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Cultured steak -new wave for meat production-



“Cultured meat” is an emerging meat produced by growing animal cells instead of raising whole animals. Compared with the conventional meat production by livestock, it has low environmental burden and smaller breeding area. In addition, strict hygiene control can be easily performed. Because of these reasons, it is expected as an efficient alternative for the conventional meat production.

Cultured meat is being developed in the world. Its major focus is on the production of minced meats. Our group attempts to develop the method for in vitro production of three-dimensional bovine muscle using tissue engineering approach, toward the "cultured beef steak" with real meat texture.