

United States to Ban Real Meat

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Region: [USA](#)

Global Research, April 01, 2022

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Evidence that The Great Reset is rapidly approaching can be seen in the recent decision by the U.S. Food and Drug Administration to ban real meat, and if history is any indication, the same decision may be taken by other countries as well. The U.S. ban is slated to take effect April 1, 2024

The decision comes on the heels of repeated public appeals to the Western world by Bill Gates to stop eating real meat as a climate control effort

According to the FDA, natural beef production is a primary culprit of climate change. University of California researchers have measured the amount of methane emitted by the average cow, concluding cattle “are the No. 1 agricultural source of greenhouse gases worldwide”

Each year, a single cow produces about 220 pounds of methane, and methane from cattle is 28 times more potent in warming the atmosphere than carbon dioxide

Livestock raised in massive industrial farming arrangements, aptly called “confined animal feeding operations” (CAFOs), have also been identified as a source of foodborne illness, and is yet another reason why the FDA has decided to ban real meat in favor of synthetic beef

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Evidence that The Great Reset is rapidly approaching can be seen in the recent decision by the U.S. Food and Drug Administration to ban real meat, and if history is any indication, the same decision may be taken by other countries as well. The U.S. ban is slated to take effect April 1, 2024.

The decision comes on the heels of repeated public appeals to the Western world by Bill Gates to stop eating real meat and transition to lab-grown synthetic “beef” instead.

Gates Spearheads Fake Beef Climate Solution



[Click here to watch the video.](#)

As explained in the Navdanya International report, “Bill Gates & His Fake Solutions to Climate Change,” an excerpt of which was published by The Defender in April 2021:¹

“One of Bill Gates’ most recent promotions is his prescriptions of synthetic foods for developed countries as a means to combat climate change. In a recent interview with MIT Technology Review, Gates says he thinks ‘all rich countries should move to 100% synthetic beef.’

Fake food replaces animal products with highly processed food grown in labs, like fake meat, fake dairy products or fake eggs. It is made possible by technical innovations such as synthetic biology, which involves reconfiguring the DNA of an organism to create something entirely new.

For instance, plant-based meat companies like Beyond Meat and Impossible Foods use a DNA coding sequence from soybeans or peas to create a product that looks and tastes like real meat. Some companies are also investing in cell-based meat, grown from real animal cells, but it has yet to reach the market.

More and more firms are getting involved in this fast-growing market, like Motif Foodworks (plant-based meat and dairy alternatives), Ginkgo Bioworks (custom-built microbes), BioMilq (lab-grown breast milk), Nature’s Fynd (fungi-grown meat and dairy alternatives), Eat Just (egg substitutes made from plant proteins), Perfect Day Food (lab-grown dairy products) or NotCo (plant-based animal products made through AI), to name but a few.”

Beef Production Pegged as ‘Prime Culprit’ of Climate Change

According to Gates and other synthetic beef proponents — and now the FDA — natural beef

production is a primary culprit of climate change.

Cattle are the No. 1 agricultural source of greenhouse gases worldwide. ~ UC Davis

A number of institutions have evaluated the environmental impact of cows and other livestock over the years, including University of California, Davis, where researchers like Frank Mitloehner have been busy measuring the amount of methane emitted by the average cow.² According to UC Davis:³

“Cattle are the No. 1 agricultural source of greenhouse gases worldwide. Each year, a single cow will belch about 220 pounds of methane. Methane from cattle is shorter lived than carbon dioxide but 28 times more potent in warming the atmosphere, said Mitloehner, a professor and air quality specialist in the Department of Animal Science.”

Meat Is Also Implicated in Foodborne Disease

Livestock raised in massive industrial farming arrangements, aptly called “confined animal feeding operations” (CAFOs), have also been identified as a source of foodborne illness. Covered in feces and urine, dehydrated and often sickly, these animals are slaughtered using mechanized tools and procedures that convey these infection-loaded excreta into the final meat product.

The food and food-contaminant combination that causes the most harm to human health is campylobacter, which sickens more than 1.5 million people⁴ and costs the U.S. an estimated \$1.3 billion a year. In second place is toxoplasma, costing society another \$8 billion⁵ annually.

Despite the obvious reality of foodborne illness, very little was actually known about which foods were the riskiest until a report⁶ from the University of Florida’s Emerging Pathogens Institute revealed the pathogen-food combinations most likely to make you sick. The report, issued in 2011, showed that the data overwhelmingly pointed to tainted meats as the prime culprits.

Realizing that pasteurization of animal products such as milk falls way short of protecting human health, the U.S. Department of Agriculture in 2014 proposed tackling the No. 1 source of costly foodborne illness — raw meat — by placing restrictions on the sale of raw meat.

The proposal didn’t go anywhere, but the FDA is now pointing to it as yet another reason to ban natural meat sales altogether. Lab-grown synthetic “beef” does not have any of these issues, they claim, due to the fact that all of the ingredients in each batch can be carefully controlled.

