Tufts University BME174 – Cultured Meat Lab

Week 2: Primary Cell Isolations





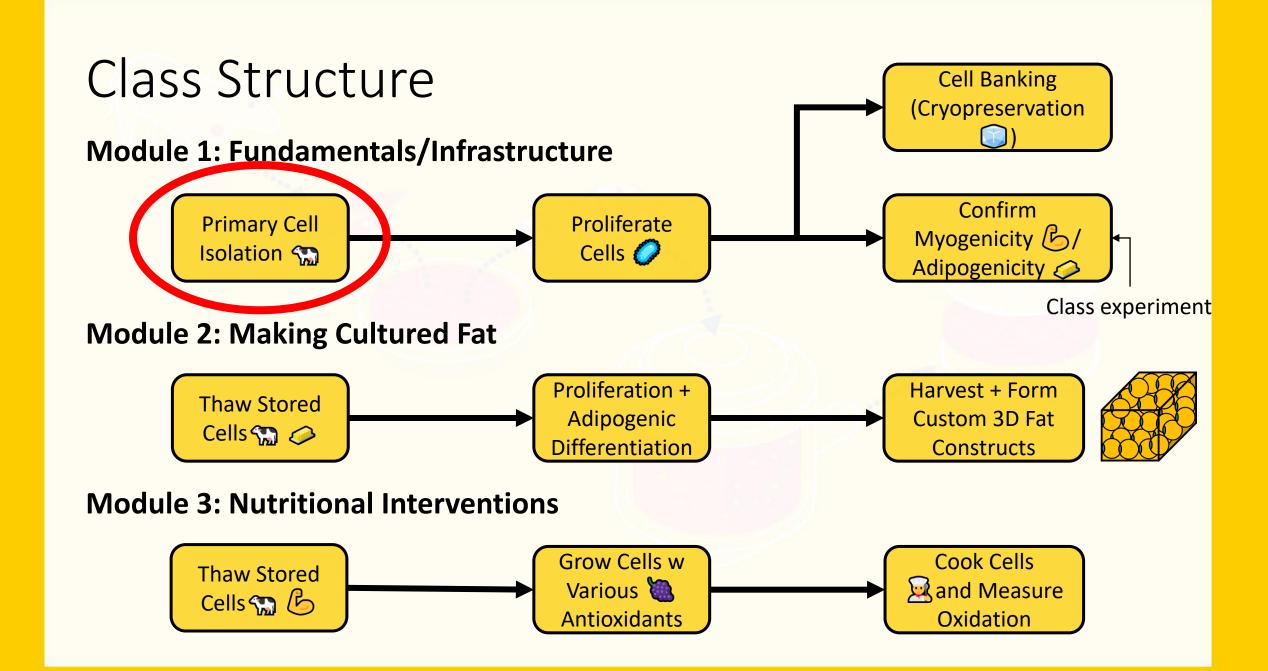
Week 2

Part 1

Brief Introduction

Part 2

Muscle and Fat isolations



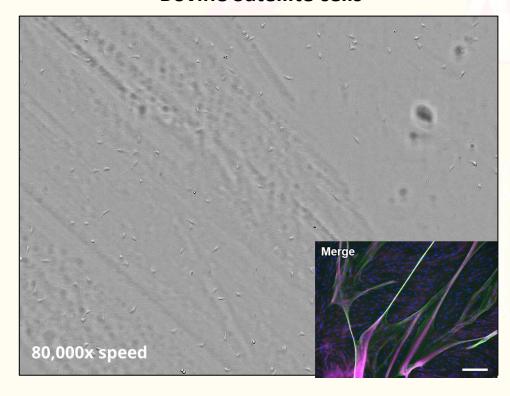
Thursday morning: Tufts vet school



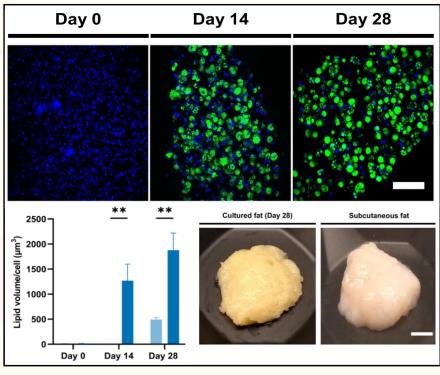


Today's goal: Isolate muscle & fat cells

Bovine Satellite cells



Bovine Adipose cells



Dohmen, et al., NPJ Science of Food (2022)

