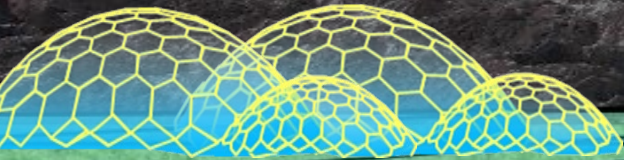


# Keto in Space: Menu Options and Food Processing for Vegan, Kosher, and Carnivore

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NSS ISDC 2023 27 May 2023, Frisco TX, USA, Earth





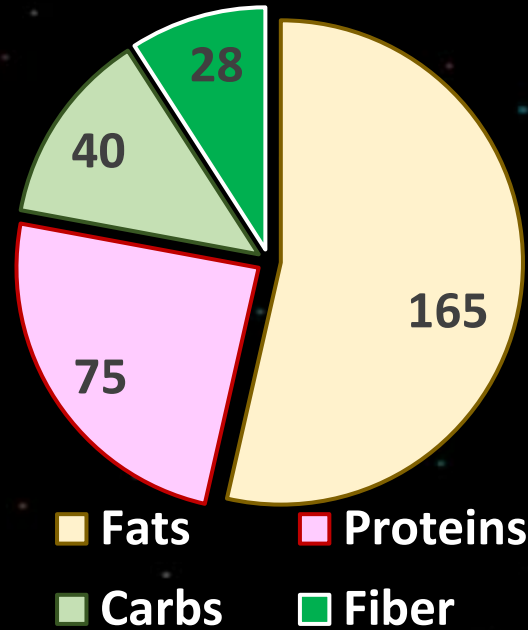
# Overview

- What is a Keto Diet?
- Food Processing
- What Crop Options lead to Keto-friendly Menus
  - Vegan, limited processing, no fermentation or fungus
  - Vegan, fermentation and processing, w/fungi
  - Insects
  - Fish and Shrimp
  - Chickens et al.
- Menus and Dinner

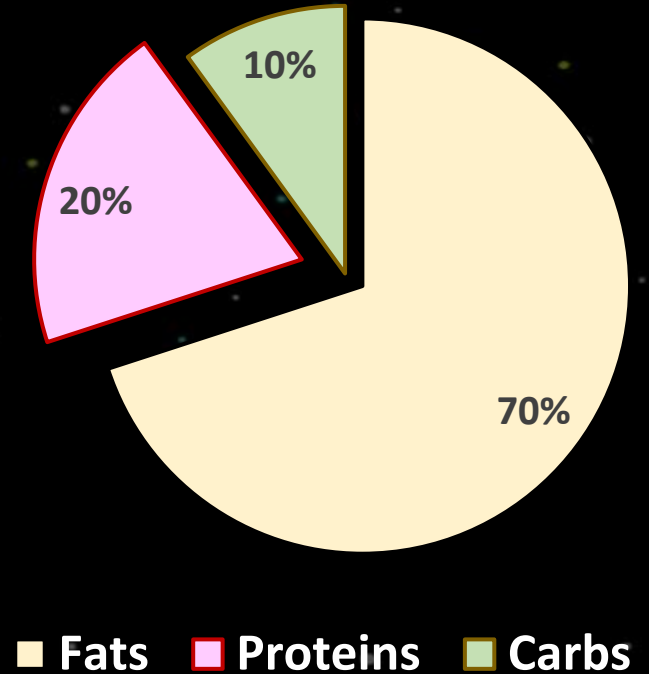
# What is a Keto Diet?

- Ketogenic diets focus on fats and protein as calorie sources, minimizing (calorie containing) carbohydrate intake to force the body to burn body fat while preserving lean muscle
- Paleo diets are similar but focus on unprocessed foods.
- Fiber >28g, higher is better

Grams, 2000 kcal diet



Keto breakout by % of calories



Ratio by mass of (Fat+ Protein+ Fiber+ Ash)/  
(Caloric Carbohydrates) should be > 7

Adapted from data in: "Diet Review: Ketogenic Diet for Weight Loss"

The Nutrition Source, Harvard School of Public Health plus US RDA recommendation for Fiber

# Ground Rules

- Space Settlement is less than 3 years old (determines crop options)
- Keto eaters are a minority of the population
- Bell Peppers are a stand in for most vine veggies (i.e. tomatoes, etc.)
- Rice is a stand in for most grains
- Diet Options include:
  - Vegan, min processing (e.g. roasting peanuts, etc.)
  - Vegan, heavy processing but no peanuts (e.g. includes fermentation)
  - Vegan, processed foods and peanuts
  - Seafood proteins (kosher, non-kosher, etc.)
  - Insect proteins
  - Birds (kosher, non-kosher, etc.)
  - Rabbits
  - Multi-mix

