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But it is still not clear how soon genetically engineered animals might be approved for Americans to eat. Some people would have no concerns about eating meat produced through biotechnology. Others, though, say they see the idea as a step too far removed from nature.

This new research is aimed at producing pigs with a healthier form of fat.

Fat gives flavor. But in the United States, pork producers have cut the fat, hoping to appeal to people worried about heart disease. Twenty years ago the industry launched a marketing campaign comparing pork to chicken. It called pork "the other white meat."

Now the National Pork Board has a new marketing campaign. The aim is to get Americans to think of pork as a way to add a little excitement to dinner. The message: "Don't be blah."

This VOA Special English Agriculture Report was written by Mario Ritter. I'm Faith Lapidus.

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