

Sveriges lantbruksuniversitet Swedish University of Agricultural Sciences

Beyond agriculture – Edible microorganisms and the next revolution in food production

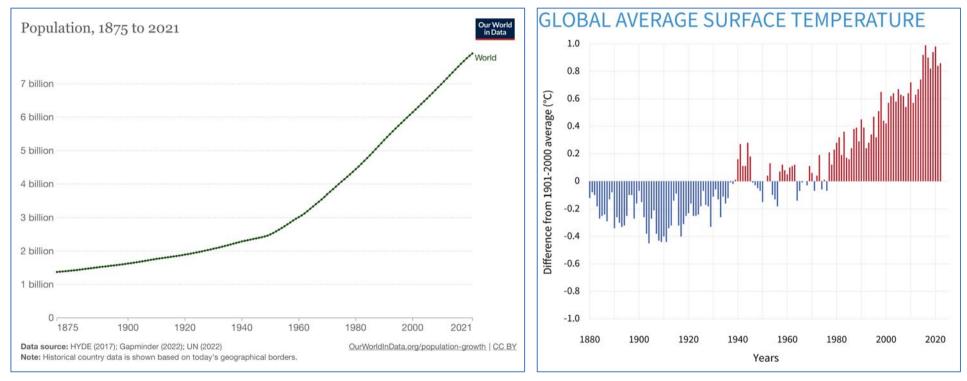


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Feeding the human species

- Historically, societal progress has been closely correlated with the ability of humans to acquire food in sufficient amounts (capacity) with as little physical/financial effort as possible (efficiency).
 - Domestication of plants and animals.
 - Refrigeration, pasteurization, packaging.
 - Industrial nitrogen fixation.
 - Motorized agricultural machinery.
 - Agricultural pesticides.
 - Genetic engineering of crops and production animals.



ourworldindata.org

climate.gov

Resistance to sudden destructive events:

- extreme weather
- armed conflict
- volcanic super-eruption
- solar storm
- meteorite impact
- alien invasion...

Resilient

- Does not impair our future ability to produce food.
- Minimal impact on the natural environment.

Productive

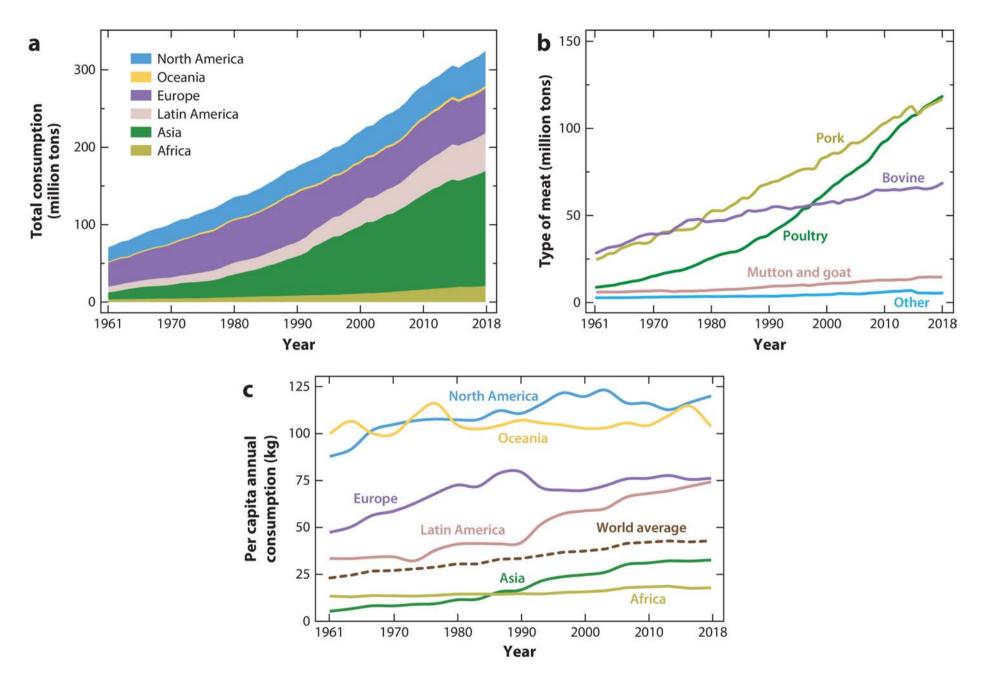
Sustainable

Capacity to provide the entire human population with sufficient calories and essential nutrients.

