

Japan establishes future creation consortium for cultured meat

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The Graduate School of Engineering, Osaka University, Shimadzu Corporation, Itoham Yonekyu Holdings Inc., Toppan Inc., and SIGMAXYZ Inc. have established “the future creation consortium for cultured meat.” The consortium focuses on concrete initiatives for practical implementation of the manufacturing technology of edible cultured meat using 3D bioprinting.

Through cross-company collaboration, 3D bioprinting technology will be developed for application, establishing an integrated value chain from production to logistics, and contributing to legislation through collaboration with government offices and private companies.

By exhibiting at the 2025 World Exposition in Osaka, Kansai, the companies will concentrate on providing information that helps people understand cultured meat, aiming to realise the world's first use of cultured meat.

The consortium consists of operating partners, who develop technologies, negotiate with government offices and related organisations, and provide information to the public; R&D partners, who engage in joint research in specific technology areas; and practical implementation partners, who dispatch information to make cultured meat-related technologies and products popular. Operating Partners are Osaka University, Shimadzu, Itoham Yonekyu, Toppan, and SIGMAXYZ. For the positions of R&D partners and practical implementation partners, applications from various fields will be invited.

Prior to the establishment of the consortium, Osaka University, Shimadzu, Itoham Yonekyu, Toppan, and SIGMAXYZ signed an agreement for the practical implementation of cultured meat technology by 3D printing to build a system for the initiatives.