Sustainable method for producing proteins

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Other microbial protein-generating processes already exist but must be fuelled by sugar, so rely on agriculture. Using renewable electricity to split water to supply the hydrogen and oxygen could give the system a low-carbon footprint.



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- 1. Write an equation for the splitting of water into hydrogen and oxygen.
- 2. Define the term 'carbon footprint'.
- 3. Explain why this process could be sustainable.

