



open wetlab
waag society



DIY In Vitro Meat

Meat in a petri dish



The future of meat is a highly debated topic. Environmentalists are seeking alternatives to animal suffering and polluting in today's industrial farming. Perhaps bioreactor grown meat, so called In Vitro Meat, is the answer.

In this workshop the participants will grow their own In Vitro meat. For that we need to dissect fresh mice and extract live tissue. By feeding it with the right nutrients in the right conditions, the meat will grow. The participants will take home their own meat culture.

Duration:

3-4 hours

Number of participants:

Max 30

Subjects:

Meat culture
Mammalian anatomy
Mammalian cell cultivation

All Open Wetlab workshops consist of an introduction into the subject and it's making, a concise biosafety training, the making itself an optional artists presentation and a dialogue with the participants about the theme and background of the workshop.

More information can be obtained by contacting wetlab@waag.org and at waag.org/openwetlab

Booking: Open Wetlab Workshops can be booked by contacting diensten@waag.org