

Pursuits | Food

Woolly Mammoth Meatball Created by Lab Food-Tech Company

The beast went extinct some 4,000 years ago.

By [Helen Chandler-Wilde](#)

March 28, 2023, 9:56 AM CDT

Listen to this article

▶ 2:04

A woolly mammoth meatball has been created from the animal's DNA – 4,000 years after the beast went extinct.

Share this article



Gift this article

The dish is made of cultured meat, grown in labs from animal cells. It used the DNA of the woolly mammoth, together with fragments of DNA from an African elephant, which is the animal's closest relative still alive today.

Follow the authors

[@h_chandlerwilde](#)

+ Get alerts for
[Helen Chandler-Wilde](#)

Vow, the Australian company that created the food, made the meat by isolating genetic material found in mammoths that gives flavor to red meat and filled in gaps with DNA from an elephant. The company said it hopes the project will challenge people to reassess the climate damage caused by cows and other livestock, as it revealed the product at the Nemo Science Museum in Amsterdam. Beef is the most climate-intensive food.

This isn't the first time that DNA from extinct animals has been used for food production. In 2018, a company created [gummy bears](#) with gelatin from the DNA of a mastodon, the extinct elephant-like animal. Vow is also