nutritious thing that may be obtainable through collecting or planting. However, today, food can be modified genetically and made through molecular synthesis. This book discusses the future of food, and explores the context of novel definitions of food through horizon scanning. It

considers the most cutting-edge developments in the food industry, including lab-meat, nano-engineered foods, vertical agriculture, foodomics, and Marsfoods. The book also investigates new food engineering processing techniques, future technologies, and future consumption trends.

This book asserts that metaphysics is a fundamental factor in systemic brutality toward animals, plants, and marginalized populations and examines Whitehead's process-relational thought and the nonviolent Indian tradition of Jainism in order to offer a new perspective on metaphysics.

big history and the future of humanity "This remains the best single attempt to theorize big history as a discipline that can link core concepts and paradigms across all historical disciplines, from cosmology to geology, from biology to human history. With additional and updated material, the Second Edition also offers a fine introduction to the history of big history and a superb introductory survey to the big history story. Essential reading for anyone interested in a rapidly evolving new field of scholarship that links the sciences and the humanities into a modern, science-based origin story."

David Christian, Macquarie University "Notable for its theoretic approach, this new Second Edition is both an indispensable contribution to the emerging big history narrative and a powerful university textbook. Spier defines words carefully and recognizes the limits of current knowledge, aspects of his own clear thinking." Cynthia Brown, Emerita, Dominican University of California Reflecting the latest theories in the sciences and humanities, this new edition of Big History and the Future of Humanity presents an accessible and original overview of the entire sweep of history from the origins of the universe and life on Earth up to the present day. Placing the relatively brief period of human history within a much broader framework – one that considers everything from vast galaxy clusters to the tiniest sub-atomic particles – big history is an innovative theoretical approach that opens up entirely new multidisciplinary research agendas. Noted historian Fred Spier reveals how a thorough examination of patterns of complexity can offer richer insights into what the future may have in store for humanity. The second edition includes new learning features, such as highlighted scientific concepts, an illustrative timeline and comprehensive glossary. By exploring the cumulative history from the Big Bang to the modern day, Big History and the Future of Humanity, Second Edition, sheds important historical light on where we have been – and offers a tantalizing glimpse of what lies ahead.

The growth of the global meat industry and the implications for climate change, food insecurity, workers' rights, the treatment of animals, and other issues. Global meat production and consumption have risen sharply and steadily over the past five decades, with per capita meat consumption almost doubling since 1960. The expanding global meat industry, meanwhile, driven by new trade policies and fueled by government subsidies, is dominated by just a few corporate giants. Industrial farming—the intensive production of animals and fish—has spread across the globe. Millions of acres of land are now used for pastures, feed crops, and animal waste reservoirs. Drawing on concrete examples, the contributors to Global Meat explore the implications of the rise of a global meat industry for a range of social and environmental issues, including climate change, clean water supplies, hunger, workers' rights, and the treatment of animals. Three themes emerge from their discussions: the role of government and corporations in shaping the structure of the global meat industry; the paradox of simultaneous rising meat production and greater food insecurity; and the industry's contribution to social and environmental injustice. Contributors address such specific topics as the dramatic increase in pork production and consumption in China; land management by small-scale cattle farmers in the Amazon; the effect on the climate of rising greenhouse gas emissions from cattle raised for meat; and the tensions between economic development and animal welfare. Contributors Conner Bailey, Robert M. Chiles, Celize Christy, Riva C. H. Denny, Carrie Freshour, Philip H. Howard, Elizabeth Ransom, Tom Rudel, Mindi Schneider, Nhung Tran, Bill Winders Sustainable Meat Production and Processing presents current solutions to promote industrial sustainability and best practices in meat production, from postharvest to consumption. The book acts as a guide for meat and animal scientists, technologists, engineers, professionals and producers. The 12 most trending topics of sustainable meat processing and meat by-products management are included, as are advances in ingredient and processing systems for meat products, techno-functional ingredients for meat products, protein recovery from meat processing by-products, applications of blood proteins, artificial meat production, possible uses of processed slaughter co-products, and environmental considerations. Finally, the book covers the preferred technologies for sustainable meat production, natural antioxidants as additives in meat products, and facilitators and barriers for foods containing meat co-products. Analyzes the role of novel technologies for sustainable meat processing Covers how to maintain sustainability and achieve high levels of meat quality and safety Presents solutions to improve productivity and environmental sustainability Takes a proteomic approach to characterize the biochemistry of meat quality defects