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Int J Mol Sci. 2021 Aug; 22(16): 8376.

Published online 2021 Aug 4. doi: 10.3390/ijms22168376

PMCID: PMC8395070

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Ricardo M. Gouveia, Academic Editor

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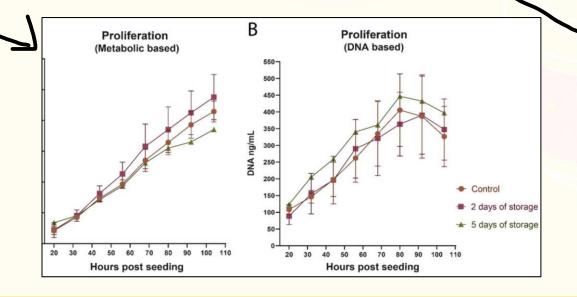
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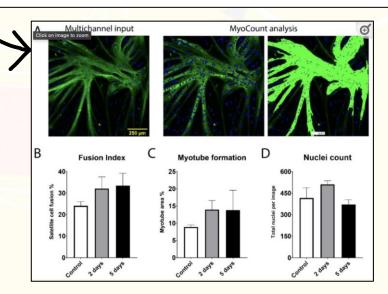
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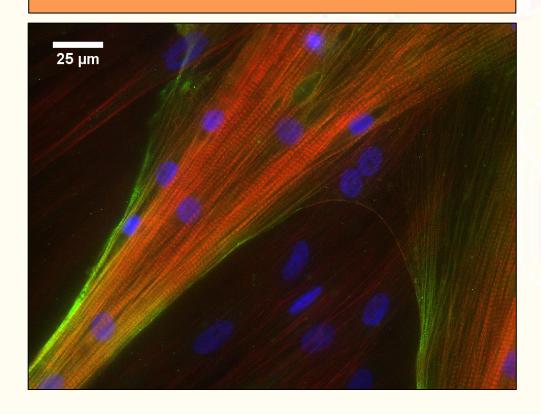
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Why do we care about muscle & fat cells?

Muscle cells



Muscle cells provide:

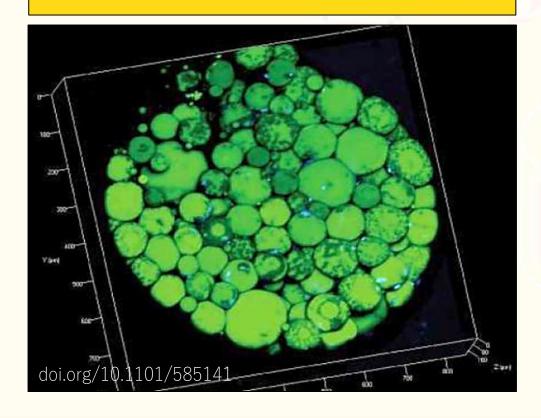
Texture - Long cell structures help provide the *fibrous* nature of meat.

Flavor – Proteins in muscle cells are attributed with providing the *shared* meaty flavor to all meats.

Nutrition – These proteins also provide *essential amino acids*.

Why do we care about muscle & fat cells?

