

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 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 **Artemys Foods**, **Fork & Goode**, **JUST** and **New Age Meats**, makers of cell-based/cultured meat and poultry; and **Memphis Meats**, which is making cell-based/cultured meat, poultry and seafood.

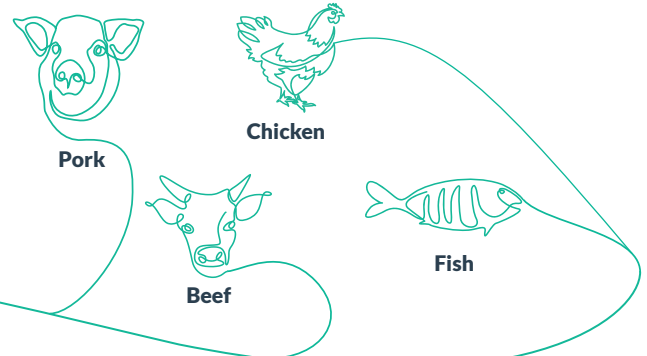
As we seek to make our products efficient, scalable and affordable over time, each company is exploring different techniques that work best for the meat, poultry and seafood that we are creating. Overall, our companies follow the same general steps to grow real meat using cellular biology:

1

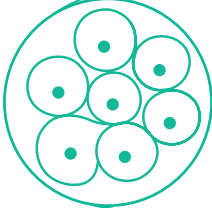
High-Quality Sourcing

We all begin by sourcing a small amount of animal cells from high-quality livestock, poultry or seafood.

These cells are the building blocks of our work.



2



Feeding the Cells

We then feed those cells nutrients, including sugars, salts, fats, vitamins and amino acids – the same types of nutrients that animals need to grow and multiply.

3

Turning Cells into Food

These nutrients grow the cells into meat and seafood. The entire process takes place in a safe and controlled environment, much like a beer brewery. Instead of growing the entire animal, we grow just what is typically consumed. This means that we use fewer resources to grow the meat and we can be more efficient, completing growth in weeks rather than months or years.



4

From Cell to Table

We then ready our products – ranging from meatballs to fish fillet to chicken breast – for market following a final process that is similar to that used for conventionally produced meat, poultry and seafood. Our customers may choose to purchase our products and cook them in any fashion they choose: on the grill, in the oven, on the stovetop – whichever preparation they prefer.



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.