

Israel's Steakholder Foods® unveils 3D Bio-printing model for cultivated meat

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Steakholder Foods Ltd. an international deep-tech food company at the forefront of the cultivated meat industry, today announced that it 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 monetize its 3D printers and bio-inks that are needed to support printer operation.

The Company's competitive advantage lies in its top-of-the-line expertise in 3D bio-printing technology and its ability to create highly sophisticated, structured end products that aim to closely mimic real meat in terms of taste, texture, and appearance.

3D bio-printers

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**

The flagship product, the RTC printer, produces a hybrid cultivated meat product made from a mixture of cultivated and plant-based ingredients.

- The Company plans to offer lab- and industrial-scale printers using one of two types of technology to produce different end products. **DropJet** technology, based on drops of gel-based materials to create a 3D structure, is ideal for producing fish and seafood products, while for all other meat products, **Fusion** technology extrudes paste materials through a narrow nozzle, enabling the creation of fiber texture that best simulates conventional meat fibers.

- **3D printer for incubated products**

The Company's innovation team is developing a 3D printer for an incubated product, such as tissue-engineered steak, considered the holy grail of the industry.

- **Bio-inks**

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.