

## Lab-grown seafood: Here's a taste test and roadmap of its path to approval

Wildtype, a cell-cultured meat company pioneering the field of cellular agriculture to grow cuts of seafood, without fishing or fish farming, invited me to a private tasting at a sushi bar in the East Village of Manhattan to try its sushi-grade salmon. As the first and only cell-cultured seafood brand to raise \$100 million in Series B funding, and with high-profile investors like Leonardo DiCaprio, Robert Downing Jr., and Jeff Bezos, I had high expectations; I was not disappointed. In fact, it tasted exactly like conventional sushi-grade salmon (which arguably [isn't the case](#) with many plant-based alternatives), and as a bonus, didn't have any of the [common contaminants](#) such as mercury, microplastics, antibiotics, or pesticides.

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And then there's the question of when this product will be available for consumers. It's currently illegal to sell cell-cultured seafood in the United States, as the U.S. Food and Drug Administration (FDA) hasn't granted the nascent industry regulatory approval.

"The FDA has been a trusted partner throughout our multi-year consultation process, and we look forward to continuing our work with them [...] We understand people have questions about this technology and we believe transparency is absolutely critical in the important work ahead of building trust with our future customers. As a result, we plan to partner with the FDA to make a significant portion of our pre-market safety assessment available to the public." [says co-founder Justin Kolbeck]

[\*\*This is an excerpt. Read the original post here\*\*](#)