Fat cells



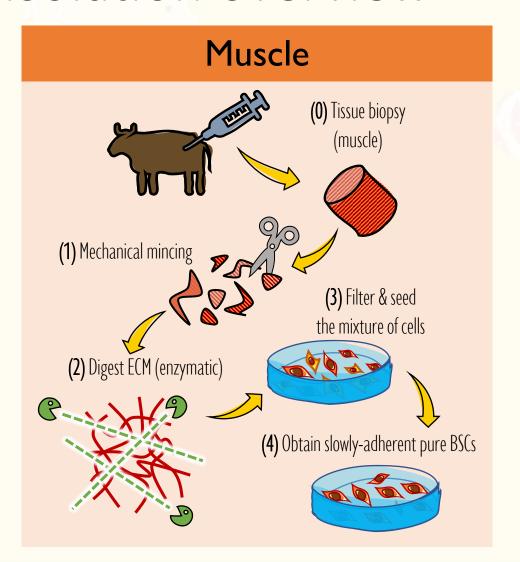
Fat cells provide:

Texture – Lipids in fat cells provide *juiciness* to meat products.

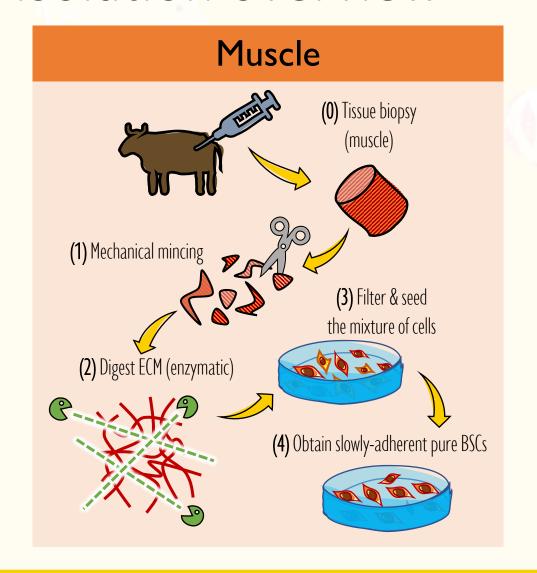
Flavor – Fatty acids in fat cells are attributed with providing *distinct* species-specific flavors to meats.

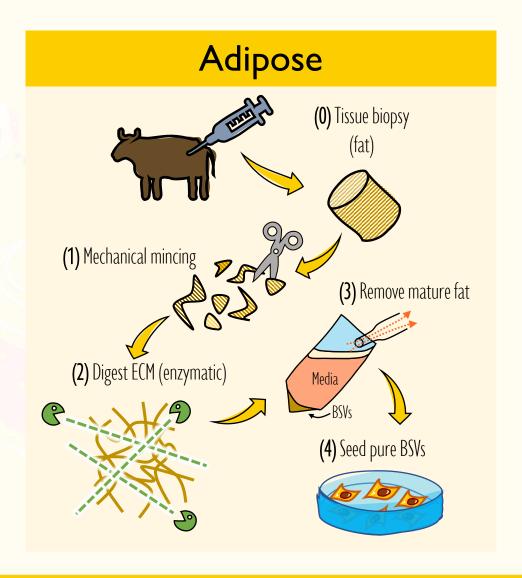
Nutrition – Fat cells offer *essential* fatty acids, as well as lipophilic nutrients such as some vitamins.

