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Advances in cultured meat technology

Edited by Professor Mark Post, Maastricht University, The Netherlands, Professor Che Connon, Newcastle University, UK and Dr Chris Bryant, University of Bath and Bryant Research, UK



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About the book

The book reviews the major technologies used in cultured meat product development, including cell line sourcing, cell growth media, bioreactors for cell multiplication and tissue engineering using scaffolds.

About the editors

Dr Mark Post is Professor of Sustainable Industrial Tissue Engineering in the Faculty of Health, Medicine and Life Sciences at Maastricht University, The Netherlands.

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