It's been 111 years since the publication of *The Jungle*, Upton Sinclair's groundbreaking book on the cattle industry. Though improvements in animal welfare have been made since then, the industry has evolved to include issues Sinclair could never have foreseen. In *What's the Matter with Meat*, Katy Keiffer leads readers through a crash course on how this powerful multinational business has been able to generate such a bountiful supply of absurdly cheap animal proteins. *What's the Matter with Meat?* explores everything from labor issues to genetic manipulation to animal welfare to environmental degradation, illustrating just how the industrial model for meat production conjures up huge quantities of cheap meat even as it shifts many of the real costs onto the taxpayer. She describes practices few of us know about, such as land grabs in which predator companies acquire property in foreign countries for meat production, often driving out local farmers. She shows how industry consolidation entrenches cost-effective but harmful practices, creating monopolies that force competitors out of business, drive down labor costs, erode workers' rights, and exert extraordinary power over nearby communities. Keiffer demonstrates with irrefutable force that the current model for meat production—adopted worldwide—is simply not sustainable and will soon exhaust the planet's resources. A hard-hitting critique of the meat industry and its harmful effects, this book shows us just how important it is to care about where our

food comes from, to support alternative production systems, and to stop those practices that are ruining our planet in the service of the burger and the nugget.

"Today we begin an inquiry into the effects on man of chemicals in his environment--chemicals in the food we eat, the drugs we take, the air we breathe, and the water we drink. Others have dealt with the questions of cost, labeling, and nutrition. Our concern is the safety of synthetic and natural chemicals. We want to know what effect these compounds are having on our health and the health of future generations. We also want to assess the effectiveness of Federal efforts in research, regulation, and testing in this area"--Page 1.

From Scott Lively (aka The Beef Geek), founder of the U.S.'s largest organic beef company, Dakota Beef, comes an essential reference book and primer to America's favorite meat. This field guide cuts through the bull and serves up juicy facts about the Big Beef industry, arming you with the knowledge you need to make the best choices for you and your family.

Originally published in 1919, this book provides a guide to cattle farming and beef production, with an emphasis on the importance of biological science for the future of these areas. The text is comprehensive in scope, putting forward authorial observations gained from 'long and varied experience as a practical farmer and as an investigator and teacher of scientific agriculture'. This book will be of value to anyone with an interest in animal husbandry, beef production and the history of agriculture.

A provocative argument that eating meat is not what made humans human and that the future is not necessarily carnivorous. Humans are eating more meat than ever. Despite ubiquitous Sweetgreen franchises and the example set by celebrity vegans, demand for meat is projected to grow at twice the rate of demand for plant-based foods over the next thirty years. Between 1960 and 2010, per capita meat consumption in the developing world more than doubled; in China, meat consumption grew ninefold. It has even been claimed that meat made us human—that our disproportionately large human brains evolved because our early human ancestors ate meat. In *The Meat Question*, Josh Berson argues that not only did meat not make us human, but the contemporary increase in demand for meat is driven as much by economic insecurity as by affluence. Considering the full sweep of meat's history, Berson concludes provocatively that the future is not necessarily carnivorous. Berson, an anthropologist and historian, argues that we have the relationship between biology and capitalism backward. We may associate meat-eating with wealth, but in fact, meat-eating is a sign of poverty; cheap meat—hunger killing, easy to prepare, eaten on the go—enables a capitalism defined by inequality. To answer the meat question, says Berson, we need to think about meat-eating in a way that goes beyond Paleo diets and PETA protests to address the deeply entwined economic and political lives of humans and animals past, present, and future. Considers Kennedy Round GATT negotiations impact on trade barriers and tariffs, especially between U.S. and the European Economic Community, the European Free Trade Association, and Japan.

