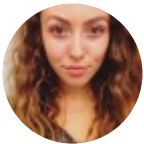


# Food Tech News: Consumer Acceptance Study on Precision Fermentation Dairy, Seaweed Cattle Feed, and Airdropped Beer



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Welcome to the weekly Food Tech News round-up, where we gather recent stories you might have missed. This week a few pieces caught our eye, including a recently published consumer acceptance study on precision fermentation, a new facility for seaweed-based cattle feed, a university in Singapore offering an alternative protein course, and Busch Light dropping beer from a helicopter.

### **Consumer acceptance study on precision-fermentation-derived dairy products**

Formo (formally LegenDairy), a Berlin-based alternative dairy start-up, announced this week that it co-published what it is calling the first-ever consumer acceptance study on precision fermentation-derived dairy products. The study was published in the peer-review journal “Frontiers in Sustainable Food Systems.” A little over 5,000 people from the U.S., the U.K., Brazil, Germany, and India were surveyed on their attitudes towards animal-free dairy products, specifically cheese, that are molecularly identical to real dairy. The study found that strong enthusiasm from all five countries, with 71 percent of the participants saying they were willing to buy animal-free dairy cheeses and 79 percent willing to try these alternative cheese products.



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### **A new \$90 million facility for methane-reducing seaweed cattle feed**

[Pirie Meats](#) and [CH4 Global](#) are partnering to build a [\\$90 million dollar facility in Southern Australia](#) at the end of this year to produce cattle feed made from seaweed. Cattle [are a major source of greenhouse gas emissions](#), and their feed might be to blame for this. Research by [CSIRO](#) (Commonwealth Scientific and Industrial Research Organization) found that by feeding cattle a mixture of regular cattle feed and a red seaweed called *Asparagopsis*, greenhouse gas emissions from cattle could be reduced by 90 percent. CH4 Global will initially supply Pirie Meats with enough red seaweed to feed up to 10,000 head of cattle.



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## A university in Singapore will now offer a course on alternative protein

Singapore has recently been gaining recognition as a hub for alternative protein, with it being the first country to offer regulatory approval of the sale of cultured meat and major players in the space opening up new facilities in this Asian city-state. Nanyang Technological University (based in Singapore) will be offering a new course that explores alternative proteins. The course, the first of its kind throughout Asia, will be available starting this upcoming school year for undergraduate students. Called “Future Foods – Introduction to Advanced Meat Alternatives,” the course was developed in partnership with the Good Food Institute and will be coordinated by Professor William Chen. Science and engineering students in their third or fourth year have access to the course that will touch on the three pillars of alternative protein: plant-based, cultured, and fermentation.