

Steakholder Foods® Receives Grant of up to \$1M for 3D Bio-Print Structured Cultivated Fish Products with Umami Meats

04 January 2023 | News

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Steakholder Foods' partnership with Umami Meats offers a unique opportunity for market entry in the only country in the world where cultivated meat has regulatory approval. The collaboration aims to develop a scalable process for producing structured cultivated fish products. Steakholder Foods will use its newly developed technology for mimicking the flaky texture of cooked fish that was recently submitted for a provisional patent application.

The project's first prototype, a structured hybrid grouper product, is expected to be completed by Q1 2023. The product will be printed using Steakholder Foods' proprietary 3D bio-printing technology and bio-inks that will be customized for Umami Meats' cells.

Yair Ayalon, VP of Business Development, Steakholder Foods: "Industry collaborations are a critical aspect of our long-term business strategy. Our partnership with Umami Meats is especially meaningful following our recent patent application for fish texture and because it is being supported by a joint Israeli/Singaporean government initiative of which we are very proud to be a part."

Mihir Pershad, CEO and Founder at Umami Meats: "We are thrilled to be combining our deep knowledge and experience in cultivated seafood with Steakholder Foods' innovative 3D bio-printing technology. We believe this partnership will help us advance our vision of a new, more sustainable food system for preserving our marine ecosystems while delivering exceptional, high-quality seafood to meet growing consumer demand."

Steakholder Foods Ltd., formerly MeaTech 3D Ltd., is an international deep-tech food company at the forefront of the cultured meat revolution. The company-initiated activities in 2019 and is listed on the Nasdaq Capital Market under the ticker "STKH"

(formerly MITC). Steakholder Foods maintains facilities in Rehovot, Israel and Antwerp, Belgium and has recently expanded activities to the US.

Umami Meats is cultivating a sustainable seafood future by producing delicious, nutritious, affordable cultivated seafood that is better for our health, our oceans and our future. Umami Meats' cultivated, not-caught seafood offers equivalent nutrition to traditional seafood and provides a delicious culinary experience free from heavy metals, antibiotics, and microplastics.