

# Got MilQ? Fake Milk to Replace Dairy and Breast Milk

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*Biomilq, made from cultured breast tissue, will be marketed as a breast milk substitute*

*The company Helaina is working on creating glycoproteins "identical to those found in breast milk." Those proteins can then be added to a variety of infant formulas, seniors' nutrition and, eventually, all sorts of foods*

*The justification for creating synthetic milk substitutes is, of course, preventing and reversing "climate change." That's the justification used to sell virtually all fake foods. In reality, however, they will perpetuate and worsen adverse effects on the environment*

*Lab-created foods are ultraprocessed and therefore qualify as junk food. Fake meat and dairy cannot replace the complex mix of nutrients found in grass fed beef and dairy, and it's likely that consuming ultraprocessed meat and milk alternatives may lead to many of the same health issues that are caused by a processed food diet*

*The starting ingredients in fermented synthetic biology products are cheap sugars derived from GE corn and soy. All GE crops are grown in environmentally destructive monocultures, and use loads of herbicides such as glyphosate, pesticides like neonicotinoids and synthetic fertilizers. As a result, they're loaded with chemical residues that end up in the final product*

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The globalist technocrats are intent on monopolizing the entire food supply. They already have a monopoly on genetically engineered (GE) grains and have made headway in GE

seafood. The next targets are lab-grown meats and dairy substitutes. There's even a lab-made breast milk alternative on the way called Biomilq, which is made from cultured breast tissue.<sup>1</sup>

Another company, Helaina, aims to create glycoproteins "identical to those found in breast milk,"<sup>2</sup> which can then be added to a variety of infant formulas. They may also be used in seniors' nutrition and eventually, all sorts of foods.

Many familiar globalists are invested in these faux dairy ventures. Biomilq investors, for example, include **Bill Gates, Jeff Bezos, Mark Zuckerberg, Richard Branson, Masayoshi Son, Jack Ma, Michael Bloomberg and Marc Benioff.**<sup>3</sup>

The first Biomilq product is expected to be ready for the market within the next three to five years.<sup>4</sup> Other animal-free milk products are expected to hit the shelves sometime between 2023 and 2024.<sup>5,6</sup> That includes ice cream made with lab-grown dairy, which will go into Ben & Jerry's product line.<sup>7</sup>

In the Environmental Health Symposium video above, Alan Lewis reviews what goes into the making of synthetic biology. Synthetic biology goes by many names, including "gene edited fermentation" and "precision fermentation products."

While that sounds fairly innocuous, synthetic biology manufacturers rarely ever discuss what goes into the feed they use to grow the target organism, or what happens to the waste at the end of the fermentation process. That's understandable, as both raise a number of serious questions.

## **What Are the Base Ingredients?**

As explained by Lewis, the starting ingredients in fermented synthetic biology products are cheap sugars derived from GE corn and soy. All GE crops are grown in environmentally destructive monocultures with taxpayer subsidies, and use loads of herbicides such as glyphosate, pesticides like neonicotinoids and synthetic fertilizers. As a result, they're loaded with chemical residues that end up in the final product.

In addition to a base of sugars, hundreds of other ingredients may be added to the ferment in order to produce the desired end product, such as a certain protein, color, flavor or scent.

As explained by Lewis, the most-often used microorganism in the fermentation process is E.coli. The E.coli is gene-edited to produce the desired compound through its digestive process. It also needs to be antibiotic-resistant, since it needs to survive the antibiotics used to kill off other undesirable organisms in the vat.

Aside from the desired target metabolite, these gene-edited organisms may also be spitting out any number of non-target metabolites that have completely unknown environmental consequences and health effects.

## **How Are Synthetic Biology Ferments Created?**

As explained by Lewis, the various "feed" ingredients are placed in a fermentation bioreactor set at 87 to 90 degrees Fahrenheit for anywhere from 24 to hundreds of hours to

grow the target microorganism. The target organisms in the ferment consume the nutrients they need, and what's left over after those organisms are extracted is hazardous biowaste.

