

Wanda Fish unveils first cell-cultivated bluefin tuna Toro Sashimi

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Israel- Cell-based seafood maker Wanda Fish, Ltd. unveils its first cultivated bluefin tuna toro sashimi. The creation of this prototype addresses the burgeoning demand for bluefin tuna via a pollution-free, quality-consistent, and sustainable supply of the highly sought-after fish.

The raw toro speciality is composed of the underbelly of the fish. It has the highest fat content, with especially high omega-3 levels. This awards it a unique buttery sensation, making it the most tender and desired meat of the fish. Wanda Fish's cell-cultivated sashimi possesses the same sensory features of wild-sourced toro sashimi and is imbued with comparable nutritional richness, especially protein and omega-3 fatty acids.

Wanda Fish's cell-cultivated adaptation of the 3D filet combines the cellular mass of muscle and fat created from the Bluefin tuna's cells, developed with a plant-based matrix. The company enlisted skilled chefs to bring its sashimi to culinary perfection.

Wanda Fish's patent-pending technology to induce native fat formation in bluefin tuna cells and a whole-cut downstream manufacturing process employs a rapid, low-cost, and readily scalable production method. The fat endows the cultivated fish whole cut with its velvety texture and its unique, rich flavour and essential nutrients, including omega-3s.

"A key focus in the creation of our product was achieving the same level of fat marbling as real Bluefin toro sashimi to create the same look and mouthfeel," reveals Daphna Heffetz PhD, co-founder and CEO of Wanda Fish. "Reaching this milestone demonstrates Wanda Fish's ability to bring to market a whole-cut bluefin tuna toro filet without harming the ocean or diminishing the population of wild fish. The product is sustainable, and of course free of microplastics, mercury, and other chemical toxins all-too-commonly found in the wild catch."