



Eels are threatened by overfishing | Photo source Johnny Africa on Unsplash

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CULTIVATED SEAFOOD COMPANY INTRODUCES NEW CELLULAR GROWTH TECHNOLOGY

 FOOD & DRINK

The technique replicates natural fish cell development

Spotted: Organoid growth comes from developmental biology and is a three-dimensional growth pattern that replicates the way fish develop naturally. Israeli foodtech startup Forsea Foods patented the technique as a means of cultivating seafood at an industrial scale. Rather than try to reduce consumer demand, the company decided to focus on meeting or exceeding that demand via sustainable farming methods.

By creating a lab environment for optimum growth, the organoid tissue naturally develops the way it would in a fish in the sea. This reduces the need for scientists to add external growth factors into the tissue, which is how most cultivated meats are grown today. As close to natural as possible, the organoid-grown meat is also far healthier than most wild-caught fish. There are no microplastics or chemicals in the cultivated fillets, which, the company says, contain all the same healthy nutrients of a typically grown fish.

Forsea Foods is focusing its efforts on replicating and producing the meat of an endangered species that is considered a delicacy in many cultures. The wild-caught eel does not reproduce in captivity, making it exceptionally difficult to farm, and lab-grown replacements could bring the species back from the brink of extinction. Forsea plans to launch commercially in 2025 and is continuing to develop its range of seafoods.

As well as reducing fishing of endangered species, innovators are creating ways of eliminating predators and improving ecosystems to help them flourish once again. Springwise has spotted a

company turning the invasive lionfish into [leather](#) and a cat food brand supporting [coral reef restoration](#).

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Takeaway:

The Global Seafood Alliance [reports](#) that the consumer trend of wanting traceability for seafood products is growing rapidly. Yet the complexity of the industry and the variety of solutions available make for a confusing path to follow, for both producers and consumers. Cultured meats could provide a partial solution by alleviating the pressure on the industry to produce at such high volumes and thereby allowing parties to develop efficient and accessible means of tracking the provenance of fish and seafood. If its process is successfully scaled, Forsea could be one way that demand for seafood is met with a reduced environmental impact.