



# 3 REASONS TO LOVE CULTIVATED FOODS

**APAC-SCA (Student Chapter) is here with its second series of factsheets highlighting the benefits and reasons why we should eat cultivated meat & seafood.**

APAC-SCA (Student Chapter) is proud to present you with a series of factsheets to help you and I understand the science of cultivated meat and seafood. This series of factsheets will be shared in three parts – the first series addressed common myths and misconceptions you might have on this new food production technology, part two of this series shall cover the reasons why we need cultivated food, and part three will bring you behind the scenes of its production. Sit back, relax, as we bring you through this journey with us. To access the three-part series and for more information visit our website at [www.cellagstudent.com](http://www.cellagstudent.com).

# CONTRIBUTES TO GLOBAL FOOD SECURITY

## 1 REASON to love CULTIVATED



### "3 times more efficient"

Cultivated meat & seafood offer a promising solution to make animal protein **more accessible with a shorter timeframe** of production when compared with conventional livestock. The increased efficiency means that cultivated meat & seafood can be produced with **fewer resources**, leading to higher volume of food production. This means more people can have access to meat, reducing food scarcity and making nutritious options available to a wider population.



Meeting Singapore's "30 by 30" goals.

The "30 by 30" goal refers to Singapore's ambitious goal to produce 30% of its nutritional needs locally by 2030

## "Recognising its potential"

The Singaporean government recognises the importance of cultivated meat & seafood, committing substantial investments in research and development programs dedicated to such new food production technologies. By integrating cultivated meat & seafood into its food strategy, Singapore aims to enhance food security, reduce reliance on imports, and ensure a sustainable and resilient food supply for its population.

# MINIMISES THE POTENTIAL RISK OF CONTAMINATION FROM PATHOGENS

# 2

REASON  
to love CULTIVATED

## Controlled Production Environment

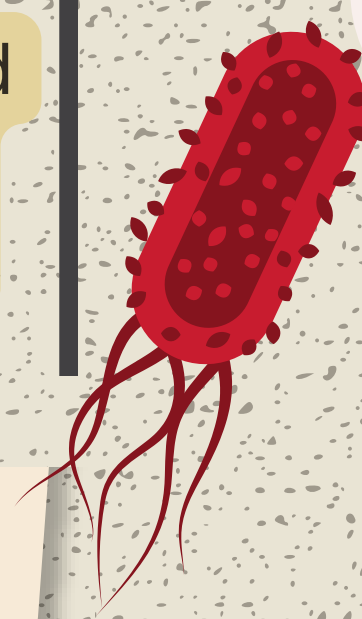
Just like any other food manufacturing facility, cultivated meat & seafood are produced in controlled environments with food safety protocols in place. This reduces the possibility of contamination by various pathogens such as E. coli, Salmonella, and Listeria.

## Antibiotic Resistance?



Antibiotic resistance is when pathogens and bacteria develop the ability to conquer the drugs that were designed to eliminate them

- Antibiotics are administered to farm animals, such as cattle, for similar reasons as in humans—to treat infections. The risk of disease transmission is especially high in livestock because they are often kept in close proximity, which increases the likelihood of spreading illnesses.



## Did you know?



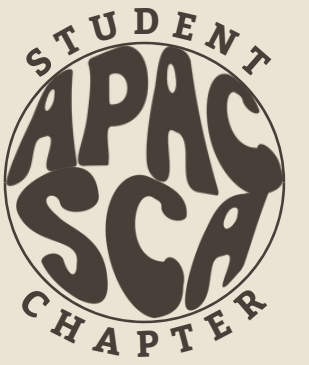
In 2021, the worst outbreak of bird flu was observed. A total of 3.2 million birds were culled between October 2021 and September 2022.

Consuming meat or milk from an animal carrying antibiotic-resistant bacteria can transfer those resistant bacteria to humans. Salmonella and Campylobacter are among the most common foodborne bacteria that exhibit antibiotic resistance.



# It is true, we only have ONE Earth

## 3 REASONS to love CULTIVATED



95% ↓ Reduction in  
greenhouse gas  
emissions

Animal agriculture, including animal feed production, is estimated to contribute 14.5–20% of global human-caused greenhouse gas emissions

### Did you know?

According to the Good Food Institute (GFI), if production facilities use renewable energy, cultivated meat & seafood would have a smaller carbon footprint than at least 95% of traditional meat and farmed seafood, based on the largest global study of food environmental impacts.



### Reduces Deforestation

In addition to requiring large amounts of land for grazing, especially for free-range meat, cultivating feed for the animals often requires extensive deforestation. In contrast, cultivated meat & seafood are produced in controlled culture facilities that do not require extensive land use.



Climate change has negatively impacted the lives of you and I. By lowering greenhouse gas emissions, we can **mitigate** climate change by **slowing down the rate of global warming** to reduce the frequency and intensity of extreme weather events like droughts and floods. Additionally, reducing deforestation is essential for conserving biodiversity. Being home to countless species, preserving these habitats are crucial to ensuring their survival and security.

