

Israel's Steakholder Foods launches industry-first 3D printed eel

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Israel-based Steakholder Foods, a pioneer in the 3D meat and fish printing technology and cultivated cell innovation announced the launch of the world's first plant-based, 3D-printed eel. This breakthrough highlights Steakholder Foods' remarkable capability to accurately replicate the complex texture of eel, achieved through precision layering and a unique combination of materials in Steakholder Foods' proprietary 3D printing technology. The Company's eel is currently based on plant materials and is expected to include cultivated eel cells in the future, as economies of scale allow price-competitive cell development.

Steakholder Foods' unique printing process enables it to significantly reduce the amount of ingredients used in its 3D-printed product relative to typical plant-based alternatives, potentially positioning Steakholder Foods' plant-based, 3D-printed eel at the forefront of the industry.

Steakholder Foods is exploring collaborations to commercialise its plant-based, printed eel by offering them proprietary 3D printers and ink, capable of generating revenues in the short term. Based on Steakholder Foods' current technology capabilities, it estimates that its partners and customers will be able to mass-produce 3D-printed eel at a competitive price range, enabling them to tackle the cost challenges linked to the current global prices of eel.