

Alternative Proteins for the Global Market

Viola Chen | Innovation Lead, GFIC

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GFI Consultancy (GFIC) is a China-based impact consultancy firm focused on providing industry insights and R&D resources to support the alternative protein sector.

We work collaboratively with academic institutions, scientists, corporations, startups, and investors to accelerate plant-based, fermentation-enabled, and cultivated protein innovation in China.



Our partner-the Good Food Institute (GFI)

GFI is an international network of nonprofits developing the roadmap for a sustainable, secure, and just protein supply.

Key areas of work:



Science and Technology

Advancing foundational, open-access research in alternative proteins



Corporate Engagement

Partner with companies and investors to unlock funds, innovation, and scale



Policy

Work with policymakers and regulators to ensure a clear path to market and secure support for research and innovation



United States Israel Brazil India Europe Asia Pacific Japan

200+ staff in 7 regions

Demographic changes in Asia will push demand for animal protein to new heights

Asia's projected meat and seafood consumption growth, 1961-2050



Source: Asia Research and Engagement (2018). Charting Asia's Protein Journey

Conventional meat production is fundamentally unsustainable

Environmental Devastation

- Accounts for 14.5% of global greenhouse emissions
- Land use, water use, nutrient runoff
- Loss of biodiversity

Global Food Insecurity

• Tremendous inefficiency in the face of resource scarcity

The Next Global Pandemic

- 75% of emerging human pathogens are zoonotic in origin
- 10 million annual deaths from antimicrobial resistance in 2050

Animal Suffering

• Billions of animals a year, and growing



But there is an alternative.

What if we could transition to alternative meat, eggs, and dairy produced in more sustainable and efficient ways without compromising on the taste, affordability, and accessibility of animal-based products?

Protein diversification



Plant-based









Fermentation in alternative proteins









Traditional fermentation

Precision fermentation

Biomass fermentation

What is cultivated meat and how is it made



SAMPLE

A small sample of cells is obtained from an animal.



CELL STARTER CULTURE



CELLS AT MATURATION Primarily muscle, fat, and connective tissue.

Fat Cell





Fibroblast Cell



The long-term comparative advantage of alternative proteins is higher production efficiency

Environmental impacts compared to plant-based meat	Plant-based meat (made with wheat protein)	Cultivated meat (made with renewable energy)	Conventional chicken (ambitious benchmark)	Conventional pork (ambitious benchmark)	Conventional beef (ambitious benchmark, from dairy cattle)
Land use	1x	8x	23x	30x	44x
Water use	1x	28x	23x	20x	57x
Air pollution	1x	10 x	14x	20x	67x
Toxic chemicals	1x	6x	6x	12x	55x
Greenhouse gas emissions (CO2-eq)	1x	6x	7x	12x	41x

For GHG comparison to conventional beef production, cultivated meat's global warming benefits are best viewed as short-term, as beef's impacts are driven primarily by methane.

Source: GFI & CE Delft lifecycle assessment 2021. Note: The beef shown here is from dairy cattle. Beef from beef cattle is significantly more resource-intensive, with 70x as much GHG emissions compared to plant-based meat.

Continued funding and innovation will drive alternative protein development along a spectrum



Contact us







Viola Chen, Innovation Lead VIOLA@GFICONSULTANCY.COM

Website Gficonsultancy.com

LinkedIn

