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Lab-grown meat given green light in Singapore – 9th December, 2020

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Singapore approved the consumption of meat made in a lab. This could revolutionise the way we eat. Cultured meat is grown in a laboratory, but it is real meat - real chicken to be precise. It looks and tastes like real chicken. The meat is from the company Eat Just. The "just" in the company's name means "fair". No animals are killed to make the meat. This could change the meat industry. It could badly affect chicken and livestock farming.

Singapore's green light is just the start of a revolution. Many companies worldwide will get approval to grow meat. This could reduce the environmental impact of livestock farming and change the world for the better. We could see disease-free meat, an end to the use of drugs in meat, and an end to animal cruelty. Cultured meat could create a safer, more secure global food supply. It could also lead to other food products.

Level 5

Singapore has approved the consumption of meat manufactured in a lab. Lab-grown meat could revolutionise the way we eat. The cultured meat is grown in a laboratory in bioreactors, but it is, scientifically, real meat - real chicken to be precise. It looks and tastes like real chicken. The meat is from the U.S. company Eat Just. The "just" in the company's name is the adjective "just," meaning "fair". The CEO says no animals are killed to make the meat. This could potentially transform the meat industry. It could also badly affect poultry and livestock farming.

Singapore's green light is just the start of a revolution in meat manufacturing. The CEO said many companies worldwide will get approval for lab-grown meat. This meat could greatly reduce the environmental impact of livestock farming. It could change the world for the better. We could see disease-free meat, an end to the use of drugs in meat, and an end to animal cruelty. The CEO added: "Cultured meat's role in creating a safer, more secure global food supply has...given rise to a steady increase in the application of animal cell culture technology...of food products."

Level 6

Singapore has approved the production, sale and consumption of meat manufactured in a lab. The lab-grown meat could be the start of a revolution in the way we eat. Despite the cultured meat coming from bioreactors in a laboratory, it is, scientifically, real meat. To be more precise, it is chicken. The "chicken bites" look and taste like real chicken. The chicken is made by the U.S. company Eat Just. The "just" in the company's name is the adjective "just" (meaning "fair") rather than the adverb that means "only". Josh Tetrick, the Eat Just CEO, said no animals are killed to make the meat. This has the potential to transform the meat industry. It could also have an adverse impact on poultry and livestock farming.

Mr Tetrick believes Singapore's green light is just the start of a huge shake-up that will revolutionise meat manufacturing. He said: "I'm sure that our regulatory approval for cultured meat will be the first of many in...countries around the globe." He said lab-grown meat could lead to a huge reduction in the environmental impact of livestock production and thus change the world for the better. We could see disease-free meat, an end to the use of drugs in meat, and an end to animal cruelty. Tetrick added: "Cultured meat's role in creating a safer, more secure global food supply has...given rise to a steady increase in the application of animal cell culture technology...of food products."