

Bill Gates-backed California startup claims making butter without milk!

The US startup has claimed that its thermochemical process can create fat molecules and build chains of hydrogen, carbon dioxide and hydrogen.

Written by FE Online | Updated: July 17, 2024

‘Smooth like butter,’ goes the iconic BTS K-pop number. Now, there’s a twist in the tale. A California food startup claims that it has achieved a remarkable technology that can make butter with use of any milk and it tastes the ‘real’ deal. According to a Guardian report, the startup called Savor has got a backing by the Microsoft billionaire and is working on other dairy products such as cheese and ice-cream without use of any animal fat.

The Guardian report says that the US startup has claimed that its thermochemical process can create fat molecules and build chains of hydrogen, carbon dioxide and hydrogen. This process can help in making dairy-free options, Savor claims. In case of the butter created by the startup, the carbon footprint comes to 0.8g CO₂ equivalent per calorie.

This is far less than the traditional butter made by animal fat that has the carbon footprint of 2.4g CO₂ equivalent per calorie. The real butter, which has no salt added usually contains 80 per cent fat, the report said.

Savor’s chief executive Kathleen Alexander said that the company is working towards getting all necessary approvals. The company will be looking to hit the markets anytime around 2025, Alexander added. The company’s main aim is to work towards reducing greenhouse gases by lowering the dependency on dairy and meat consumption.