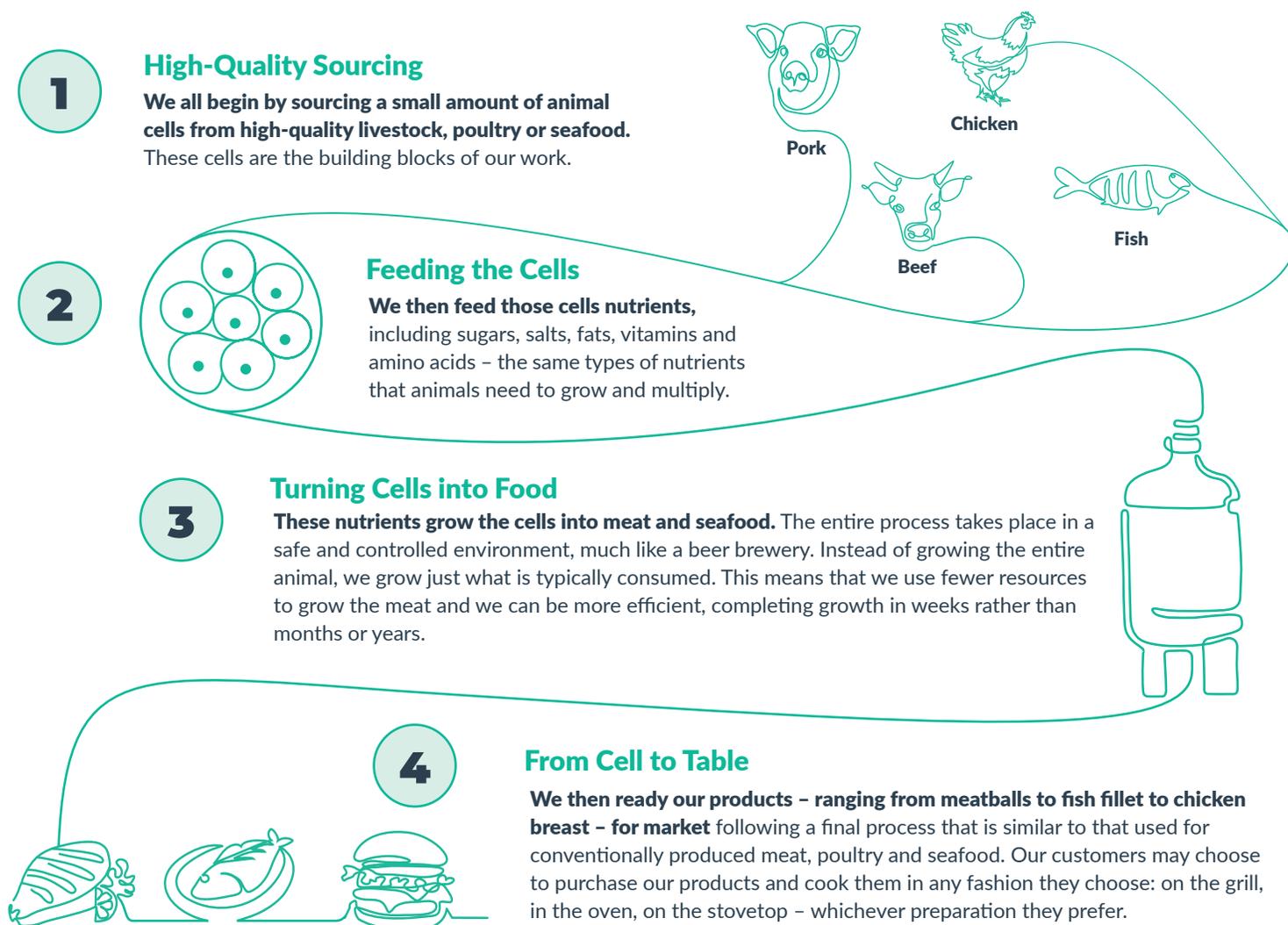


Cell-Based/Cultured Meat

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 founding member companies each produce different types of cell-based/cultured meat, poultry and seafood, and include **BlueNalu** and **Finless Foods**, makers of cell-based/cultured seafood; and **Fork & Goode** and **JUST**, makers of cell-based/cultured meat and poultry; and **Memphis Meats**, which is making cell-based/cultured 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 meat using cellular biology:



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.