Moo's Law is the latest title from successful investor Jim Mellon, to help readers understand the investment landscape in cultivated and plant-based proteins and materials. Jim has a vision that within the next couple of decades world agriculture will be radically transformed by the advent of cultivated meat technology. This book grounds the reader in why such an advancement is absolutely necessary and informs them of the investments they could make to become part of the New Agricultural Revolution themselves. The harrowing effects on our environment, animal cruelty in food and fashion, and the struggling ability to feed the world's ever-growing population gives us no choice but to grow meat in labs or derive our proteins from plant-based sources. Not only this, he outlines what he sees as the major hurdles to the industry's success in terms of scalability of production and the smart designing of regulatory frameworks to stimulate innovation in this sector. The future of food is being developed in labs across the world - it will be cleaner, safer, more ethical and, importantly soon, cheaper too! Once price parity with conventional meats is reached, there will be no turning back -- this is Moo's Law™.

A few years ago, Marta Zaraska's mother decided to go vegetarian after stumbling upon an article on the health risks of eating meat. Her resolve lasted about a fortnight before the juicy hams and the creamy pâtés began creeping back into her refrigerator. Prodded to explain her lapse, she replied, "I like meat, I eat it, end of story." Many of us have had a similar experience. What makes us crave animal protein, and what makes it so hard to give up? And if all the studies are correct, and consuming meat is truly unhealthy for us, why didn't evolution turn us all into vegetarians in the first place? In *Meathooked*, Zaraska explores what she calls the "meat puzzle": our love of meat, despite its harmful effects. Scientific journals overflow with reports of red meat raising the risk of certain cancers; each hamburger contributes as much to global warming as does driving a car 320 miles; and the horrors of industrial meat production are now well-known. None of these facts have prompted us to give up our hamburgers and steaks. On the contrary, meat consumption has only increased over the past decades. Taking the reader to India's unusual steakhouses, animal sacrifices at temples in Benin, and labs in Pennsylvania where meat is being grown in petri dishes, Zaraska examines the history and future of meat and meat-eating, showing that while our increasing consumption of meat can be attributed in part to the power of the meat industry and the policies of our governments, the main "hooks" that keep us addicted to meat are much older: genes and culture. An original and thought-provoking exploration of carnivorousness, *Meathooked* explains one of the most enduring features of human civilization—and why meat-eating will continue to shape our bodies and our world into the foreseeable future.

A bold yet realistic vision of how technology and social change are creating a food system in which we no longer use animals to produce meat, dairy, or eggs. Michael Pollan's *The Omnivore's Dilemma* and Jonathan Safran Foer's *Eating Animals* brought widespread attention to the disturbing realities of factory farming. *The End of Animal Farming* pushes this conversation forward by outlining a strategic roadmap to a humane, ethical, and efficient food system in which slaughterhouses are obsolete—where the tastes of even the most die-hard meat eater are satisfied by innovative food

technologies like cultured meats and plant-based protein. Social scientist and animal advocate Jacy Reese analyzes the social forces leading us toward the downfall of animal agriculture, the technology making this change possible for the meat-hungry public, and the activism driving consumer demand for plant-based and cultured foods. Reese contextualizes the issue of factory farming—the inhumane system of industrial farming that 95 percent of farmed animals endure—as part of humanity’s expanding moral circle. Humanity increasingly treats nonhuman animals, from household pets to orca whales, with respect and kindness, and Reese argues that farmed animals are the next step. Reese applies an analytical lens of “effective altruism,” the burgeoning philosophy of using evidence-based research to maximize one’s positive impact in the world, in order to better understand which strategies can help expand the moral circle now and in the future. *The End of Animal Farming* is not a scolding treatise or a prescription for an ascetic diet. Reese invites readers—vegan and non-vegan—to consider one of the most important and transformational social movements of the coming decades. The state has been a dominant political form, and the preferred model of political unity, for at least the last two centuries. However, many today speak of its crisis, which stems from two main factors: the state’s changing role in the globalizing international system and the state’s complex relation to democracy, a key normative concept of contemporary politics. Authoritarian leaders use the state to successfully reaffirm sovereignty, despite international integration; democratic movements abound but often serve only to reinforce the regimes they contest. Is there an alternative? Do we need to reconceive the phenomenon of state, with a view to the future? These are the questions that an international group of scholars explores and answers in this groundbreaking book, drawing on the history of political thought, continental philosophy, and contemporary political examples. They engage the dialectical tradition broadly understood, including phenomenological transcendentalism, the political philosophy of French public law, and German twentieth-century political philosophy beyond Weber. The result brings the state into a critical political philosophy, providing a realistic model of what a good democratic state could and should be like.

