

ORF Genetics & Cellmeat host cultivated shellfish tasting in Iceland

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ORF Genetics and the South Korean innovation company Cellmeat presented cultivated shellfish meat at the Iceland Ocean Cluster, marking the first time it has been showcased outside of Asia.

Cellmeat has developed and produced cultivated shellfish meat since 2019, establishing itself as a global leader in producing a portfolio of cultivated shellfish meat, and at scale with their innovative technology. Now, the company has started process development for cultivated meat production using ORF's MESOkine product line of high-performance growth factors. MESOkine growth factors are specifically designed for the production of such sustainable meat alternatives.

Iceland is establishing itself among the nation's most receptive to food-related innovation. In February last year, Europe's first cultivated meat-tasting event was held at ORF Genetics' facilities in collaboration with the Australian company VOW. Now, Icelanders have once again taken the lead, becoming the first outside of South Korea and Singapore to sample cultivated shellfish meat from Cellmeat.

The First Gentleman of Iceland, Björn Skúlason and The Minister of Food, Agriculture and Fisheries Hanna Katrín Friðriksson, were among those who had the opportunity to taste these innovative seafood products, expertly prepared by South Korean chef Jinyoung Park.