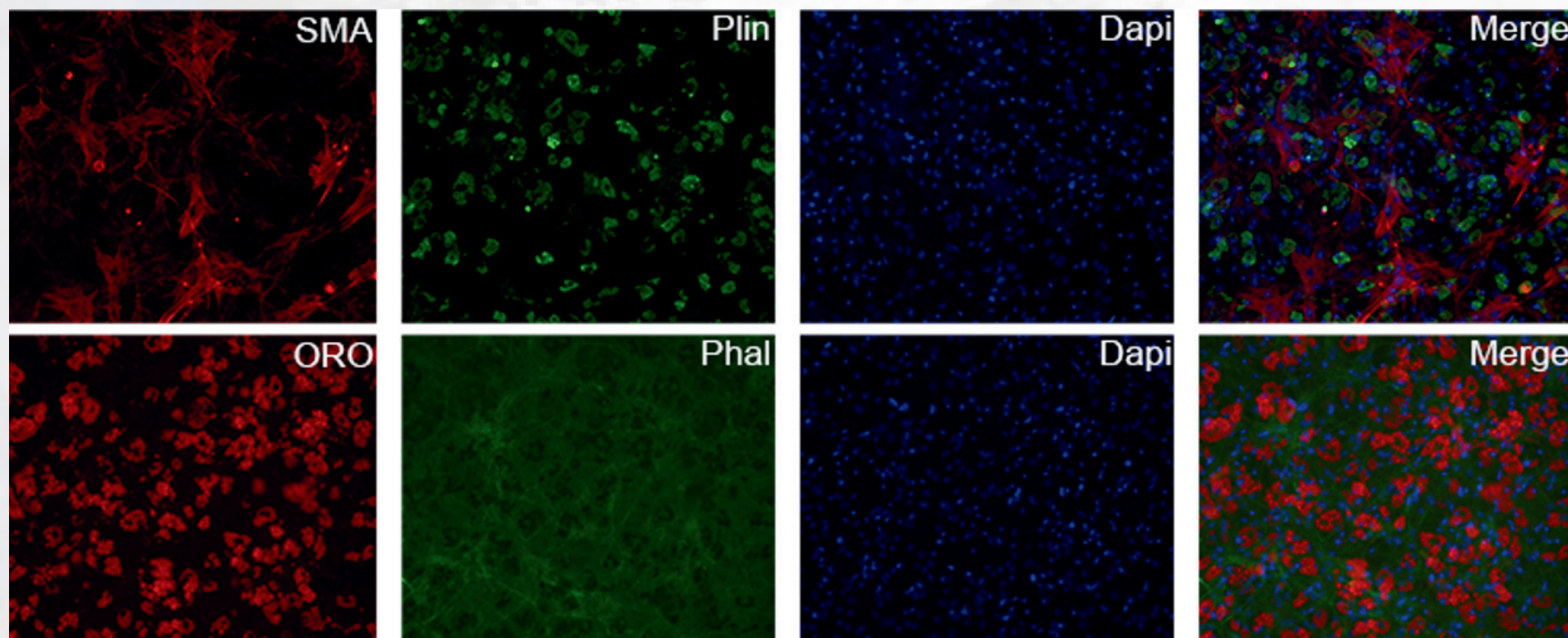


Technology on Earth

Global **meat demand** keeps rising while conventional livestock production has an **environmental impact**, driving the need for **sustainable alternatives**. Italy's academia shines in skeletal muscle research, and Bruno Cell was founded to translate it into tools for the **cultured meat** industry, starting from its fundamental block: the cell. We then combine muscle and fat cells through 3D-bioprinting to produce ready-to-cook meat cuts.