Meat eating is often a contentious subject, whether considering the technical, ethical, environmental, political, or health-related aspects of production and consumption. This book is a wide-ranging and interdisciplinary examination and critique of meat consumption by humans, throughout their evolution and around the world. Setting the scene with a chapter on meat’s role in human evolution and its growing influence during the development of agricultural practices, the book goes on to examine modern production systems, their efficiencies, outputs, and impacts. The major global trends of meat consumption are described in order to find out what part its consumption plays in changing modern diets in countries around the world. The heart of the book addresses the consequences of the “massive carnivory” of western diets, looking at the inefficiencies of production and at the huge impacts on land, water, and the atmosphere. Health impacts are also covered, both positive and negative. In conclusion, the author looks forward at his vision of “rational meat eating”, where environmental and health impacts are reduced, animals are treated more humanely, and alternative sources of protein make a higher contribution. *Should We Eat Meat?* is not an ideological tract for or against carnivorousness but rather a careful evaluation of meat’s roles in human diets and the environmental and health consequences of its production and consumption. It will be of interest to a wide readership including professionals and academics in food and agricultural production, human health and nutrition, environmental science, and regulatory and policy making bodies around the world.

Argues for responsible action in the treatment of animals, challenging popular conceptions about animal feeling and awareness and profiling a safari convention, factory farm, and the works of top writers.

There are various innovations and new technologies being produced in the energy, transportation, and building industries to combat climate change and improve environmental performance, but another way to combat this is examining the world’s food resources. Currently, there are global challenges associated with livestock and meat consumption, giving way to resource scarcity and the inability to sustain animal agriculture. *Environmental, Health, and Business Opportunities in the New Meat Alternatives Market* is a pivotal reference source that provides vital research on the development of plant-based foods and nutritional outcomes. Through analyzing innovative and disruptive trends in the food industry, it presents opportunities utilizing meat alternatives to create a more engaged consumer, a stronger economy, and a better environment. Highlighting topics such as meat consumption, nutrition, health, and gender perspectives, this book is ideally designed for policymakers, economists, health professionals, nutritionists, technology developers, academicians, and graduate-level students.

Stop Being Manipulated by the Animal Foods Industry Stop the meat industry from eating into your wallet. Few Americans are aware of the realities of the economic system that supports our country’s supply of animal foods. Yet these forces affect us in ways we can hardly imagine. Though we only fork over a few dollars per pound of meat products at the grocery store, we end up paying much more than that in tax dollar-fueled government subsidies—\$38 billion more, to be exact. And that’s just one layer of hidden costs. But with the help of sustainability advocate and author David Robinson Simon’s *Meatonomics*, we can come up with informed, lasting solutions. Improve your health, your life—and the world. Animal food producers influence our buying choices with artificially low prices, misleading messages, and heavy legislation and regulation control. But learning how these forces work can help you improve both your personal life and the world in so many important ways. Life-changing foods like those in a plant-based diet will do more than just improve your waistline. The information in *Meatonomics* can help you save money, lose weight, live longer, boost your health, protect animals and the planet from abuse, and preserve rural communities worldwide. Learn to make better, more informed decisions on what to buy and how to eat. In *Meatonomics*, Dr. David Robinson Simon uses his excellent truth-finding skills, garnered from his expertise as a lawyer, to show you: • How government marketing is influencing what we think of as healthy eating • Just how much of our money is being burnt through by the meat production industry • What we can do to change ourselves and our country for the better If you were fascinated by sustainable food and healthy eating books like *Proteinaholic*, *Eating Animals*, or *How Not to Die*, you’ll be empowered to overcome the meat industry’s manipulation with *Meatonomics*.

