

Israel's Steakholder Foods unveils 3D Bio-printing business model

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Steakholder Foods, Israel-based deep-tech food startup at the forefront of the cultivated meat industry, has focused its business model to target B2B meat manufacturers and cultivated meat producers, by offering manufacturers the ability to produce a cultivated meat product that aims to closely mimic the taste, texture, and appearance of traditional meat. The company intends to monetise its 3D printers and bio-inks that are needed to support printer operation.

The company's 3D printers are state-of-the-art technology designed to produce cultivated meat products that mimic the texture, taste, and appearance of conventional meat. The company is developing two types of printer platforms - Ready to Cook (RTC) printer and 3D printer for incubated products.

Bio-inks are an integral part of the Company's 3D printing technology. Steakholder Foods' bio-inks are made of plant-based ingredients and cultivated cells. They are developed to ensure the production of tasty, safe, and consistent products. The company plans to offer customisation options intended to allow clients to create bio-inks for any type of species they would like to produce, tailored to their specific needs and preferences. The bio-inks will be available for purchase alongside the 3D printers.