

# LIVESTOCK VS. LAB MEAT

WHY LAB MEAT WILL LEAD TO A MORE SUSTAINABLE FUTURE WORLDWIDE

## LIVESTOCK



### 30% OF LAND IS USED FOR LIVE STOCK

The amount of land used to house and feed livestock is enough to feed about 3.5 billion people.



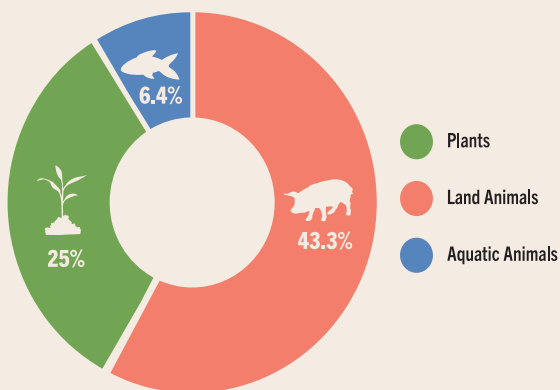
### 70% OF FRESH WATER IS USED FOR CROPS & LIVESTOCK

Agriculture consumes more water than any other source. Due to this two-thirds of the world population may face water shortages by 2025.



### 80% OF DEFORESTATION IS DUE TO CATTLE RANCHING

Extensive cattle ranching is the number one culprit of deforestation in virtually every Amazon country.



### 43% OF DEATHS FOOD BORNE ILLNESSES COME FROM MEAT

The Center for Disease Control & Prevention found meat & poultry is the most common food sources for fatal infection.

## LAB MEAT



### 1 COW SAMPLE PRODUCES 800 MILLION BURGERS

Lab meat creates trillions of animal proteins without farmland, allowing for faster production of meat.



### LAB MEAT REDUCES WATER CONSUMPTION BY 82-92%

Lab meat cuts down greatly on water consumption by livestock, helping reduce water scarcity and pollution.



### LAB MEAT ONLY USES 2% OF LAND THAT LIVESTOCK NEED

Lab meat is "much more efficient and environmentally-friendly" requiring less land than the global meat industry needs.



### LAB MEAT REDUCES THE RISK OF FOOD RELATED SICKNESS

Lab meat is only made of muscle cells, stopping the risk of hormones, salmonella, and e.coli, that can infect meat and make people sick.