The riveting story of the entrepreneurs and renegades fighting to bring lab-grown meat to the world. The trillion-dollar meat industry is one of our greatest environmental hazards; it pollutes more than all the world’s fossil-fuel-powered cars. Global animal agriculture is responsible for deforestation, soil erosion, and more emissions than air travel, paper mills, and coal mining combined. It also, of course, depends on the slaughter of more than 60 billion animals per year, a number that is only increasing as the global appetite for meat swells. But a band of doctors, scientists, activists, and entrepreneurs have been racing to end animal agriculture as we know it, hoping to fulfill a dream of creating meat without ever having to kill an animal. In the laboratories of Silicon Valley companies, Dutch universities, and Israeli startups, visionaries are growing burgers and steaks from microscopic animal cells and inventing systems to do so at scale—allowing us to feed the world without

slaughter and environmental devastation. Drawing from exclusive and unprecedented access to the main players, from polarizing activist-turned-tech CEO Josh Tetrick to lobbyists and regulators on both sides of the issue, Billion Dollar Burger follows the people fighting to upend our food system as they butt up against the entrenched interests fighting viciously to stop them. The stakes are monumentally high: cell-cultured meat is the best hope for sustainable food production, a key to fighting climate change, a gold mine for the companies that make it happen, and an existential threat for the farmers and meatpackers that make our meat today. Are we ready?

As marketing professionals look for more effective ways to promote their goods and services to customers, a thorough understanding of customer needs and the ability to predict a target audience's reaction to advertising campaigns is essential. The Handbook of Research on Social Marketing and Its Influence on Animal Origin Food Product Consumption is a critical scholarly resource that examines the role of social marketing in understanding and changing behavior regarding the negative impacts of consuming animal-based foods. Featuring coverage on a broad range of topics, such as the psychology of meat consumption, food waste, and meat substitutes, this publication is geared towards academicians, students, and professionals seeking current research on social marketing interventions and the demarketing of meat.

This volume offers an interdisciplinary conversation about several possible futures for the human species. The contributors elaborate on the issues that trouble our very understanding of what it means to be human in the 21st century, expanding on recent scholarly discussions about the posthuman and nonhuman turn.

"Mervyn King may well have written the most important book to come out of the financial crisis. Agree or disagree, King's visionary ideas deserve the attention of everyone from economics students to heads of state." —Lawrence H. Summers Something is wrong with our banking system. We all sense that, but Mervyn King knows it firsthand; his ten years at the helm of the Bank of England, including at the height of the financial crisis, revealed profound truths about the mechanisms of our capitalist society. In *The End of Alchemy* he offers us an essential work about the history and future of money and banking, the keys to modern finance. The Industrial Revolution built the foundation of our modern capitalist age. Yet the flowering of technological innovations during that dynamic period relied on the widespread adoption of two much older ideas: the creation of paper money and the invention of banks that issued credit. We take these systems for granted today, yet at their core both ideas were revolutionary and almost magical. Common paper became as precious as gold, and risky long-term loans were transformed into safe short-term bank deposits. As King argues, this is financial alchemy—the creation of extraordinary financial powers that defy reality and common sense. Faith in these powers has led to huge benefits; the liquidity they create has fueled economic growth for two centuries now. However, they have also produced an unending string of economic disasters, from hyperinflations to banking collapses to the recent global recession and current stagnation. How do we reconcile the potent strengths of these ideas with their inherent weaknesses? King draws on his unique experience to present fresh interpretations of these economic forces and to point the way forward for the global economy. His bold solutions cut through current overstuffed and needlessly complex legislation to provide a clear path to durable prosperity and the end of overreliance on the alchemy of our financial ancestors.

Social practice theories help to challenge the often hidden paradigms, worldviews, and values at the basis of many unsustainable practices. Discourses and their boundaries define what is seen as possible, as well as the range of issues and their solutions. By exploring the connections between practices and discourses, Minna Kanerva develops a conceptual approach enabling purposive change in unsustainable social practices. Radical transformation towards new meatways is arguably necessary, yet complex psychological, ideological, and power-related mechanisms currently inhibit change.

