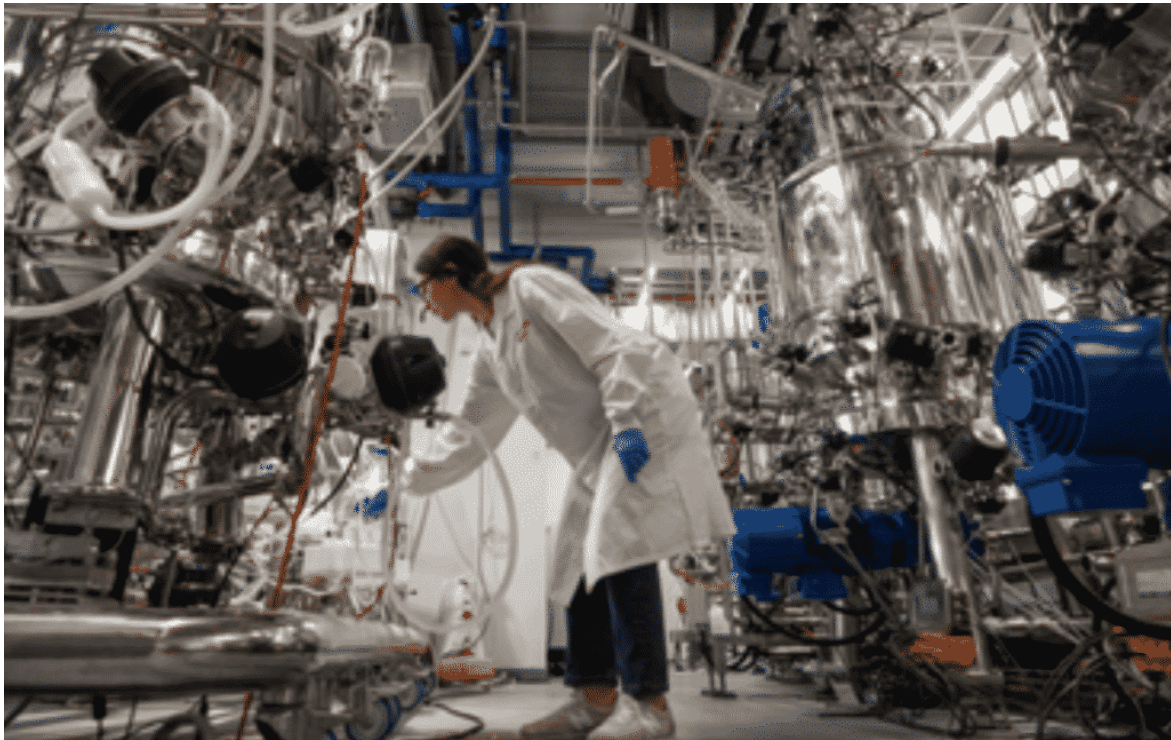


World's First Mega Lab-Grown Meat Factory To Produce 5,000 Burgers Per Day



Technocrats think that they can out-perform nature by creating meat in a factory. Agenda 21/2030 seeks to eliminate traditional ranching and farm animals as being “unsustainable”. Products will hit shelves in 2022.
□ TN Editor

The World Economic Forum’s (WEF) The Great Reset plan includes a complete transformation of the global food and agricultural industries and the dieting of humans. The architects behind this plan are preparing for a meatless society with the introduction of cell-based, slaughter-free meat.

Before this decade is over, we’re all going to be eating some form of slaughter-free meat, including chicken, pork and lamb, and beef. The point of all this is to generate fewer greenhouse emissions at cattle farms, use less land for farming, and reduce the use of freshwater and grains for the traditional process of growing livestock.

The aim is for a sustainable future, and already we’ve noted a few

companies producing cell-based, slaughter-free meat. However, these facilities are operating at limited output as it is costly to produce fake meat.

That's where Future Meat Technologies of Israel comes into play with their brand new facility able to pump out 500 kilograms (1,102 pounds) of cultured meat products per day, or the equivalence about 5,000 hamburgers per day.

"This facility opening marks a huge step in Future Meat Technologies' path to market, serving as a critical enabler to bring our products to shelves by 2022," said Rom Kshuk, CEO of Future Meat Technologies. "Having a running industrial line accelerates key processes such as regulation and product development."

Kshuk said the facility produces cultured chicken, pork, and lamb products, and beef production will be coming online soon.

The company's platform enables fast production cycles—about 20 times shorter than traditional farming.

Yaakov Nahmias, the company's founder and chief scientific officer, said, *"our goal is to make cultured meat affordable for everyone, while ensuring we produce delicious food that is both healthy and sustainable, helping to secure the future of coming generations."*

It seems as Nahmias' roadmap for commercializing lab-grown meat plays into the "great reset" plan orchestrated by WEF.

So we don't confuse readers, cultured meat products are different from plant-based imitation meat companies, such as Impossible Foods and Beyond Meat.

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