Beef Consumption Is ‘Unsustainable’

As reported by UC Davis:⁷

“With the escalating effects of climate change, that fact has advocates urging the public to eat less beef. They contend it’s an unsustainable diet in a world with a population expected to reach nearly 10 billion by 2050.”

As mentioned, Gates is one such anti-beef advocate. In mid-February 2021, he gave an interview with MIT Technology Review, in which he suggested that that synthetic beef, such as Impossible Foods (which he cofounded with Google and Jeff Bezos), “is a key part of climate action,” as it would eliminate a key source of global greenhouse gas emissions.⁸

Gates has also suggested that synthetic beef could eliminate the “protein problem,” i.e., the fact that we’re facing a global shortage of protein-rich foods in the wake of the COVID pandemic.⁹

The strong recommendation to replace beef with fake meat is made in Gates’ book “How to Avoid a Climate Disaster: The Solutions We Have and the Breakthroughs We Need,” which was released in February 2021. As for the issue of taste, Gates assured MIT Technology Review¹⁰ that:

“You can get used to the taste difference, and ... they’re going to make it taste even better over time.”

The irony of Bill Gates — who lives in a 66,000-square-foot mansion and travels in a private jet that uses up 486 gallons of fuel every hour¹¹ — talking about how to save the environment isn’t lost on everyone. Two days after his MIT Technology Review interview, The Nation criticized Gates’ contradictions, including the fact that his jet-setting lifestyle also makes him a carbon “super emitter”:¹²

“According to a 2019 academic study¹³ looking at extreme carbon emissions from the jet-setting elite, Bill Gates’s extensive travel by private jet likely makes him one of the world’s top carbon contributors — a veritable super emitter. In the list of 10 celebrities investigated — including Jennifer Lopez, Paris Hilton, and Oprah Winfrey — Gates was the source of the most emissions.”

Impossible Foods Holds 14 Patents, Has 100+ Pending

Impossible Foods’ products resemble nothing found in nature. That’s why the company holds 14 patents, with at least 100 more pending. “It’s not food; it’s software, intellectual property” — 14 patents, in fact, in each bite of Impossible Burger with over 100 additional patents pending for animal proxies from chicken to fish.

Natural foods cannot be patented, but Impossible Foods’ products certainly can be. Impossible Foods’ products are heavily processed and created in production rooms — not grown in or found in nature. Their science project creations are also heavily protected.

And the creator holds all the cards. They own the “food” and are the only ones allowed to make the “food.” All fake meat consumers lacking options for real food will be dependent on the patented ultraprocessed goo.

Circumventing Problematic Labeling Challenge

The idea is that by making the transition from real beef to synthetic “meats” in wealthier nations first, we would have the best chance of positively impacting the environment while simultaneously reducing world hunger.

In the interview, Gates admitted that use of regulation might be required “to totally shift the demand.” With that statement, he’s basically proven his “prophetic powers” yet again. At the time, he confessed that “the politics are challenging,” especially with regard to labeling. He told MIT Technology Review:

“There are all these bills that say it’s got to be called, basically, lab garbage to be sold. They don’t want us to use the beef label.”

The controversy became clear during a July 2018 public meeting convened by the FDA to discuss the naming of lab-grown meat. As reported by The Atlantic,¹⁴ various speakers referred to the lab concoctions as “clean meat,” “artificial meat,” “in vitro meat,” “cell culture products,” “cultured meat” or “culture tissue.”

Each term had its advocates and critics and consensus seemed impossible to reach. Now, with the ban on real meat sales in the U.S., the FDA basically resolves this challenge, as no special labels will be required. ALL beef products will be adulterated.

Some will be plant-based, while others will be based on tissue cells grown on a lattice. Mosa Meat, for example, grows their meat after harvesting a small number of cells from livestock “who are then returned, almost unscathed, to their fields.”¹⁵ A single tissue sample is said to be able to yield 80,000 quarter-pound hamburgers.

Yesterday’s Science Fiction May Become Tomorrow’s Reality

Food inventors are even working on cultured meat from human cells, bringing to mind the 1973 dystopian science fiction film “Soylent Green.” The movie takes place in New York in 2022. The Earth is severely overpopulated, and for sustenance, people are given rations of water and Soylent Green, which supposedly is a high-protein food made from plankton.

In the end, you discover in this futuristic nightmare fantasy of controlling big corporations, that the high-protein drink is actually made from people. Now, in the year 2022, scientists are working on lab-grown “meat” made from human cells that are harvested from the inside of human cheeks.¹⁶ As reported by Tech Times in November 2020:¹⁷

“A new ‘DIY meal kit’ that can be used to grow steaks that are made mostly from human cells ... Called ‘Ouroboros Steak,’ this is named right after the circular symbol of a snake known for eating itself tail-first. This hypothetical kit would later on come with everything that one person would need in order to use their own cells to grow miniature human meat steaks ...”

These kits are not yet commercially available, but it begs the question of what possesses someone to think that eating a lump of meat made from your own body could be a viable idea? The question must also be raised about whether this is cannibalism.