# Unprocessed Green Crops

Crop	% water	Kcal/kg (wet)	Dry Mass Components					(Fat+P+F+A)/C
			Proteins	Fats	Carbs*	Fiber	Ash	
<a href="#">Peanuts (Raw)</a>	7%	5630	28%	53%	8%	9%	2%	11.29
<a href="#">Sunflowers (Seed)</a>	5%	6090	20%	51%	18%	8%	3%	4.56
<a href="#">Soybeans (Raw)</a>	9%	4460	40%	22%	23%	10%	5%	3.38
<a href="#">Soybean Sprouts</a>	69%	1220	42%	22%	27%	4%	5%	2.70
Cyanobacteria	90%	260	61%	4%	25%	4%	6%	3.00
Green Algae (cellular)	90%	383	61%	10%	24%	4%	1%	3.17
<a href="#">Duckweed</a>	93%	2913	25-40%	3%	28%	26%	18%	>2.57
<a href="#">Lettuce (Arugula)</a>	92%	250	31%	8%	25%	19%	17%	3.00
<a href="#">Cabbage</a>	92%	250	17%	1%	42%	32%	8%	1.38
<a href="#">Bell Peppers</a>	94%	230	12%	2%	66%	15%	5%	0.52
<a href="#">Pinto Beans</a>	11%	3470	10%	3%	70%	11%	6%	0.43
<a href="#">Quinoa</a>	13%	3680	15%	6%	68%	7%	3%	0.46
Rice	10%	3700	9%	4%	83%	3%	1%	0.20
<b>KETO ideal</b>			<b>&gt; 24%</b>	<b>&gt; 54%</b>	<b>&lt; 13%</b>	<b>&gt; 9%</b>		<b>&gt; 7</b>

# Fungi, Tofu, Kimchi

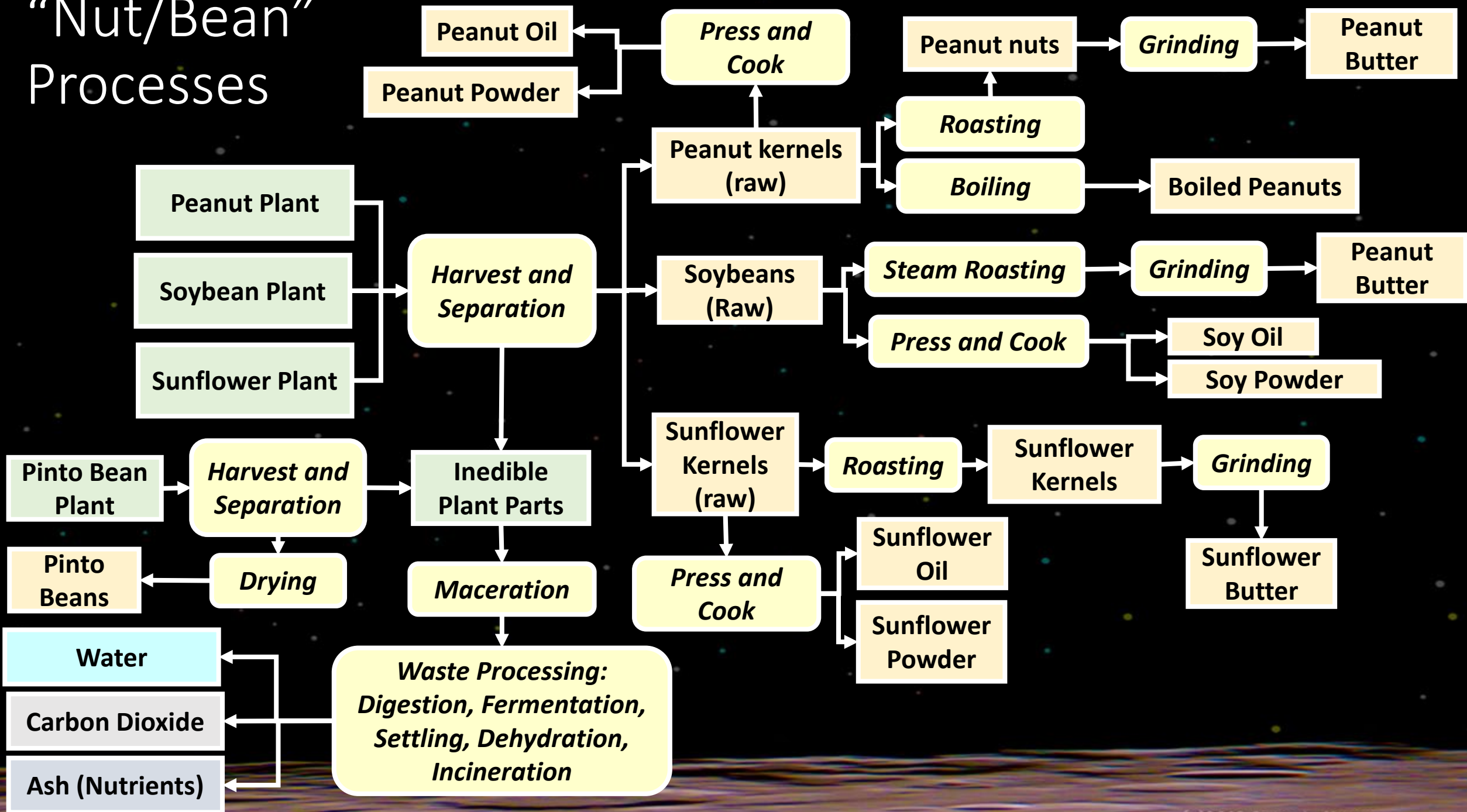
Crop or Product	% water	Kcal/kg (wet)	Dry Mass Components					(Fat+P+F+A)/C
			Proteins	Fats	Carbs *	Fiber	Ash	
<a href="#">Brewer's Yeast</a>	5%	3250	43%	8%	15%	28%	6%	5.67
<a href="#">Lion's Mane</a>	89%	430	23%	2%	28%	38%	9%	2.57
<a href="#">Oyster Mushrooms</a>	89%	410	31%	4%	35%	21%	9%	1.86
<a href="#">Shiitake Mushrooms</a>	89%	440	21%	2%	35%	37%	5%	1.86
<a href="#">Tofu</a>	82%	830	30%-56%	27%-30%	1%-15%	6%	7%-28%	6+
<a href="#">Kimchi</a>	94%	150	19%	9%	14%	28%	30%	6.14
KETO ideal			> 24%	> 54%	< 13%	> 9%		> 7