Animal cells



Characterization of pig pericytes cells (PeriPig) within the project



FEASTS
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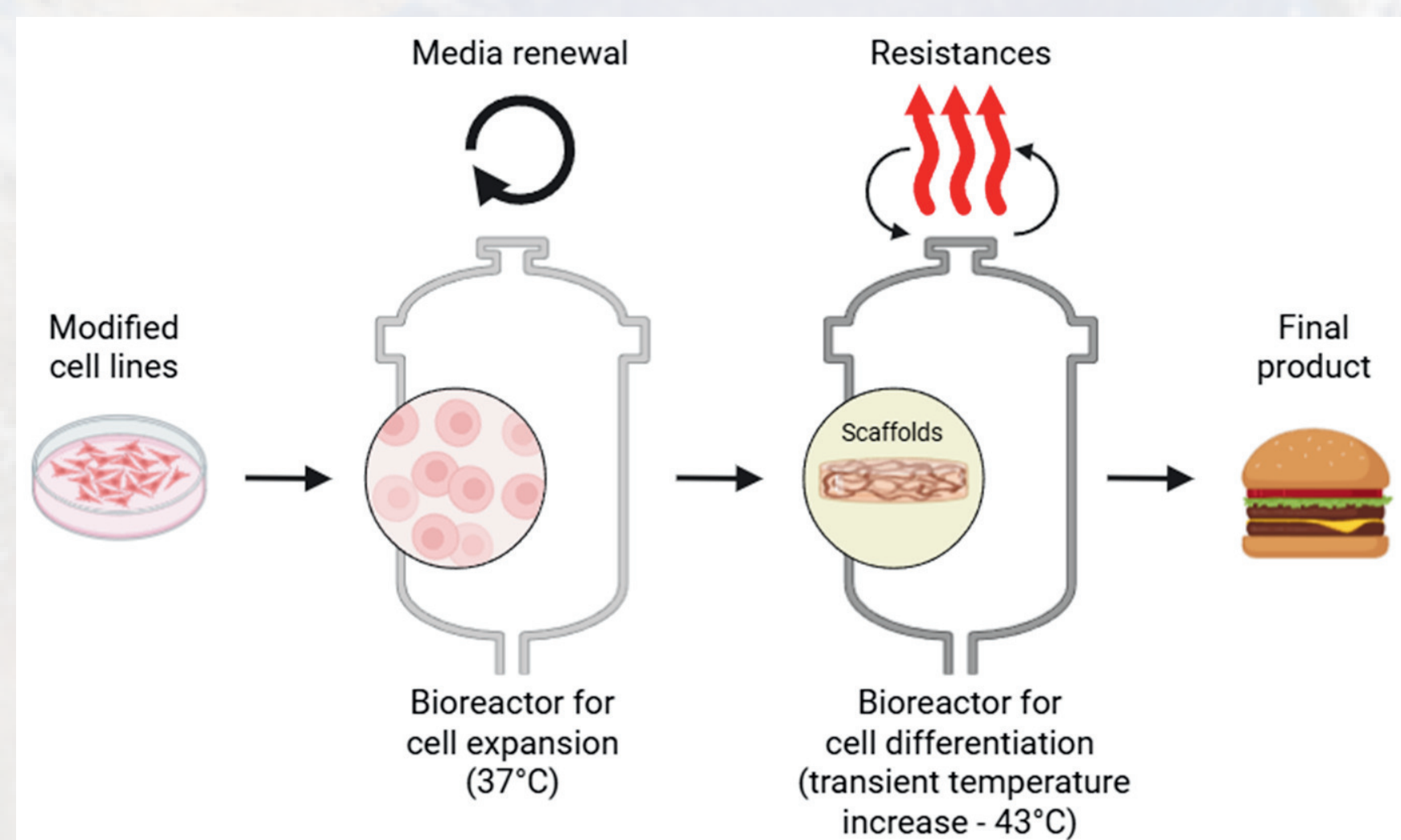
License available

- **Primary** stem cells up to 2 months in culture able to differentiate
- Spontaneously **immortalized** cells beyond passage 70
- Doubling time **8-12 h**

Differentiation

Patent granted

- Triggering differentiation through **temperature** increase
- Validated for myogenesis and adipogenesis in **3 animal species**
- Lowering **process' costs**:
 - Faster differentiation
 - Fewer chemical triggers required

