

Lab Grown Meat Bill.

1. **Higher Carbon Footprint**: Lab-grown meat production can emit **4 to 25 times more carbon dioxide per kilogram** than conventional beef farming under current methods.
2. **Energy-Intensive Process**: The production of lab-grown meat requires highly refined growth media, making it **more energy-intensive** than traditional meat production.
3. **Environmental Impact**: Scaling up lab-grown meat production using existing processes could result in a **global warming potential** that is **4 to 25 times greater** than that of retail beef.
4. **Resource Use**: The purification of growth media to pharmaceutical levels uses more resources, increasing the **global warming potential** and making it more expensive than conventional beef production.
5. **Technical Challenges**: Transitioning from pharmaceutical-grade to food-grade production methods is a significant technical challenge, and even under the best scenarios, lab-grown meat's environmental impact could be **26% higher** than conventional beef production.

Sources. www.sciencealert.com www.ucdavis.edu