# Meats

			Dry Mass Components					
Crop (raw)	% water	Kcal/kg (wet)	Proteins	Fats	Carbs*	Fiber	Ash	(Fat+P+F+A)/C
<a href="#">Tilapia</a>	77%	960	86%	7%	0%	0%	6%	(0 carbs)
(Silver) <a href="#">Carp</a>	76%	1270	71%	23%	0%	0%	6%	(0 carbs)
<a href="#">Chicken (meat+skin)</a>	65%	3190	54%	44%	0%	0%	2%	(0 carbs)
<a href="#">Blue crab (meat)</a>	79%	870	86%	5%	0%	0%	9%	(0 carbs)
<a href="#">Shrimp (meat)</a>	78%	850	92%	2%	0%	0%	6%	(0 carbs)
<a href="#">Rabbits-meat</a>	73%	1360	76%	21%	0%	0%	3%	(0 carbs)
<a href="#">Chicken-egg</a>	76%	1430	53%	40%	3%	0%	4%	32
<a href="#">Crickets (Gryllus)</a>	73%	1375	56%	22%	8%	8%*	6%	12
<a href="#">Mealworms</a>	68%	1520	53%	35%	9%	0%	3%	11
<a href="#">Snail (meat)</a>	79%	900	77%	7%	10%	0%	6%	9
Asian <a href="#">Clam</a> (meat)	79%	860	61%	12%	19%	0%	8%	4
<b>KETO ideal</b>			<b>&gt; 24%</b>	<b>&gt; 54%</b>	<b>&lt; 13%</b>	<b>&gt; 9%</b>		<b>&gt; 7</b>