Importantly, while traditional fermentation processes, such as the making of beer, produces waste products that are edible by animals, compostable and pose no biohazard, the same cannot be said for these GMO synthetic biology ferments. The biowaste must first be deactivated, and then it must be securely disposed of. It cannot go into a landfill.

It's important to realize that they are creating GMO organisms that have never existed on earth before, and these organisms and their waste are neither edible nor compostable, and there are unknown risks involved with unintentional or intentional release of these organisms into the environment.

They may also result in novel foodborne illnesses. And, since antibiotics are used to prevent the growth of undesirable organisms in the ferment, antibiotic-resistant organisms are automatically integrated into the final product. The types of foodborne illness that might be caused by gene-edited E.coli and its metabolites are anyone's guess at this point. Nobody knows what such illness might look like.

## **The Fake Justification for Fake Foods**

The justification for creating synthetic biology for food, including milk substitutes, is to prevent and reverse "climate change." As reported by CNBC in June 2020:<sup>8</sup>

"Biomilq co-founder and CEO Michelle Egger ... and her co-founder, CSO Leila Strickland, hope that the breast milk produced by Biomilq from culturing mammary epithelial cells will help reduce the carbon footprint from the global infant formula market ...

'Right now, by the estimations we have been able to make, at least 10% of the dairy market globally ends up in infant formula,' Eggers said. 'That means per-infant-fed formula in the U.S., 5,700 metric tons of CO2 are produced, and 4,300 gallons of freshwater are consumed each year to feed a child. Parents want to do what's best for their kids but shouldn't have to decide between feeding their children and protecting the planet.'"

While the [push for synthetic biology](#) is built on the idea that it will somehow save the environment from the ravages of factory farming, concentrated animal feeding operations (CAFOs) and monocultures, it's incredibly misleading, because it doesn't address the fact that there are environmentally beneficial ways to farm, and we really should switch to those instead of transitioning into factory laboratories where everything that comes out of it is a biohazard.

## **Fake Food Manufacturing Creates Toxic Waste Products**

In February 2021, the Good Food Institute (GFI), a nonprofit group behind the alternative protein industry, released a techno-economic analysis of cultivated meat, which was prepared by consulting firm CE Delft.<sup>9</sup> In it, they developed a model to reduce the current costs of cultured meat production down to a point that would make it economically feasible in full-scale plants by 2030, a model they said is "feasible."

In attempting to create cultured meat on the scale that would be necessary to feed the world, logistical problems are numerous and, possibly, insurmountable. There are waste products — catabolites — to deal with, as even cultured cells excrete waste that is toxic.

Oxygen and nutrients must also be adequately distributed to all the cells, something that's difficult in a large reactor. Stirring the cells faster or adding more oxygen may help, but this can cause fatal stress to the cells.<sup>10</sup>

The environmental “benefits” are also on shaky ground when you factor in soy production as well as the use of conventional energy sources. When this is factored in, GFI's life-cycle analysis found that cultured meat may actually be worse for the environment than conventionally produced chicken and pork.<sup>11,12</sup>

## **Repeat of a Failed System**

Yet, the push for the creation of synthetic biology continues. In the foreword to Navdanya International's report “False Solutions That Endanger Our Health and Damage the Planet,” Vandana Shiva details how lab-grown foods are catastrophic for human health and the environment, as they are repeating the mistakes already made with industrial agriculture:<sup>13</sup>

“In response to the crises in our food system, we are witnessing the rise of technological solutions that aim to replace animal products and other food staples with lab-grown alternatives. Artificial food advocates are reiterating the old and failed rhetoric that industrial agriculture is essential to feed the world.

Real, nutrient-rich food is gradually disappearing, while the dominant industrial agricultural model is causing an increase in chronic diseases and exacerbating climate change.

The notion that high-tech, ‘farm free’ lab food is a viable solution to the food crisis is simply a continuation of the same mechanistic mindset which has brought us to where we are today — the idea that we are separate from and outside of nature.

Industrial food systems have reduced food to a commodity, to ‘stuff’ that can then be constituted in the lab. In the process, both the planet's health and our health have been nearly destroyed.”