Ethical

- animal welfare
- equal access to affordable, safe and nutritious food
- land ownership
- workers rights
- food technology IP

• ...



What is food?

EDIBLE BIOMASS

Must be <u>digestible</u>.

 Excludes abundant and potentially nutritious biomass consisting of e.g. cellulose, hemicellulose, pectin, chitin.

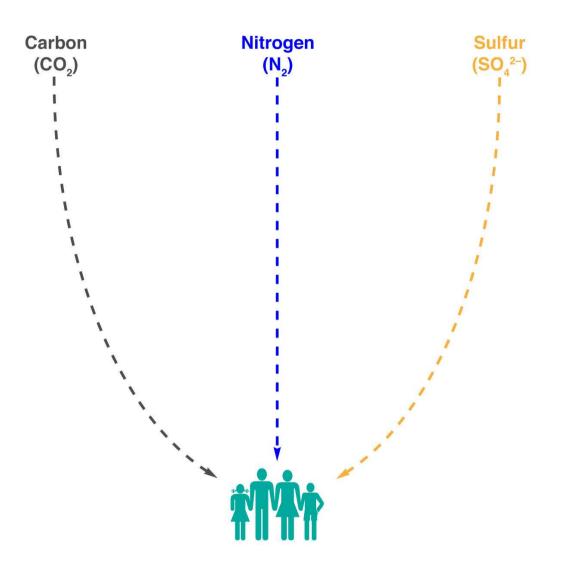
Must be <u>non-toxic</u>.

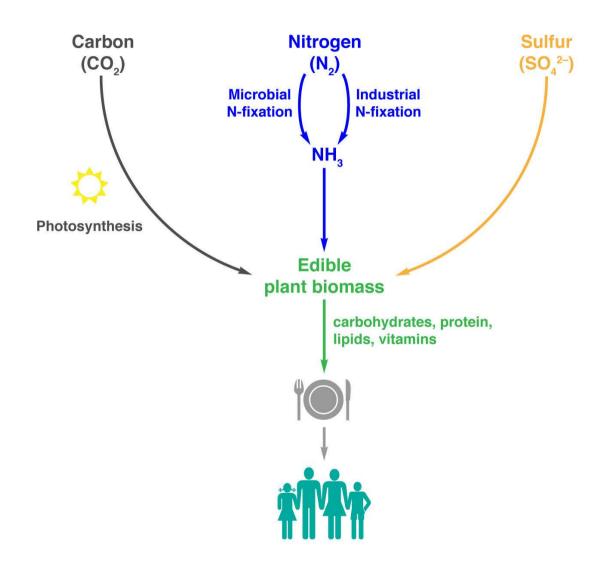
• Excludes otherwise nutritious and digestible biomass (poisonous mushrooms, berries, tubers etc).

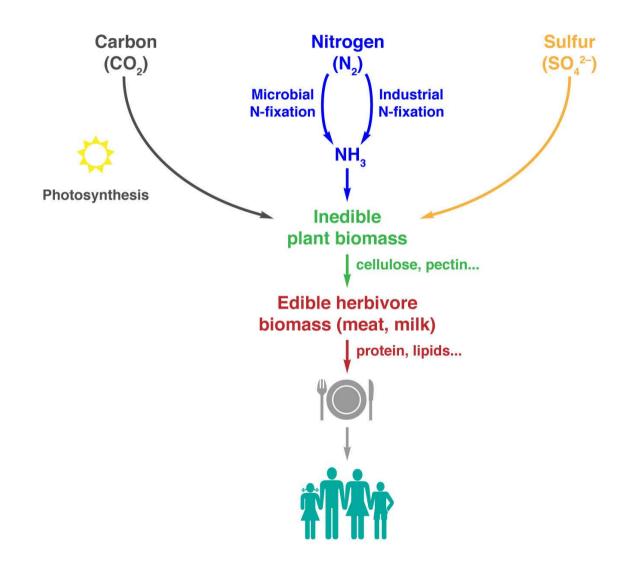
Must be able to provide calories and essential nutrients.