"In a feat of razor-sharp journalism, Zimberoff asks all the right questions about Silicon Valley's hunger for a tech-driven food system. If you, like me, suspect they're selling the sizzle more than the steak, read *Technically Food* for the real story." —Dan Barber, the chef and co-owner of Blue Hill and Blue Hill at Stone Barns Eating a veggie burger used to mean consuming a mushy, flavorless patty that you would never confuse with a beef burger. But now products from companies like Beyond Meat, Impossible Foods, Eat Just, and others that were once fringe players in the food space are dominating the media, menus in restaurants, and the refrigerated sections of our grocery stores. With the help of scientists working in futuristic labs—making milk without cows and eggs without chickens—start-ups are creating wholly new food categories. Real food is being replaced by high-tech. *Technically Food: Inside Silicon Valley's Mission to Change What We Eat* by investigative reporter Larissa Zimberoff is the first comprehensive survey of the food companies at the forefront of this booming business. Zimberoff pokes holes in the mania behind today's changing food landscape to uncover the origins of these mysterious foods and demystify them. These sometimes ultraprocessed and secretly produced foods are cheered by consumers and investors because many are plant-based—often vegan—and help address societal issues like climate change, animal rights, and our planet's dwindling natural resources. But are these products good for our personal health? Through news-breaking revelations, *Technically Food* examines the trade-offs of replacing real food with technology-driven approximations. Chapters go into detail about algae, fungi, pea protein, cultured milk and eggs, upcycled foods, plant-based burgers, vertical farms, cultured meat, and marketing methods. In the final chapter Zimberoff talks to industry voices—including Dan Barber, Mark Cuban, Marion Nestle, and Paul Shapiro—to learn where they see food in 20 years. As our food system leaps ahead to a sterilized lab of the future, we think we know more about our food than we ever did. But because so much is happening so rapidly, we actually know less about the food we are eating. Until now.

Food is at the centre of human existence. We eat every day, not only to satisfy our physical needs but also as part of cultural and social interaction. Food choices and markets shape the agricultural landscape and the cities we live in. Whereas what we choose to eat and feed our family is part of who we are, a growing number of actors compete to influence our food habits, through marketing strategies and nutritional advice. And ethical considerations are coupled with every choice over food - whether related to production, distribution, consumption, food waste, policy in general, marketing or advice. Given the variety of implications the 'food problem' entails, the construction of an inclusive society must redirect the concerns about food in the present to the imagination of future alternatives. The search for innovative solutions calls for multidisciplinary critical enquiry - and utopian thinking will be instrumental in that regard. This book brings together work by scholars in a wide range of disciplines addressing many different topics related to food futures. Topics covered include food and literature, food waste, food communication, food policy, corporate social responsibility and public procurement in food supply, responsible research and innovation in food production as well as sustainability and animal ethics and welfare.

This volume provides historical, material, aesthetic, and philosophical explorations of plant-based and in vitro food products, including multidisciplinary approaches from industry, academia, and food advocates.

This publication contains the proceedings of a seminar held in Abano Terme, Italy on November 13 - 17, 1978, under the auspices of the Commission of the European Communities, as part of the EEC programme of co-ordination of research on improvement of beef production. The programme was drawn up by a working group of specialists in beef production with the following composition: Dr. J. Thomas Belgium Denmark Prof. A. Neimann-Sørensen Dr. B. Vissac France Dr. J. R. Sreenan Ireland Prof. M. Bonsembiante Italy Dr. P. Susmel Italy Ir. H. De Boer The Netherlands Prof. J. C. Bowman UK Prof. W. F. Raymond UK Mr. I. L. Mason FAD Dr. J. C. Tayler Temporary appointment in CEC Dr. P. L'Hermite CEC The working group held one full meeting in Brussels in February 1978. The rest of the planning for the meeting was done by small group meetings and by correspondence. There were several interesting features to the seminar which contributed to its success. First, it was interdisciplinary and enabled new contacts to be developed between those concerned with beef technology and those concerned with land use. Second. different types of activity - plenary lectures. small group discussions. poster displays. technical visits and preparation of written conclusions agreed by the meeting - were included in the programme. Third, specific recommendations for future

research priorities were established during the seminar.

This book explores food from a philosophical perspective, bringing together leading philosophers to consider the most basic questions about food. Each essay analyses many contemporary debates in food studies. Slow Food, sustainability, food safety, and politics, and addresses such issues as happy meat, aquaculture, veganism, and table manners.

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