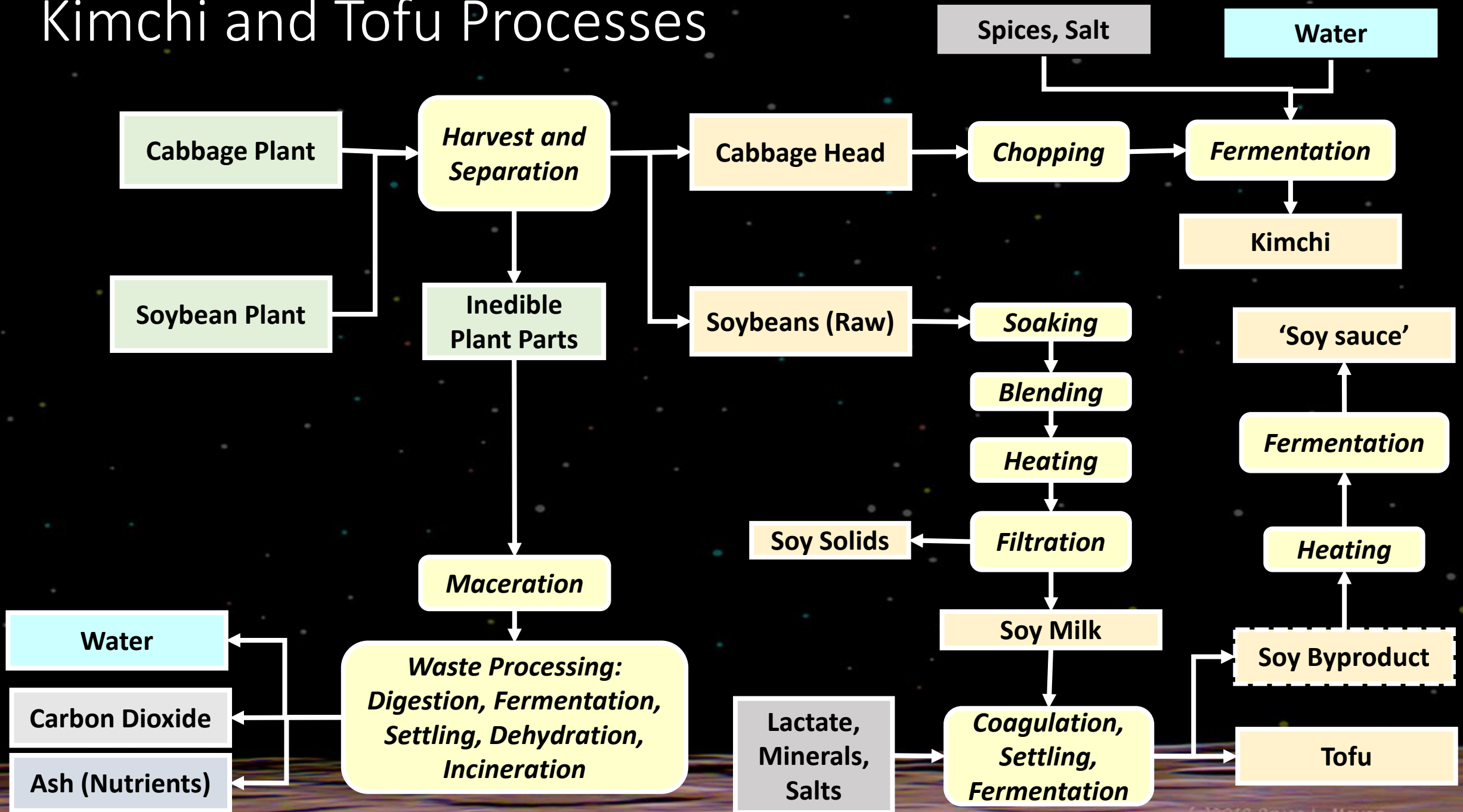


# "Nut/Bean" Processes

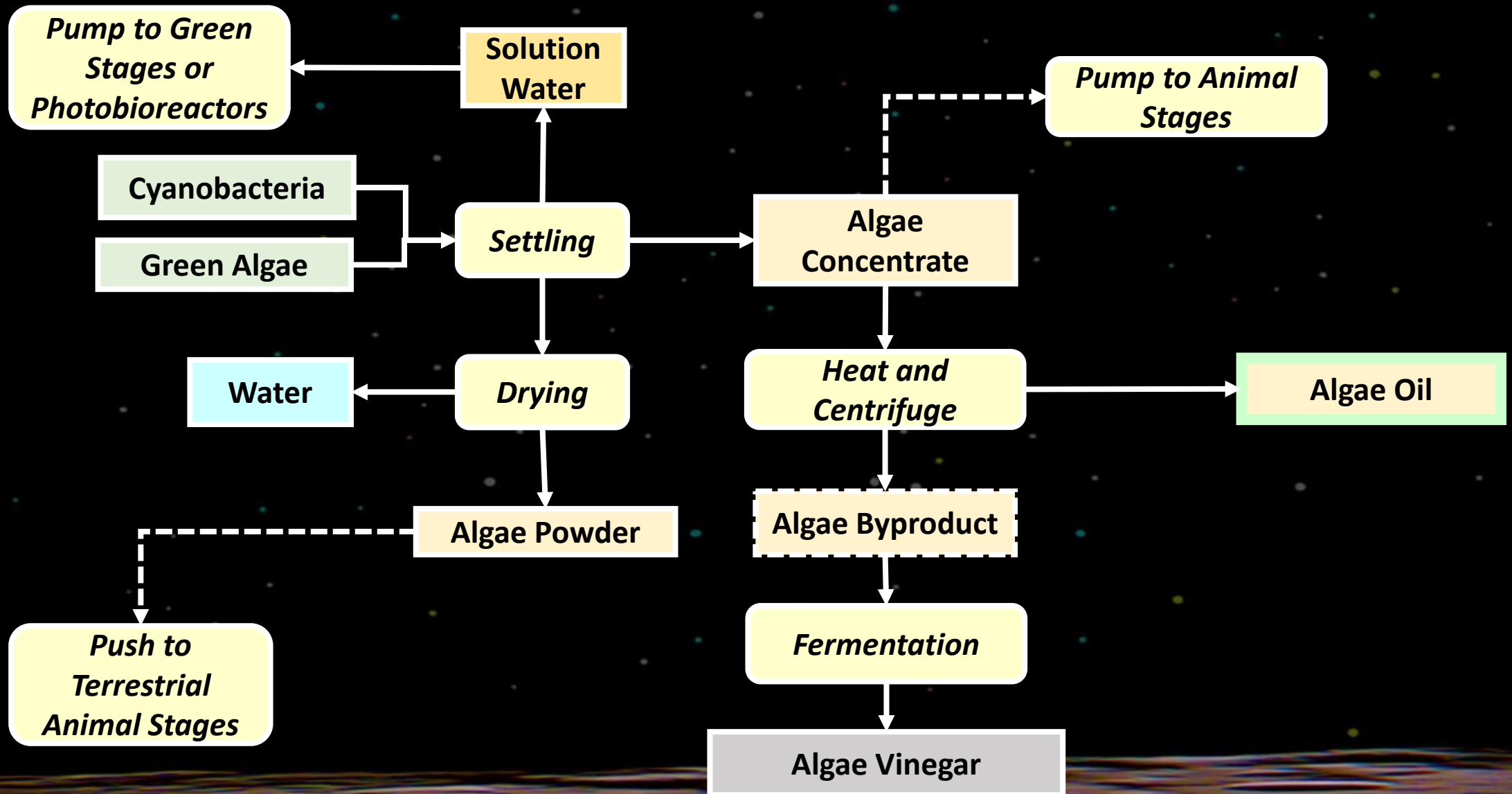




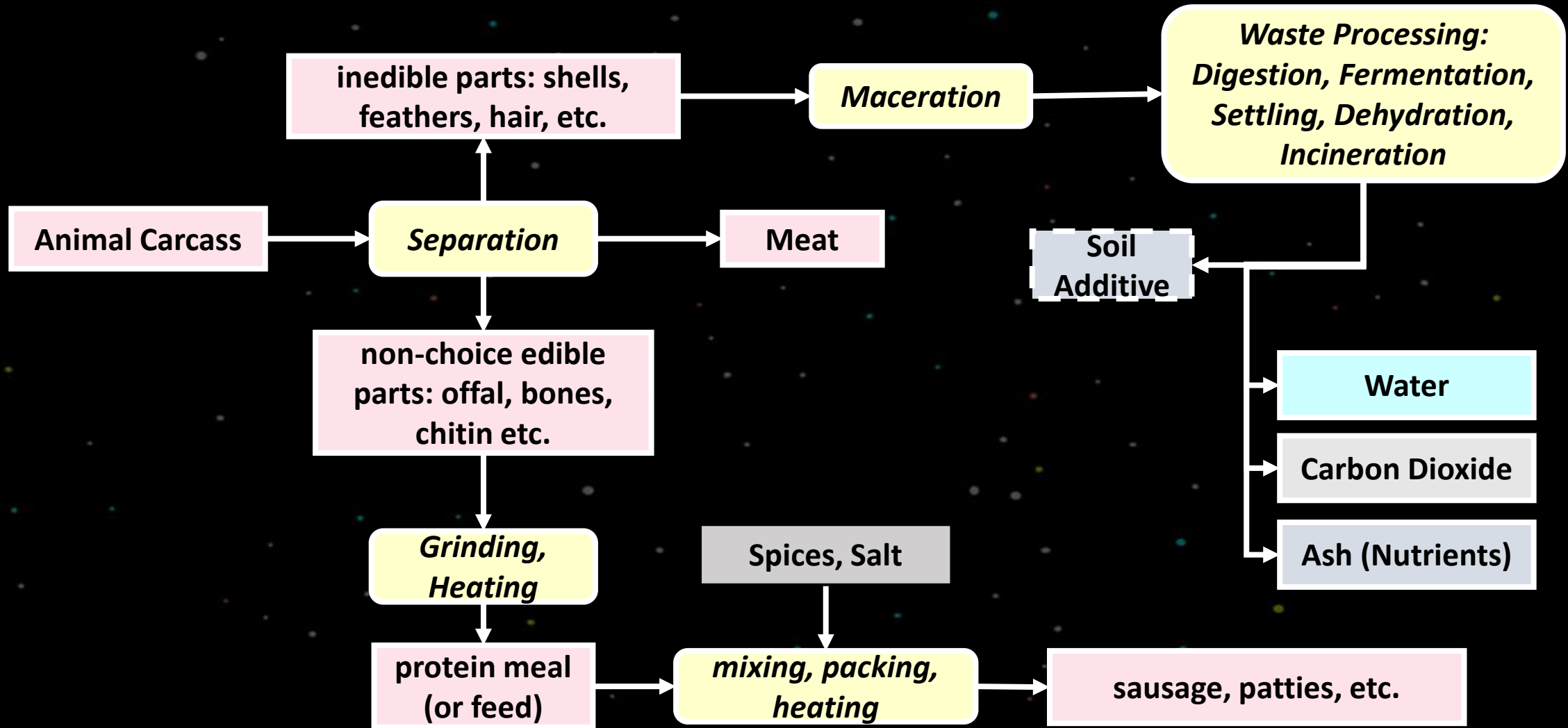
# Kimchi and Tofu Processes



# Algae Processing

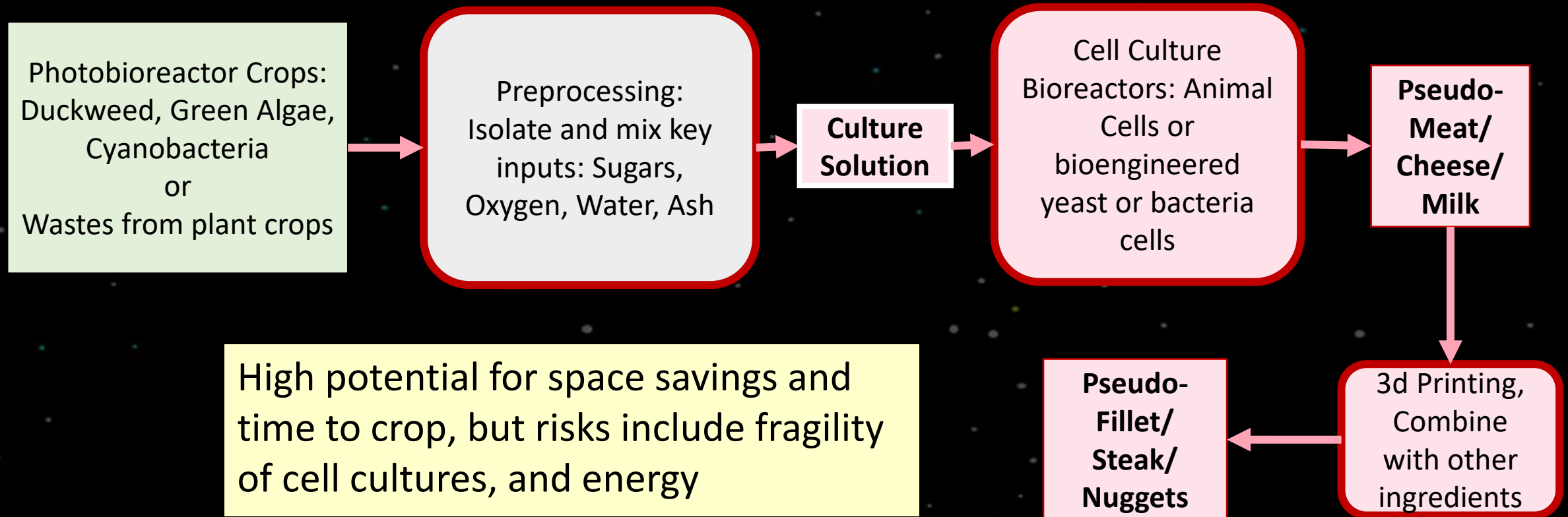


# Animal Processing





# What about Direct Assembly and Vat Cultures? (Maybe vegan, maybe not...)



# Glop Option (Not Recommended, but...)

Keto (2000 kcal),  $(\text{Fat}+\text{P}+\text{F}+\text{A})/\text{C} = 7+/-$ , w/nutritional mins

- With Just Photobioreactors and Aerobic + Anerobic Bioreactors:
  - Process Algae into Algae Oil, then take byproducts and feed to yeast bioreactors
  - Maybe: make gummies, sheets of dried algae, yeast and oil into 'cheese'.