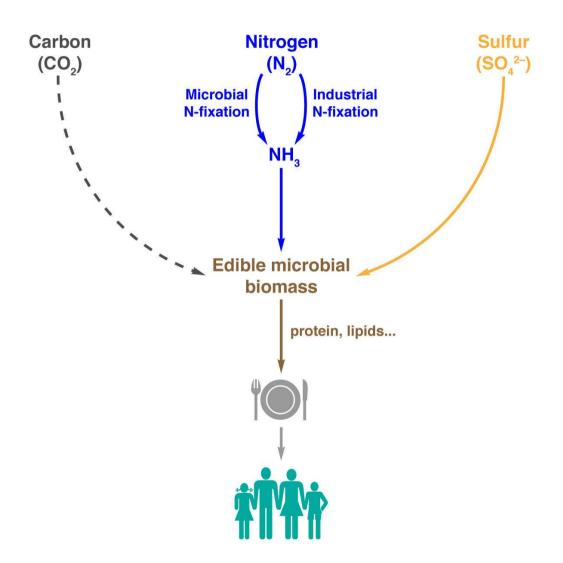
- carbohydrates
- protein
- lipids (fats)

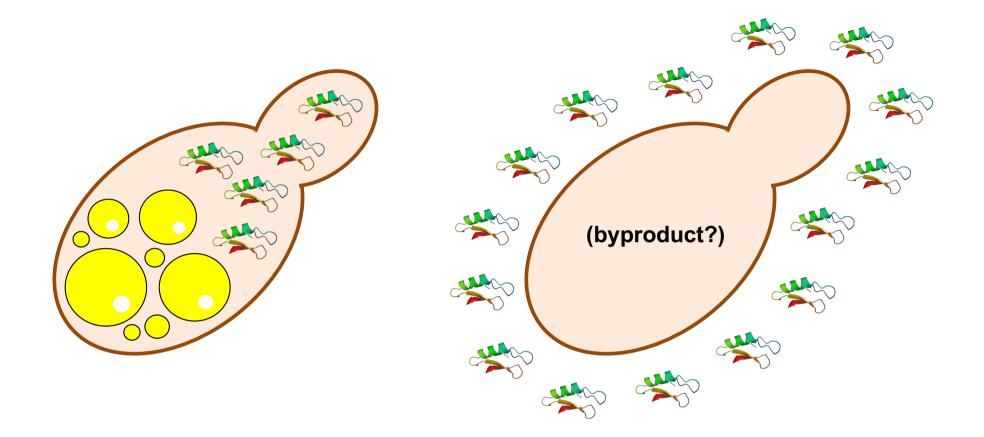












Edible microbial biomass

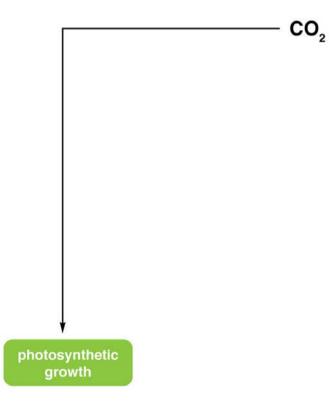
- Bulk cellular protein ("single-cell protein", SCP)
- Bulk cellular lipids ("single-cell oil", SCO)

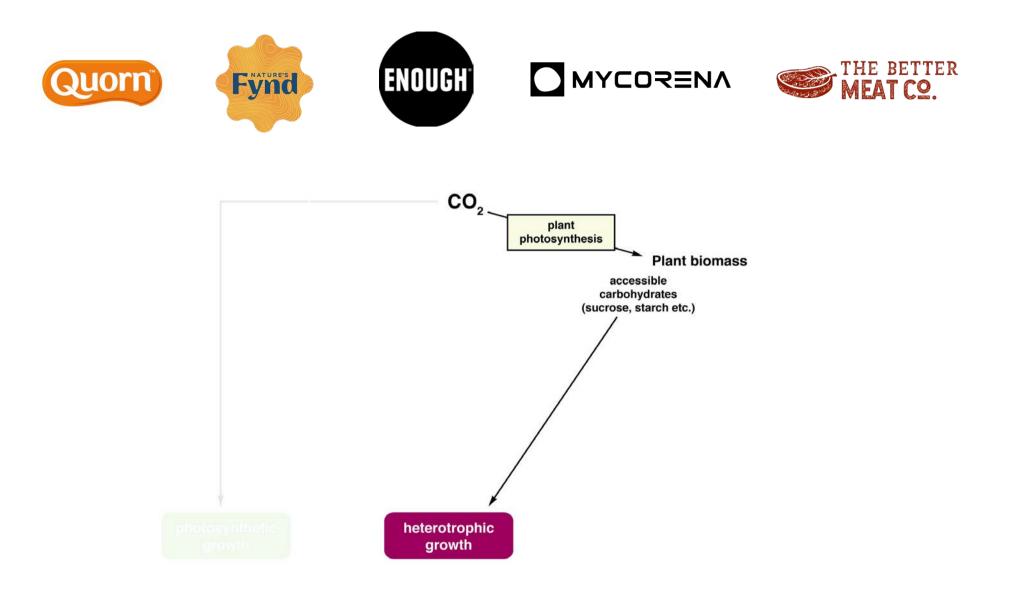
Heterologous production ("precision fermentation")