Isolation overview

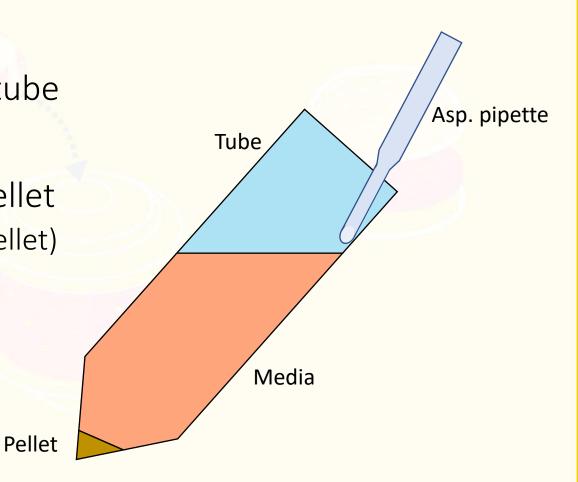


Isolation overview

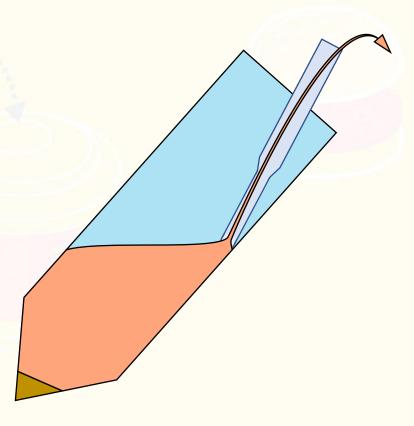




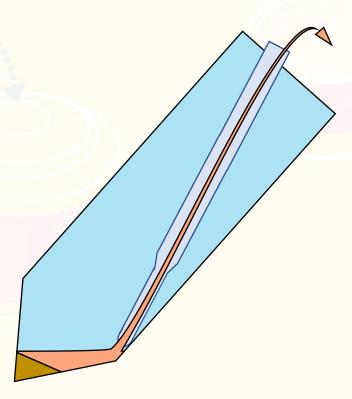
- 1. Turn on vacuum pump
- 2. Connect aspirating pipette ←→ tube
- 3. Tilt the tube ~45 degrees
- 4. Suck up the media, leaving the pellet **Leave ~0.5 mL of media above the pellet)



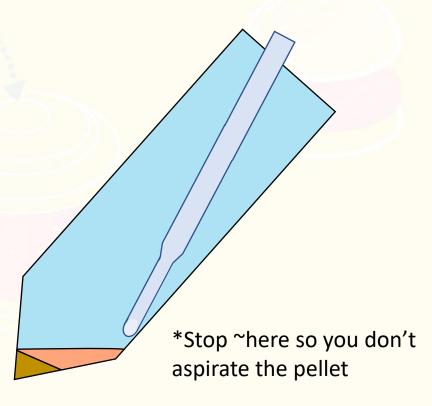
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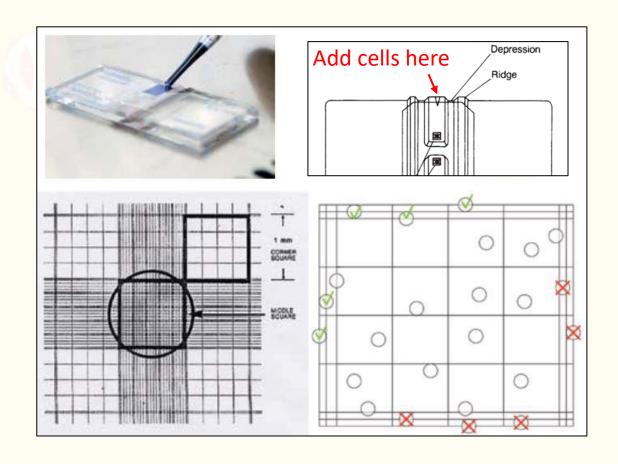


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New/Important technique: Cell counting

- 1. Resuspend pellet in 5 mL
- 2. 10 uL to hemocytometer
- 3. View under Microcscope
- 4. Count cells 4 corner boxes
- 5. Cells/mL = count / 4*10,000
- 6. Total count = cells/mL * 5 mL



Sterile technique reminders from last week:

Spray liberally with ethanol

Avoid having your hands or tools pass over open containers

- If a pipette tip touches anything other than liquid or the inside of a sterile container, get a new one
 - "When in doubt, throw it out"

Next up:

Today:

- 2 groups: fat isolations
- 2 groups muscle isolation

This week:

- Muscle group transfer cells (tomorrow)
- Fat groups feed cells (Sunday & Tuesday)

**Can coordinate with other groups to share cell feeding responsibilities