## **Lab-Made Foods Are Junk Foods**

It's important to realize that all lab-created “foods” are ultraprocessed, and will likely impart the same kind of ill health effects as other ultraprocessed foods. In 2018, Friends of the Earth (FOE), a grassroots environmental group, released a report that posed critical questions about the trend toward synthetic biology. In it, they stressed the highly-processed nature of these products:<sup>14</sup>

“Various ‘processing aids’ are employed to make some of these products, including organisms (like genetically engineered bacteria, yeast and algae) that produce proteins, and chemicals to extract proteins.

For example, chemicals like hexane are used to extract components of a food, like

proteins (from peas, soy, corn etc.) or compounds (from genetically engineered bacteria) to make xanthan gum ... disclosure of these ingredients is not required.

Other processing aids (e.g. bacteria, yeast, algae), including those that are genetically engineered to produce proteins, are also not currently required to be disclosed on package labeling. The lack of transparency makes it difficult to assess the inputs and impact of their use.”

Basically, what the globalist cabal is attempting to do is to eliminate conventional farming methods like raising cattle for beef and dairy products, and replace them with synthetic, patented reproductions. In short, they’re taking whole foods and turning them into ultraprocessed junk foods, all while trying to convince you the junk food is healthier for you.

## **Synthetic Biology Is Part of a Control Scheme**

Aside from the potential health hazards, lab-grown foods rely on monocultured crops that destroy the soil, resulting in carbon release. So, right there, the climate change justification falls apart. Since synthetic biology relies on GMO monoculture, it creates the very things they claim to counteract: environmental degradation that results in climate change.

As noted by Lewis, synthetic biology, which is the latest addition to the patented, genetically modified organism (GMO) food system, also results in a “massive shift in ownership and concentration of wealth ... and control over our food supply.”

In short, synthetic biology creates reliance on industry that can then be used to manipulate and control the population in any number of ways. In the long term, people will eventually lose the know-how of producing their own food using traditional methods, and this may well be part of the plan.

The globalist cabal intends to create a one world government, and what better control tool than having everyone completely dependent on the state for all of its food?

## **Protect Your Health by Avoiding Frankenfoods**

The drive for plant-based alternatives to real animal food, be it meat or dairy, isn’t due to health, or even to support vegan or vegetarian diets. Those truly interested in eating a plant-based diet can do so by eating real plants, after all, and in so doing can enjoy the many health benefits that eating plant foods provides. No, it’s about creating a system of control through food. It’s also a way to control people’s health.

It’s already known that the consumption of ultraprocessed food contributes to disease,<sup>15</sup> but manufactured fake meat and dairy may also pose additional unknown risks.<sup>16</sup> The benefactor of ill health, of course, is Big Pharma.

The processed food industry has spent many decades driving chronic illness that is then treated with drugs rather than a better diet. Synthetic foods will likely be an even bigger driver of chronic ill health and early death.

The fact is, fake meat and dairy cannot replace the complex mix of nutrients found in grass fed beef and dairy, and it’s likely that consuming ultraprocessed meat and milk alternatives may lead to many of the same health issues that are caused by a processed food diet. So, if

you want to really protect your health and the environment, skip pseudofoods that require patents and stick to those found in nature instead.

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## Notes

<sup>1, 4</sup> [Alarabiya.net May 3, 2022](#)

<sup>2</sup> [Food Navigator December 12, 2022](#)

<sup>3, 8</sup> [CNBC June 16, 2020](#)

<sup>5</sup> [Startup Daily July 27, 2021](#)

<sup>6</sup> [Sydney Spring Herald September 13, 2022](#)

<sup>7</sup> [ZME Science December 9, 2022](#)

<sup>9</sup> [Techno-Economic Analysis for the production of cultivated meat February 2021](#)

<sup>10, 12</sup> [The Counter September 22, 2021](#)

<sup>11</sup> [LCA of cultivated meat - February 2021, Page 3](#)

<sup>13</sup> [Children's Health Defense April 5, 2022](#)

<sup>14</sup> [Friends of the Earth, From Lab to Fork, June 2018 \(PDF\)](#)

<sup>15</sup> [BMJ 2018; 360:k322](#)

<sup>16</sup> [Consumer Reports, August 29, 2019, Impossible Burger, What is it?](#)

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