

Japanese firm to mass-produce alternative meat using 3D printer

09 November 2020 | News

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The purpose is to reproduce meat such as steak with plant-based meat (vegetable meat), mold and mass-produce it with a 3D printer, and aim to provide it at high-end restaurants by the end of 2021.

In order to correct excessive livestock farming, which is one of the causes of global warming, Net Meats notes it is necessary to develop and disseminate delicious and safe alternative meat.

Next Meats aims to replace all livestock meat with substitute meat by 2050 in order to bring CO2 emissions to near zero.

By spreading this initiative, Next Meats believes that many people will have a sense of challenge regarding climate variability.

Next Meats is a Japanese venture company that develops and commercialises alternative meats under the catchphrase "Do not end the earth". It reportedly created the world's first fake meat for yakiniku (A famous Japanese beef steak dish) "Next Yakiniku" which is now available in popular yakiniku chains.

Additive-free and delicious plant-based products such as "Next Gyudon" and "Next Burger", which look exactly like the real thing, have started gaining popularity, the company said. Next Meats is currently preparing for expansion in the United States and China.