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Steakholder Foods receives grant of $1Mn to develop 3D-printed structured eel

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Steakholder FOODS

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Steakholder FoodsÂ an international deep-tech food company at the forefront of the cultivated meat industry has received its first grant to develop 3D-printed structured eel and grouper products with Singaporean cultivated fish and seafood company Umami Meats. The initiative is being funded by a grant from the Singapore Israel Industrial R&D Foundation (SIIRD), a cooperation between - Enterprise Singapore (ESG) and the Israel Innovation Authority (IIA).

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 said,Â "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 said,Â "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."