

FISHING FOR SUSTAINABLE ALTERNATIVES: CELL-CULTURED FISH

What is Cell-Cultured Fish?



created from animal tissue rather than the animal itself (Rubio et al. 2019)

Cell-cultured fish have the same
 Look Taste Nutrition Health Benefits
 as their species' counterparts (Marwaha et al. 2020)

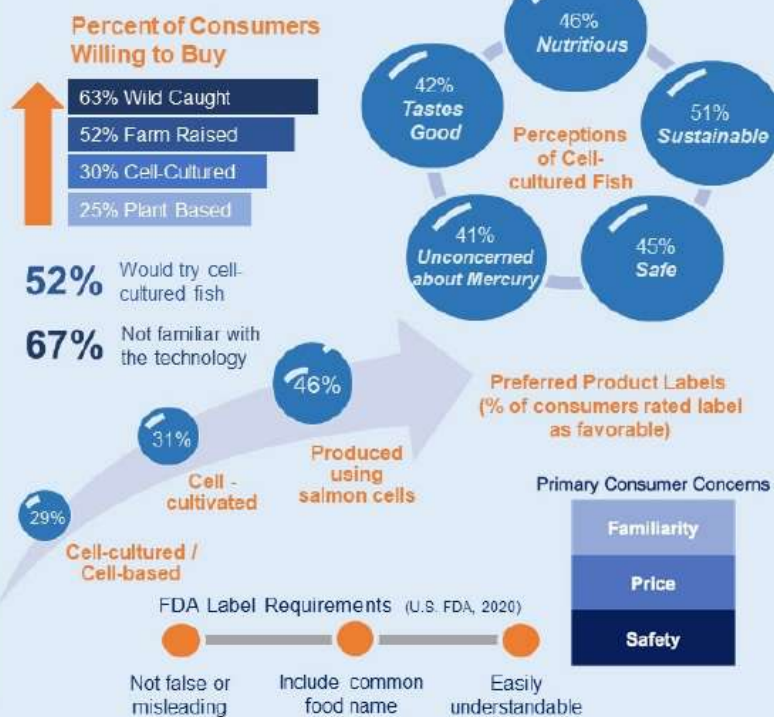


Market Potential: A Sustainable Alternative



Consumer Preferences for Cell-Cultured Fish

Results from a consumer survey in 2021



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Data Source: Survey of consumer preferences for fish produced using cell-culture technology. July 2021.

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