LA COMPAGNIE DES TAXI-BROUSSE - RAPPI PRODUCTIONS - PRODUCTIONS NOVA MEDIA PRESENT

WHAT WILL WE EAT TOMORROW?

SILICON

FOOD

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3 X 43 MINUTES DOCUMENTARY SERIES BY CLAIRE LEFEBVRE AND JEAN-BAPTISTE ERRECA COPRODUCTION: LA COMPAGNIE DES TAXI-BROUSSE, RAPPI PRODUCTIONS, PRODUCTIONS NOVA MEDIA BROADCASTERS: PLANETE+ AND RDI (CANADA) - RELEASE: JANUARY 2017

They aim to put an end to intensive agriculture and cruel animal farming, both of which are toxic for the environment. They also intend to solve the problems of obesity, malnutrition and hunger around the world. Raised in a world where taboos don't exist, and convinced of their ability to save the world, thanks to their original ideas, the stars of Silicon valley are now targeting the food production market.

So what's on the menu? Artificial eggs, meat grown in vitro, non-perishable foods, ultranourishing drinks, insect-based flours, etc... Behind these projects are some of the most powerful internet-economy magnates: Bill Gates (Microsoft), Peter Thiel (PayPal), Evan Williams (Twitter), or Sergey Brin (Google)... Believing they can change the world, and benefitting from bottomless funding, they are investing billions in the food industry, much as they have done in new technologies.

But what are such potential products really worth? Are they as good for us as they claim? And as beneficial for our budgets and for the planet?



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PRESENTATION

There will soon be 10 billion human mouths to feed...

As living standards around the globe improve, so the demand for meat could double. This would lead to an increase in the cancers and heart diseases that are linked to an excessive consumption of meat. Animal farming, which is already responsible for 18% of greenhouse gas emissions and 8% of all water consumption, would become a major environmental problem.

In this context, arable land, 70% of which is already devoted to animal farming and forage crops, would be in increasingly short supply, and the rate of deforestation would accelerate. The demand for water would increase. Not to mention global warming issues, which would further complicate grain production. If nothing changes, the price of meat will double. And, as usual, the first to suffer from these consequences will be the poorest countries. As for ethical concerns, they will become even more critical with the growing necessity to produce on an ever-increasing scale, while reducing costs.

The internet is already well-supplied with videos produced by animal protection groups aiming to denounce the conditions of animal farming and slaughter. What will the situation be in 30 years time? Something has to be done. Could the solution come from Silicon Valley?

Not far from the headquarters of digital and web giants such as Google and Facebook, foods of a whole new type are already being developed, by computer, like simple software programmes. Some of these pioneers are apparently on the point of commercialising a meat made in a laboratory, a process in which no animal is killed. Is such a thing really possible? And if so, who is behind it? We set out to meet these new-age food-hackers.





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