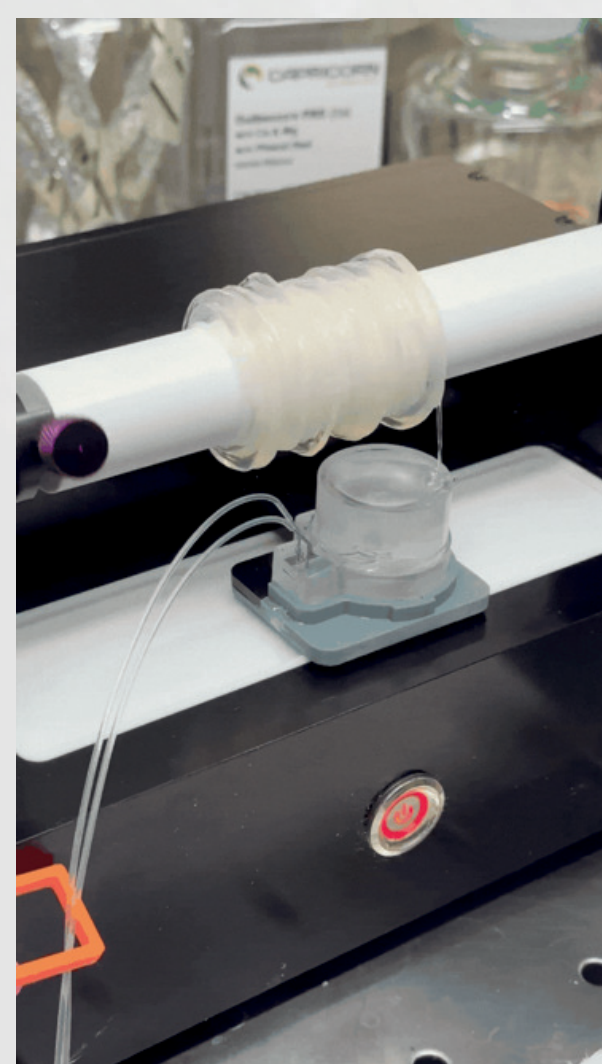


Further developed with the Italian grant **BREVETTI+**

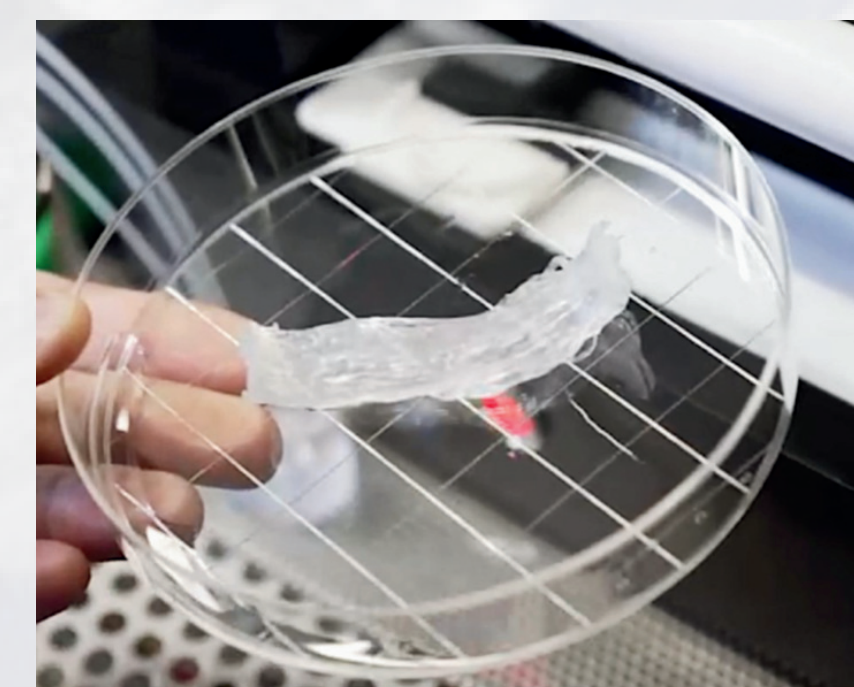
3D-bioprinting



Watch the 3D-bioprinter in action!



- Scalable and **modular**
- Customizable **muscle-fat ratio**
- **Structured** meat or seafood cuts
- **Scaffold** digested by the cells during differentiation



The **proof-of-concept** retains structural integrity during cooking