

Israel's SuperMeat achieves breakthrough in cost parity for cultivated chicken

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Israel-based SuperMeat, the only company to produce chicken meat composed of muscle and fat directly from animal cells, has announced groundbreaking innovations to make cultivated chicken affordable. With fat produced in 24 hours and muscle in 4 days, SuperMeat can deliver high yields at unprecedented speed. These advancements allow SuperMeat to produce chicken at \$11.79 per pound at scale, on par with pasture-raised premium chicken in the U.S. This breakthrough marks a

crucial step toward commercialising cultivated chicken.

SuperMeat has developed a robust cell line that reaches industry-leading densities of 80 million cells per millilitre in just 9 days—without genetic modifications or animal components. This fast-growing, high-density culture is maintained over extended periods, ensuring a continuous production cycle that enables consistent high yields.

SuperMeat has significantly reduced media costs to underÂ \$0.50/L by replacing expensive animal-based ingredients, such as serum and albumin, with affordable animal-free alternatives. After 6 days in culture, the cells independently produce essential Growth Factors. This allows for a reduced feeding regimen of only 1.5 vessel volumes per day, making the process more efficient and cost-effective.