Those defending the concept claim that since you’re eating your own body, it’s not cannibalism. However, if it ever becomes commercially available, what’s to prevent someone from growing meat from other people’s cells — and selling it? And the ick factor aside, how could this impact the spread of disease? For example, tribal cannibalism in Papua, New Guinea,¹⁸ led to a prion disease, which nearly wiped out a tribe of people.

In many villages, after an individual died, the villagers would cook and consume the body in an act of grief. Scientists who studied the tribe believe that one person developed a sporadic incident of Crutchfield-Jakob disease, also known as mad cow disease. Eating the neurological tissue then spread the disease throughout the tribe.

How Will FDA's Decision Impact Public Health?

While much attention is placed on taste — making products that, taste-wise, mimic real beef — few if any are talking about the proverbial elephant in the room, which is the health impacts of fake beef.

Tissue growth inside an animal occurs when the blood supply delivers appropriate nutrients to produce healthy muscle growth. This requires that the animal is fed a whole and balanced diet, from which the body extracts the necessary nutrients in an appropriate amount to feed the cells.

The human body then extracts the nutrients found in regeneratively and biodynamically pastured meat. However, as science has demonstrated in the last two decades, growing cells on sugar causes growth, but will not yield health. The sheer ability to grow lab-cultured meat does not indicate that the end product will have any health benefit to the end consumer.

One primary problem I foresee is the fact that plant-based fake meat contains excess amounts of omega-6 fat in the form of linoleic acid (LA). This, I believe, is one of the most significant contributors to ill health and chronic disease, as excessive LA leads to severe mitochondrial dysfunction, decreased NAD+ levels, obesity, insulin resistance and a radical decrease in the ability to generate energy.

The genetic engineering used to produce the flavor and texture of real meat does not reproduce healthy fatty acid composition because the substrate is canola and sunflower oils as the primary sources of fat. The sunflower oil used in both Impossible Burgers and Beyond Meats is 68% LA,¹⁹ which is an extraordinarily high amount.

It is dangerous because LA is susceptible to oxidation and causes oxidation byproducts called OXLAMs (oxidative linoleic acid metabolites). These byproducts devastate your DNA, protein, mitochondria and cellular membranes. This means that fake meat is failing all measures of sustainability and health.

Facing an Uncertain Future

I've often stated that if every American decided to purchase humanely raised organic beef, the CAFO system and the ultra-processed and patented fake meat industry would collapse overnight. With the nationwide ban on real meat racing toward us — 2024 is only two short years away — the window of opportunity for change is rapidly closing.

For now, however, sourcing your foods from a local farmer is still one of your best bets to ensure you're getting wholesome food, and I would encourage you to do so while you still can. The following organizations can help you locate farm-fresh foods in your local area:

1. [Local Harvest](#) — This website will help you find farmers markets, family farms, and other sources of sustainably grown food in your area where you can buy produce, grass-fed

meats, and many other goodies.

2. [Farmers Markets](#) — A national listing of farmers markets.

3. [Eat Well Guide: Wholesome Food from Healthy Animals](#) — The Eat Well Guide is a free online directory of sustainably raised meat, poultry, dairy and eggs from farms, stores, restaurants, inns and hotels, and online outlets in the United States and Canada.

4. [Community Involved in Sustaining Agriculture \(CISA\)](#) — CISA is dedicated to sustaining agriculture and promoting the products of small farms.

NOTICE

This is an April Fool's article and the FDA ban on real meat is a fictional scenario. A primary reason why we post April Fool's articles is to act as warnings. We want to wake people up to see what could happen if actions aren't taken to protect and preserve freedom.

Over the years, many of our April Fool's "jokes" have come true, including our fictional prediction of adult vaccine mandates and internment camps. This isn't a coincidence. This is planned, and you can see it happening around you. The future of your personal and medical freedoms has not yet been decided. The ending will depend on you.

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Notes

¹ [The Defender April 20, 2021](#)

^{2, 3, 7} [UC Davis June 27, 2019](#)

⁴ [NY State Department of Health. Campylobacteriosis. February 2022](#)

⁵ [J Infect Dis. 1997 Dec;176 Suppl 2:S192-7](#)

⁶ [University of Florida's Emerging Pathogens Institute, Ranking the Risks: The 10 Pathogen-Food Combinations with the Greatest Burden on Public Health](#)

^{8, 10} [MIT Technology Review February 14, 2021](#)

⁹ [MSN October 24, 2021](#)

¹¹ [Market Watch February 16, 2021](#)

¹² [The Nation February 16, 2021](#)

¹³ [Annals of Tourism Research November 2019, Volume 79, 102775](#)

¹⁴ [The Atlantic, July 13, 2018](#)

¹⁵ [Popular Mechanics, February 19, 2021](#)

¹⁶ [Mysterious Universe, November 17, 2020](#)

¹⁷ [Tech Times, November 22, 2020](#)

¹⁸ [NPR, September 6, 2016](#)

¹⁹ [EAT Forum, Planetary Health Diet](#)

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