

Israel's Steakholder Foods 3D bio-prints world's first cultivated fish fillet

27 April 2023 | News

A significant step towards the commercialisation of its 3D bioprinter



A significant step towards the commercialisation of its 3D bioprinter

Israel-based startup Steakholder Foods has successfully printed the first ready-to-cook cultivated grouper fish product. As part of the strategic partnership between the two companies, Steakholder Foods customised its bio-inks utilising grouper cells provided by Umami Meats.

The printing and bio-ink customisation are steps on the path to commercialising Steakholder Foods' 3D printer, proving its bioprinting and bioink technologies to be a sophisticated production platform for structured hybrid and cultivated products, that can facilitate various species and therefore various companies and industry players.

The collaboration with Umami Meats, which is backed by a grant from the Singapore-Israel Industrial R&D Foundation, aims to develop a scalable process for producing structured cultivated fish products using Steakholder Foods' proprietary 3D bio-printing technology and customised bio-inks.

Arik Kaufman, CEO of Steakholder Foods, said "With an estimated size of \$110 billion and projected growth of 3-4% annually in the near future, the seafood and fish market is a long-time part of our vision for introducing sustainable solutions that increase food security."