**Lab Grown Meat Or Traditional Meat**

**Do you eat lab grown meat or traditional meat? If lab grown meat you are one step ahead then all of us. Traditional meat causes lots of harm no to animals but also to us, for Some traditional meat products can be high in salt, preservatives, and other chemicals that can be harmful to your health. I am now writing to tell you that lab grown meat is certainly better than traditional meat.**

**Lab grown meat is healthier and when made uses less water, does not pollute the water, unlike traditional meat uses a ton of water and pollouts it. Lab grown meat takes two weeks to get ready and the ingredients are cheaper, but traditional meat takes months and it is expensive and not  affordable.**

**Lab grown meat does not require the killing of animals. IT is also good for the ecosystem for there are a lot of extinctions now,  so lab grown meat helps. Lab-grown meat uses less land than traditional meat. This could reduce deforestation.**

**Lab grown meats                                                 Traditional meats**

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| * **Less water used** * **Less pollution** * **Less land used with lab-grown meat** * **More efficient and cheaper to make** * **It is ready faster** | * **More water used** * **More pollution** * **More land used with traditional meat** * **Less efficient and more expensive to make** * **It is a long wait for it to be ready.** |

**To conclude, eating lab grown meat is definitely better than traditional meat. It pollutes less and is better for the ecosystem. It is also better for your health. I am sure that you are totally convinced that lab grown meat is absolutely better than traditional meat.**