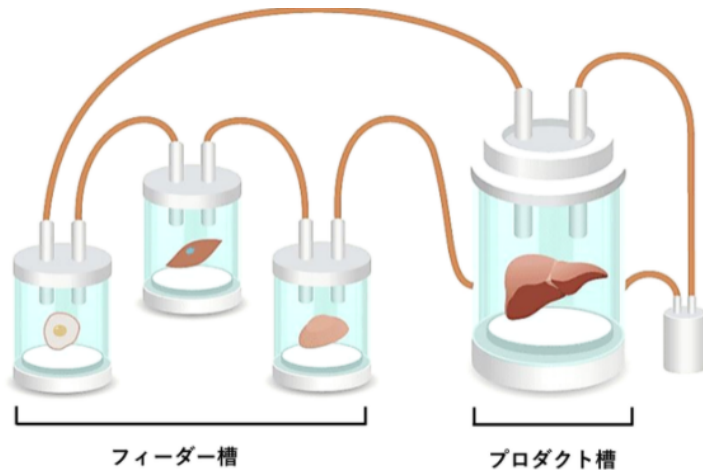


Integriculture develops cultured meat using serum-free medium

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Established the world's first method for producing cultured meat using inter-organ interactions -Culturing method for chicken / duck liver-derived cells using serum-free basal medium



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Integriculture Co., Ltd. has succeeded for the first time in the world in culturing chicken and duck liver-derived cells using a serum-free basal medium with the CulNet® system (hereinafter referred to as the Calnet system) based on the principle of interaction between organs *.

We have succeeded in replacing all raw materials from research reagent raw materials with food raw materials that achieve functional substitution and cost reduction. As a result, we were among the first to put into practical use the "cheap and edible serum-free basal medium," which is an issue for cultured meat manufacturers around the world.

It is estimated that the cost of culturing with the basal medium of integral culture (product name: I-MEM) and the Calnet system is about 60 times lower than that of the medium using animal serum. We are aiming to release cultured foie gras products as the first cultured meat within this year.