



The Good Food Institute (GFI) is a nonprofit think tank working to ensure that the global food system can feed the world without exhausting our natural resources

Alongside scientists, businesses, and policymakers, GFI's teams focus on making plant-based and cultivated meat delicious, affordable, and accessible. Powered by philanthropy, GFI advances protein innovation as an essential solution to meet the world's food security, climate, global health, and biodiversity goals.

Our theory of change

Meat production is estimated to increase by 70 to 100 percent by 2050 to meet growing demand. Making meat differently via alternative proteins will be as essential as the transition to renewable energy for geopolitical stability and economic growth.

Alternative proteins require far less land and water, eliminate the need for antibiotics in our food system, provide a more resilient food supply, reduce emissions, and feed more people with fewer resources. By changing how meat is made, we can seize the opportunity to produce food that people love and usher in a more sustainable, secure, and just food future.

Alt protein 101



Plant-based meat provides the taste and texture of conventional meat and is made from plants.



Fermentation-derived protein is used as a standalone ingredient or to provide functional or sensory boosts to other alternative protein products.



Cultivated meat is real animal meat—identical to conventional meat—cultivated directly from animal cells.

Our work

Given that taste and price determine what most people eat, GFI works around the world to make alternative proteins as delicious, affordable, and accessible as conventional meat.

Policy: We advocate for fair policy and public investment in alternative proteins.

SciTech: We advance foundational, open-access research in alternative proteins and foster a research and training ecosystem for these game-changing fields.

Industry: We accelerate innovation and scale the supply chain faster than market forces alone would allow.

Our role and mission

GFI is uniquely positioned to accelerate alternative proteins by catalyzing and growing the entire field, creating a world where alternative proteins are no longer alternative.

GFI's science and technology work

Cultivated meat, plant-based products, and fermentation offer exciting research opportunities with tremendous positive impacts for the climate and global health.

Laying the scientific foundation







Our support for foundational, open-access research in alternative proteins presents game-changing opportunities for research and training in this growing and exciting field. With affiliates in Asia Pacific, Brazil, Europe, India, and Israel collaborating closely at the national and multinational level, we bring a global approach to:

Identifying knowledge gaps and white spaces: Through a combination of in-house analysis and collaborative partnerships, we are documenting technological shortcomings through open-access research and technology development.

Allocating funding toward high-impact research: Our Research Grant Program can rapidly deploy funding for mission-critical projects while supporting our researchers to ensure swift commercial translation of their work.

Building global scientific communities and cultivating talent: We foster connections throughout the global scientific community to build a robust pipeline of technical talent and alleviate bottlenecks to growth within the alternative protein industry.

What we offer scientists, engineers, students, and others interested in the science of alternative proteins

-  Searchable key solutions database
-  Alternative protein career portal
-  Collaborative researcher directory
-  Research grants and funding opportunities
-  Scientific seminars
-  The Alternative Protein Project for students



Access these resources and more at
gfi.org/science

Please reach out to us at GoodFoodScience@gfi.org for additional information.