

3D-printed cell-based fish? Sounds bizarre, but it tastes like the real thing and could eventually help save our oceans

Israeli firm Steakholder Foods announced that they've used 3D printing technology to make ready-to-cook cultivated grouper. They boast the taste and texture is the same as traditionally caught fish but does not harm the environment or marine species.

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"We are delighted to have produced the world's first whole fillet cultivated fish in partnership with Steakholder Foods. In this first tasting, we showcased a cultivated product that flakes, tastes, and melts in your mouth exactly like excellent fish should. In the coming months, we intend to announce our plans for bringing this world-class cultivated fish to the market," says Mihir Pershad, CEO of Umami Meats, in a [statement](#).

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"With an estimated size of \$110 billion and projected growth of 3-4% annually in the near future, the [seafood and fish market](#) is a long-time part of our vision for introducing sustainable solutions that increase food security [...], we anticipate expanding our collaborations to a greater variety of species with additional partners." [added Arik Kaufman]

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Unlike fully cultivated meat products which still require incubation and maturation after printing, the grouper fish product is ready to cook after printing, thanks to Steakholder Foods' unique technology that allows the mimicking of the flaky texture of cooked fish – a technology that is the subject of a provisional patent application.

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