Crop	Grams included
<u>Algae Oil</u>	<u>185</u>
<u>Yeast</u>	<u>140</u>
Cyanobacteria	150

# A few day options: Vegan Keto (2000 kcal), (Fat+P+F+A)/C = 7+/-, w/nutritional mins

## Vegan, min processing

Crop	Grams included
<a href="#"><u>Peanuts (Raw)</u></a>	<u>345</u>
<a href="#"><u>Sunflowers (Seed)</u></a>	<u>10</u>
<a href="#"><u>Lettuce (Arugula)</u></a>	<u>110</u>

## Vegan, no peanuts

Crop	Grams included
<a href="#"><u>Sunflowers (Seed)</u></a>	<u>10</u>
<a href="#"><u>Soybean/Algae/etc. Oil</u></a>	<u>175</u>
<a href="#"><u>Lettuce (Arugula)</u></a>	<u>150</u>
<a href="#"><u>Brewer's Yeast</u></a>	<u>10</u>
<a href="#"><u>Lion's Mane</u></a>	<u>30</u>
<a href="#"><u>Tofu</u></a>	<u>405</u>
<a href="#"><u>Kimchi</u></a>	<u>5</u>

## Vegan, processing and peanuts

Crop	Grams included
<a href="#"><u>Peanuts (Raw)</u></a>	<u>30</u>
<a href="#"><u>Sunflowers (Seed)</u></a>	<u>10</u>
<a href="#"><u>Soybean/Algae/etc. Oil</u></a>	<u>176</u>
<a href="#"><u>Lettuce (Arugula)</u></a>	<u>150</u>
<a href="#"><u>Oyster Mushrooms</u></a>	<u>20</u>
<a href="#"><u>Tofu</u></a>	<u>300</u>
<a href="#"><u>Kimchi</u></a>	<u>5</u>



# A few day options: Seafoods and Insects Keto (2000 kcal), (Fat+P+F+A)/C = 7+/-, w/nutritional mins

Meat allows a bit of 'cheating'...

## Seafood, Kosher

Crop	Grams included
<u>Soybean/Algae/etc.</u>	
<u>Oil</u>	<u>60</u>
<u>Lettuce (Arugula)</u>	<u>160</u>
<u>Bell Peppers</u>	<u>40</u>
<u>Pinto Beans</u>	<u>60</u>
<u>Quinoa</u>	<u>60</u>
<u>Oyster Mushrooms</u>	<u>60</u>
<u>Kimchi/ Saurkraut</u>	<u>50</u>
<u>Tilapia</u>	<u>1000</u>

## Seafood, variety

Crop	Grams included
<u>Soybean Sprouts</u>	<u>10</u>
<u>Soybean/Algae/etc. Oil</u>	<u>65</u>
<u>Lettuce (Arugula)</u>	<u>160</u>
<u>Cabbage</u>	<u>100</u>
<u>Bell Peppers</u>	<u>30</u>
<u>Pinto Beans</u>	<u>60</u>
<u>Quinoa</u>	<u>20</u>
<u>Oyster Mushrooms</u>	<u>50</u>
<u>Kimchi</u>	<u>20</u>
<u>(Silver) Carp</u>	<u>500</u>
<u>Shrimp (meat)</u>	<u>500</u>
<u>Asian Clam (meat)</u>	<u>10</u>

## Insects and Duckweed

Crop	Grams included
<u>Soybean/Algae/etc. Oil</u>	<u>50</u>
<u>Duckweed</u>	<u>50</u>
<u>Oyster Mushrooms</u>	<u>20</u>
Crickets (Gryllus)	550
<u>Mealworms</u>	<u>450</u>

# A few day options: Land Animal Options Keto (2000 kcal+/-), (Fat+P+F+A)/C =7+/-, w/nutritional mins

## Chickens-Kosher

Crop	Grams included
<a href="#">Soybean/Algae/etc. Oil</a>	<u>55</u>
<a href="#">Lettuce (Arugula)</a>	<u>200</u>
<a href="#">Cabbage</a>	<u>100</u>
<a href="#">Bell Peppers</a>	<u>20</u>
<a href="#">Oyster Mushrooms</a>	<u>20</u>
Chicken (meat+skin)	350
<a href="#">Chicken-egg</a>	<u>224</u>

## Rabbits

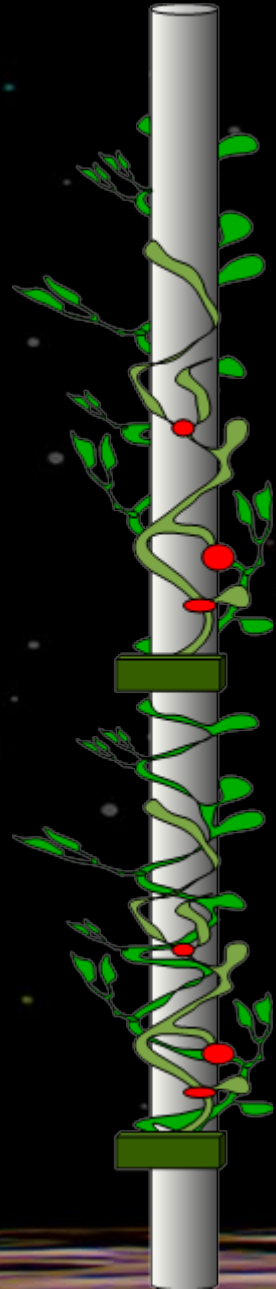
Crop	Grams included
<a href="#">Soybean/Algae/etc. Oil</a>	<u>70</u>
<a href="#">Lettuce (Arugula)</a>	<u>100</u>
<a href="#">Cabbage</a>	<u>200</u>
<a href="#">Bell Peppers</a>	<u>30</u>
<a href="#">Pinto Beans</a>	<u>30</u>
<a href="#">Shiitake Mushrooms</a>	<u>50</u>
<a href="#">Rabbits</a>	<u>865</u>