 Recombinant animal protein, e.g. casein, β-lactoglobulin, gelatin, ovalbumin

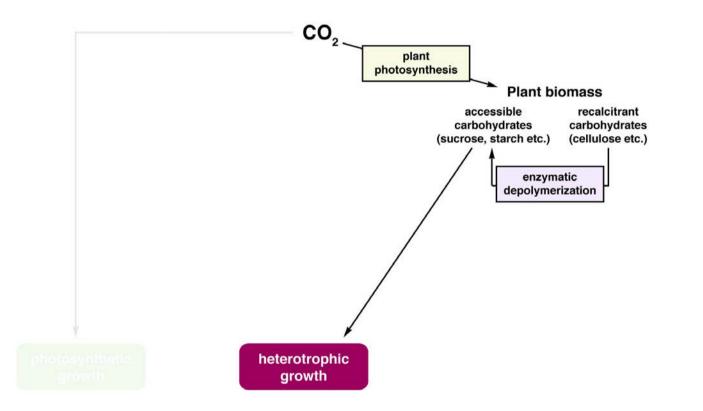


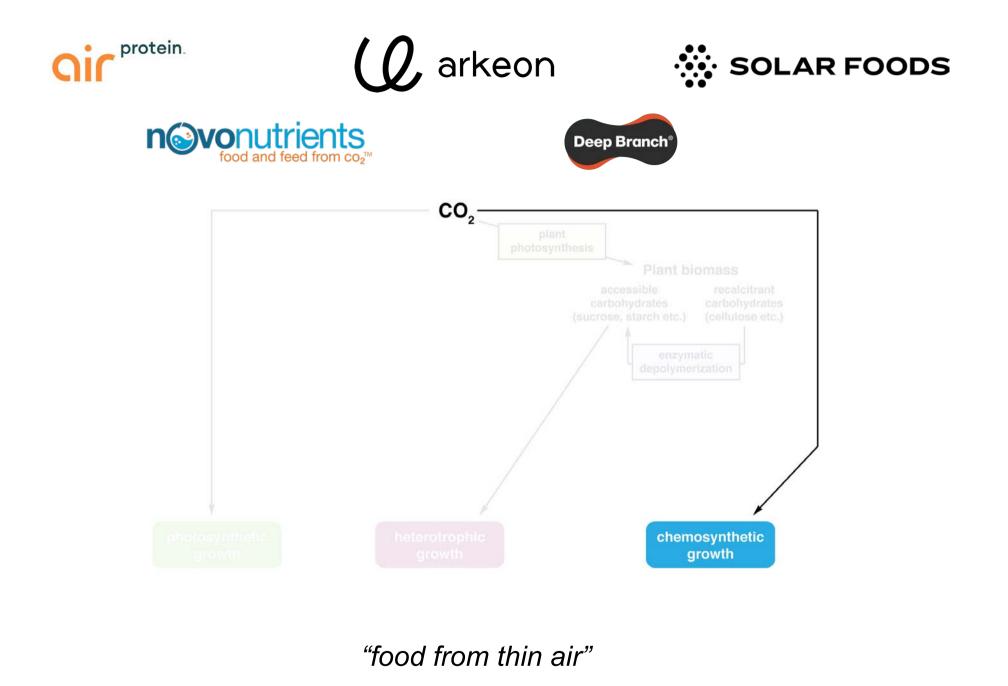






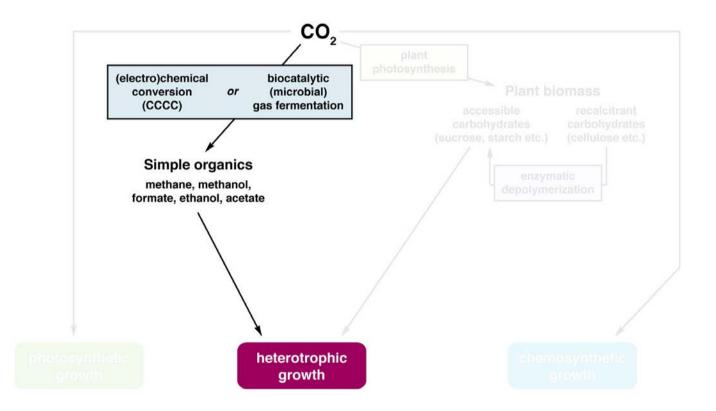






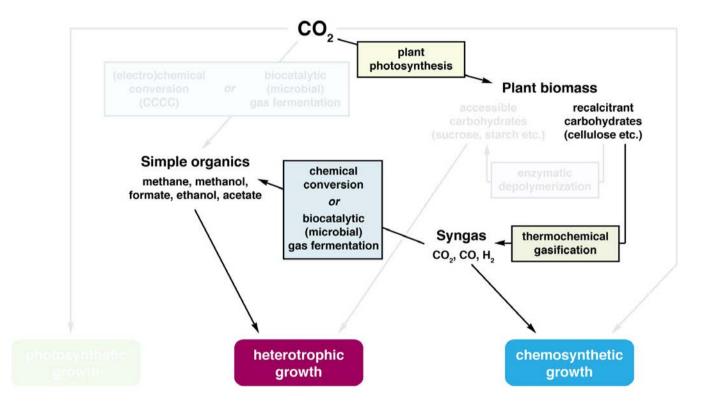


AIR COMPANY



"carbon capture, conversion and cultivation" (CCCC)

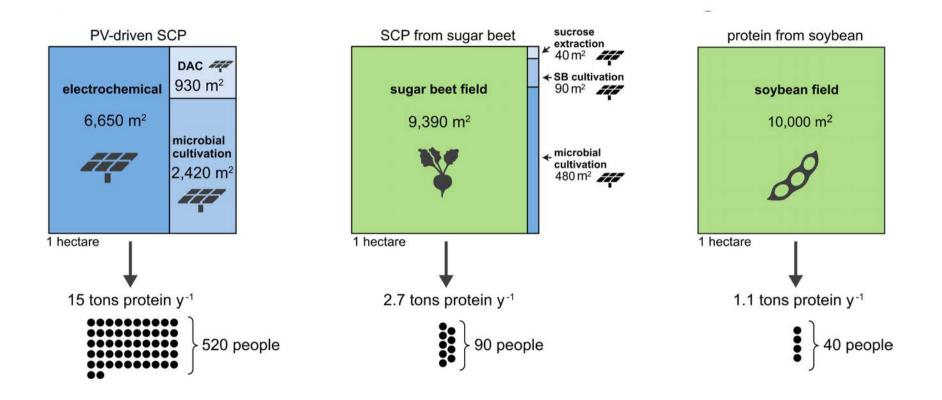
(Adapted from Linder, 2023, ACS Food Science & Technology, vol. 3, pp. 1144–1152)



Implications

- Global food production capacity is longer limited by access to arable land *if* we chose to use non-agricultural /photosynthesis-independent feedstocks.
- The geographical footprint of global food production can be shrunk significantly *if* we chose to use non-agricultural/photosynthesis-independent feedstocks.
- Global food production capacity is longer dependent on favorable climate conditions *if* we chose to use nonagricultural/photosynthesis-independent feedstocks.

Stay off the sugar!



Some of the issues ahead

- Consumer adoption (how fast, what degree of replacement) vs. global bioreactor capacity.
 - Mandating microbial feed for (mainly monogastric) animals as a stopgap measure to decrease impact of meat consumption?
- Sustainability and resilience of carbon and nitrogen feedstocks for microbial food production.
 - Improving CO₂ capture and conversion technologies, renewable ammonia synthesis.
- Food sovereignity vs. food technology IP.

If you want to know more (about what I think)...

- Linder, T. (2023) Beyond agriculture How microorganisms can revolutionize global food production.
 ACS Food Science & Technology, vol. 3, pp. 1144–1152.
- Linder, T. (2023) Fulfilling the promises of fermentationderived foods. *GEN Biotechnology*, vol. 2, pp. 188–196.