Milk from the field not a lab

NON GMO Project VERIFIED
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Natural and Non-GMO Dairy VS. Precision Fermented Synbio Dairy

Rich, healthy soil

Perennial grasses

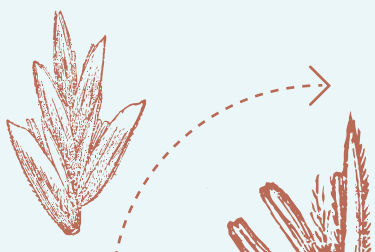
Cows on pasture, expressing natural behaviors

Cows produce whole milk including butterfat, milk solids, enzymes, and more

Farmer milks cows

Milk is tested, bottled, and sold

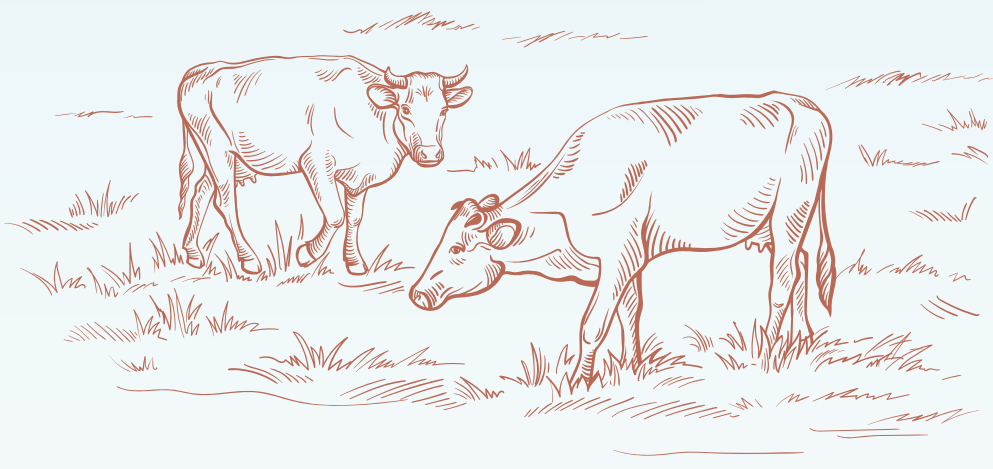
Milk is used to create natural, non-GMO products like ice cream, cheese, cream and butter

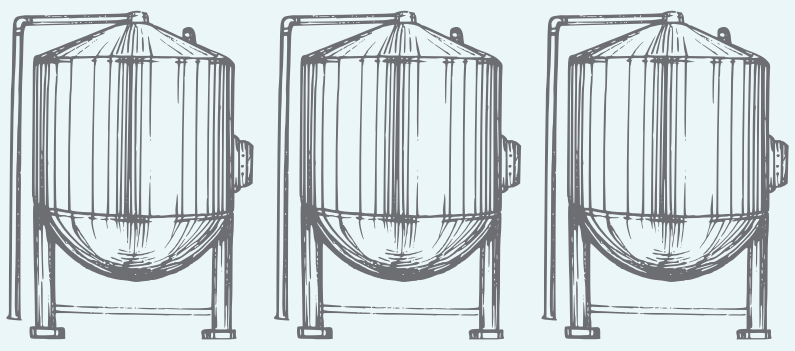


Waste: Manure is natural fertilizer

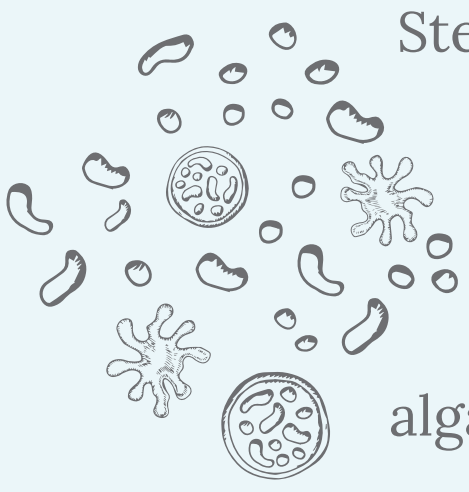
The regenerative cycle starts over

Healthy perennial grasses sink carbon





Sterile laboratory

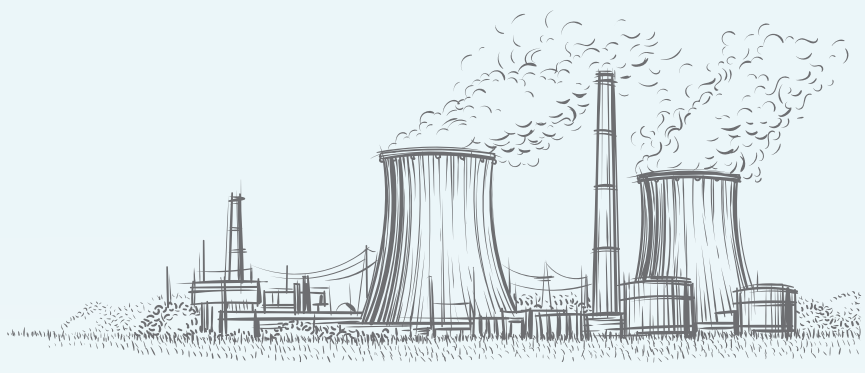


Genetically engineered microbes (such as yeast, algae, or bacteria)

GMO corn, soy, or sugar likely used as growth medium for microbes. Microbes produce “milk” protein isolates such as whey

Lab workers skim proteins from growth medium slurry

Milk protein isolate is combined with flavorings, other proteins, colorants, texturizers, processing aids, etc. into almost any processed food containing “animal-free” dairy proteins.



Sludge steam: A significant amount of biohazard waste by-product must be incinerated

It’s unclear if the novel GMO microbes are in the final product

Questions about Precision Fermentated Synbio

How nutritious are these novel engineered cells and how do they interact with our gut microbiome?

Who gets paid for these patented dairy products, and who goes out of business?

What are the biosecurity risks if these novel genetically modified organisms or materials are released outside the lab?

How much waste material is produced in the synbio process relative to sellable product?