## Variety

Crop	Grams included
<a href="#">Peanuts (Raw)</a>	<u>10</u>
<a href="#">Soybean/Algae/etc. Oil</a>	<u>60</u>
<a href="#">Duckweed</a>	<u>30</u>
<a href="#">Lettuce (Arugula)</a>	<u>150</u>
<a href="#">Cabbage</a>	<u>100</u>
<a href="#">Bell Peppers</a>	<u>10</u>
Rice	20
<a href="#">Kimchi</a>	<u>30</u>
Chicken (meat+skin)	200
<a href="#">Shrimp (meat)</a>	<u>200</u>
<a href="#">Chicken-egg</a>	<u>224</u>
<a href="#">Asian Clam (meat)</a>	<u>100</u>

# In Habitat Spice Growth

- Corners, tabletops, hallways, walls inside habitats can all be added to food production and oxygen recycling, especially for spices, herbs, and dwarf fruit and coffee plants.
- Can use grey water from showers, sinks, food prep.



Spice	Time to First Harvest (wiki)
Basil	75 days
Cilantro	30 days
Dill	90 days
Fennel	100 days
Mustard	95 days
Chives	60 days
Marigold (Candula)	70 days
Mint	90 days
Tarragon	60 days
Oregano	120 days
Cumin	120 days
Ginger	200 days
Serrano Peppers*	120 days
Paprika*	150 days
Saffron	180 days
Chili Peppers*	120 days
Coriander	100 days
Garlic	180 days
Turmeric	300 days
Thyme	1 year
Rosemary	1 year
Hops	2-3 Years
Coffee**	2-3 Years
Tea**	2-3 Years

\* = Same species as bell peppers

\*\* = large enough to require space and possibly a hydroponic stage, good for export!



# Sample Menus: Vegan

## Vegan, min processing

- ground peanut crumbles, boiled peanuts on salad
  - Dressing of diluted peanut and sunflower butters, curry spice mix (minus cinnamon)
- Peanut and Sunflower bars of compressed flours
- 'Nut' soup

Crop	Grams included
<a href="#">Peanuts (Raw)</a>	<u>345</u>
<a href="#">Sunflowers (Seed)</a>	<u>10</u>
<a href="#">Lettuce (Arugula)</a>	<u>110</u>

## Vegan, no peanuts

- Salad with Lion's Mane slices, sunflower kernels, tofu crumbles, kimchi garnish dressed by spice infused oil
- Cheese like product of oil/yeast/tofu
- Tofu 'steak' with multi-spice mix, dressed by another spice infused oil, on bed of greens
- 'Nut' soup

Crop	Grams included
<a href="#">Sunflowers (Seed)</a>	<u>10</u>
<a href="#">Soybean/Algae/etc. Oil</a>	<u>175</u>
<a href="#">Lettuce (Arugula)</a>	<u>150</u>
<a href="#">Brewer's Yeast</a>	<u>10</u>
<a href="#">Lion's Mane</a>	<u>30</u>
<a href="#">Tofu</a>	<u>405</u>
<a href="#">Kimchi</a>	<u>5</u>

## Vegan, processing and peanuts

- Salad with mushroom slices, sunflower kernels, dressed by spice infused oil with peanut butter, and vinegar\*
- Cheese like product of oil/tofu served with Kimchi
- Grilled Tofu 'steak' with multi-spice mix, dressed by spice infused oil, on bed of greens
- \*Assuming oil is via algae: Vinegar from algae byproduct

Crop	Grams included
<a href="#">Peanuts (Raw)</a>	<u>30</u>
<a href="#">Sunflowers (Seed)</a>	<u>10</u>
<a href="#">Soybean/Algae/etc. Oil</a>	<u>176</u>
<a href="#">Lettuce (Arugula)</a>	<u>150</u>
<a href="#">Oyster Mushrooms</a>	<u>20</u>
<a href="#">Tofu</a>	<u>300</u>
<a href="#">Kimchi</a>	<u>5</u>

# Sample Menus: Seafood and Insect Options

## Seafood, Kosher

Complex salad of greens, chopped veggies, mushrooms, algae vinegar  
 Pinto and Quinoa thin tortillas  
 Tilapia, flash fried fillets, coating in spice-oil  
 Fish meal: Thai fish balls (or fish dumplings) on kimchi  
 Spicy Fish soup  
 gefilte fish recipes...

Crop	Grams included
<a href="#">Soybean/Algae/etc. Oil</a>	<u>60</u>
<a href="#">Lettuce (Arugula)</a>	<u>160</u>
<a href="#">Bell Peppers</a>	<u>40</u>
<a href="#">Pinto Beans</a>	<u>60</u>
<a href="#">Quinoa</a>	<u>60</u>
<a href="#">Oyster Mushrooms</a>	<u>60</u>
<a href="#">Kimchi/ Saurkraut</a>	<u>50</u>
<a href="#">Tilapia</a>	<u>1000</u>

## Seafood, variety

Complex salad of arugula, chopped veggies, mushrooms, algae vinegar, spice oil dressing  
 Carp, backstraps, baked, spice coated  
 Fish and clam soup  
 Spicy Coleslaw with kimchi kick  
 Fried butterfly shrimp in pinto-quinoa coating, and fish sauce

