

《美国公司推出新型人造猪肉，不是素的，是真肉》

Most fake meat products get protein from a small group of plants. In the case of the Beyond Burger or Nestle ' s Awesome Burger, the main ingredient is pea protein; the Impossible Burger gets protein from soy and potatoes. Kellogg ' s " Incogmeato " line is made with soy. But one new Bay Area startup relies on fungus instead—specifically, koji, the fungus used to make sake.

??????????????????Beyond Burger?????Awesome Burger?????????????Impossible
 Burger?????????????????Incogmeato??

The startup, called Prime Roots, launched limited sales of its first product—a fungi-based bacon—online today. Bacon "is a very underserved meat alternative," says Prime Roots cofounder Kimberly Le. "There's a lot of ground beef out there. But there isn't as much in the way of whole-muscle meat or a more formed product like bacon or chicken breast, which is something that koji does really well at replicating."

??????Prime Roots???Prime Roots?????????Kimberly
 Le?????"??"



[Photo: courtesy Prime Roots]

