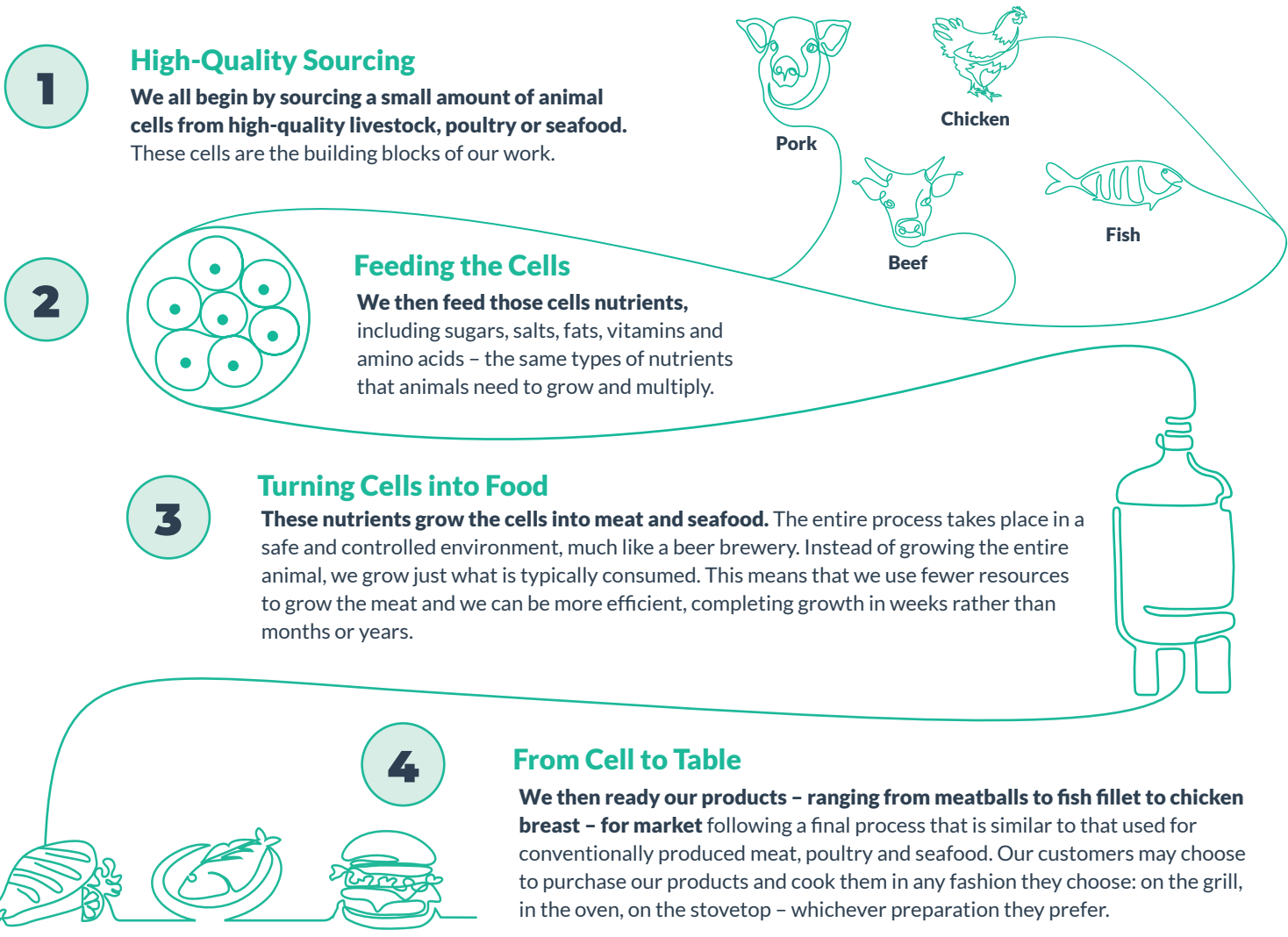


Cell-Cultured/Cultivated Meat

The Alliance for Meat, Poultry & Seafood Innovation (AMPS Innovation) is working to advance new methods of producing real, high-quality, safe meat, poultry and seafood products directly from cells. Our member companies each produce different types of cell-cultured/cultivated meat, poultry and seafood, and include **BlueNalu** and **Finless Foods**, makers of cell-cultured/cultivated seafood; and **Artemys Foods**, **Fork & Goode**, **Future Meat Technologies**, **GOOD Meat (subsidiary of Eat JUST, Inc.)**, **New Age Meats**, and **Orbillion**, makers of cell-cultured/cultivated meat and poultry; and **UPSIDE Foods**, which is making cell-cultured/cultivated meat, poultry and seafood.

As we seek to make our products efficient, scalable and affordable over time, each company is exploring different techniques that work best for the meat, poultry and seafood that we are creating. Overall, our companies follow the same general steps to grow real



While our products are currently in various stages of R&D, by working through appropriate regulatory pathways at USDA and FDA, our products soon will be in restaurants and on grocery store shelves around the U.S.