Crop	Grams included
<a href="#">Soybean Sprouts</a>	<u>10</u>
<a href="#">Soybean/Algae/etc. Oil</a>	<u>65</u>
<a href="#">Lettuce (Arugula)</a>	<u>160</u>
<a href="#">Cabbage</a>	<u>100</u>
<a href="#">Bell Peppers</a>	<u>30</u>
<a href="#">Pinto Beans</a>	<u>60</u>
<a href="#">Quinoa</a>	<u>20</u>
<a href="#">Oyster Mushrooms</a>	<u>50</u>
<a href="#">Kimchi</a>	<u>20</u>
<a href="#">(Silver) Carp</a>	<u>500</u>
<a href="#">Shrimp (meat)</a>	<u>500</u>
<a href="#">Asian Clam (meat)</a>	<u>10</u>

## Bug Banquet (Insects and Duckweed)

*Note: Insect shells= fiber...*

Duckweed, vinegar, mushroom and spice salad mixed with mealworms  
 Cricket flour flatbread with grilled mealworms  
 Cricket and mealworm 'nut' snacks  
 Cricket and mealworm paddies and bars.

Crop	Grams included
<a href="#">Soybean/Algae/etc. Oil</a>	<u>50</u>
<a href="#">Duckweed</a>	<u>50</u>
<a href="#">Oyster Mushrooms</a>	<u>20</u>
Crickets (Gryllus)	550
<a href="#">Mealworms</a>	<u>450</u>

# Sample Animal Menus

## Chickens-Kosher

Eggs (3): fried, poached, boiled, etc.  
 Salad Mix with veggies/mushrooms  
 and spiced oil/vinegar  
 Baked/Roasted Chicken  
 Chicken soup  
 Coleslaw

Crop	Grams included
<a href="#">Soybean/Algae/etc. Oil</a>	<u>55</u>
<a href="#">Lettuce (Arugula)</a>	<u>200</u>
<a href="#">Cabbage</a>	<u>100</u>
<a href="#">Bell Peppers</a>	<u>20</u>
<a href="#">Oyster Mushrooms</a>	<u>20</u>
Chicken (meat+skin)	350
<a href="#">Chicken-egg</a>	<u>224</u>

## Rabbits

Rabbit Stew  
 Pan fried rabbit with pinto coating  
 Salad Mix with beans, mushrooms,  
 peppers and vinegar, spiced oils  
 Colelslaw (or process to  
 Sauerkraut)  
 ground spiced rabbit skewers (Med.  
 style)

Crop	Grams included
<a href="#">Soybean/Algae/etc. Oil</a>	<u>70</u>
<a href="#">Lettuce (Arugula)</a>	<u>100</u>
<a href="#">Cabbage</a>	<u>200</u>
<a href="#">Bell Peppers</a>	<u>30</u>
<a href="#">Pinto Beans</a>	<u>30</u>
<a href="#">Shiitake Mushrooms</a>	<u>50</u>
<a href="#">Rabbits</a>	<u>865</u>

Variety  
 (takes a very mature big farm..)

Eggs for breakfast, Omelets  
 Many soups and stews...including  
 egg-drop  
 Many salad options, add-ons, and  
 dressings (salad bar anyone?)  
 fried chicken, shrimp, clams in rice  
 flour  
 Clam juice ends up in soups and  
 sauces

Crop	Grams included
<a href="#">Peanuts (Raw)</a>	<u>10</u>
<a href="#">Soybean/Algae/etc. Oil</a>	<u>60</u>
<a href="#">Duckweed</a>	<u>30</u>
<a href="#">Lettuce (Arugula)</a>	<u>150</u>
<a href="#">Cabbage</a>	<u>100</u>
<a href="#">Bell Peppers</a>	<u>10</u>
Rice	20
<a href="#">Kimchi</a>	<u>30</u>
Chicken (meat+skin)	200
<a href="#">Shrimp (meat)</a>	<u>200</u>
<a href="#">Chicken-egg</a>	<u>224</u>
<a href="#">Asian Clam (meat)</a>	<u>100</u>

# Conclusion

- You can eat keto in a 3yr old space settlement!
  - Vegan, Kosher, Meat Options
- How food is processed is very important to variety and cuisine!
- Key foods: Peanuts, Soybean/Algae oils, salad greens, and meats from insects, fish, shrimp which can eat algae products, maybe rabbits or chickens in some limited cases (older settlements) if fed plant byproducts (like inedible parts of other plants, e.g. soybean leaves, etc.)
- Byproducts from oil production can be further processed into a variety of additives and foods



# References

- <https://fdc.nal.usda.gov/>
- [https://en.wikipedia.org/wiki/Algae\\_fuel](https://en.wikipedia.org/wiki/Algae_fuel)
- [https://www.usda.gov/sites/default/files/documents/Duckweed\\_Fact\\_sheet.pdf](https://www.usda.gov/sites/default/files/documents/Duckweed_Fact_sheet.pdf)
- <https://www.sciencedirect.com/science/article/abs/pii/S0308814616313565>
- [https://www.researchgate.net/publication/317788034\\_Functions\\_of\\_Duckweed\\_as\\_a\\_Natural\\_Water\\_Purifying\\_Agent\\_and\\_as\\_a\\_Feed\\_Source\\_for\\_Laying\\_Hens](https://www.researchgate.net/publication/317788034_Functions_of_Duckweed_as_a_Natural_Water_Purifying_Agent_and_as_a_Feed_Source_for_Laying_Hens)

# BACKUP

Saturday, May 27

3:00 pm

Space Ambassadors

Frisco 5

Keto in Space. Bryce Meyer (NSS Space Ambassadors)

3:00 PM Keto in Space: - by Bryce Meyer