

The Seven Megatrends that Could Beat Global Warming: 'There is Reason for Hope'

By Damian Carrington,
Environment editor
November 8, 2017

Excerpts:

"1. Methane: Getting to to the Meat

The world's appetite for meat and dairy foods is rising as people's incomes rise, but the simple arithmetic is that unless this is radically curbed, there is no way to beat global warming.

The task looks daunting – people hate being told what to eat. However, just in the last year, a potential solution has burst on to the market: plant-based meat, which has a tiny environmental footprint. What sounds like an oxymoron – food that looks and tastes just as good as meat or dairy products but is made from plants – has attracted heavy investment.

Perhaps even more telling is that major meat and dairy companies are now piling in with investments and acquisitions, such as the US's biggest meat processor, Tyson, and multinational giants Danone and Nestlé."

FULL ARTICLE:

<https://www.theguardian.com/environment/2017/nov/08/seven-megatrends-that-could-beat-global-warming-climate-change>



Plant-Based 'Meat' and 'Fish' May Be the Future. But How Do They Taste?

By Alison Roman
April 12, 2018

Excerpts:

"Today, 140 White Castle locations began serving the vegan Impossible Burger, part of a new wave of plant-based proteins that taste, cook and, in some cases, bleed like the animal version. Unlike tofu dogs and Boca Burgers, these products are aimed squarely at carnivores.

The goal isn't to placate your vegan cousin at family barbecues. The goal is to save the planet—or at least mitigate the damage that commercial fishing and cattle farming are doing to the environment.

To persuade red-blooded Americans to pack their grills with pea protein, these plant-based substitutes will have to taste good—and I'm happy to report that many do. Some, however, are still in beta when it comes to flavor.

Does "shrimp" made from algae taste better than shrimp? Not yet, but it's still better than overfished oceans. I'll take it. You should too."

FULL ARTICLE:

<https://www.wsj.com/articles/plant-based-meat-fan-fish-may-be-the-future-but-how-do-they-taste-1523527260>

NBA Players Explain Why They Are Going Vegan and Vegetarian

By Kristian Winfield
October 25, 2017

Excerpt:

As more information becomes available about the food athletes are putting in their bodies, a lifestyle trend appears to be taking the NBA by storm: veganism.

That's right, players are throwing out the beef and picking up the beets, putting down the chicken and picking up the chickpeas. According to most of them, the change in diet has both helped them cut weight and increased their energy levels.

FULL ARTICLE:

<https://www.msn.com/en-us/sports/nba/nba-players-explain-why-they-are-going-vegan-and-vegetarian/ar-AAu21r4?li=BBnb7Kz>

BotanCuisine.com Plant-Sourced Dining Outreach

Making it easy for restaurants to offer plant-based, vegan-friendly options and for food enthusiasts to find them.