

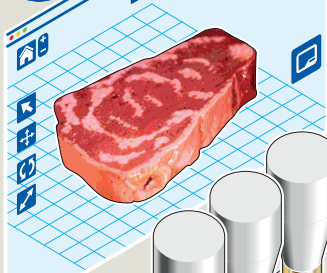
# Faux meat moves beyond burgers

Israeli start-up Redefine Meat is planning to launch its plant-based 3D-printed steak substitutes globally this year. Industrial scale printers will produce around 100kg of Alt-Steak per hour

**■ Composition:** More than 70 sensory factors – texture, juiciness, fat distribution, feel in mouth, appearance and more – have been digitally mapped

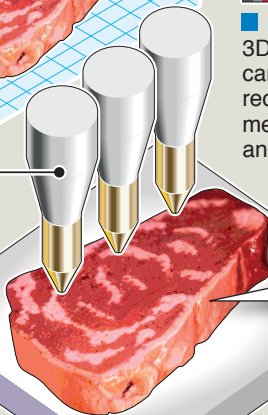


been digitally mapped



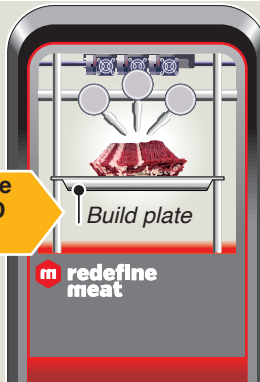
**Digital file drives 3D printer**

**Triple extrusion nozzles**



## ■ MMFP:

Allows production of different meat types and cuts – tenderloin, sirloin etc. – by simply changing digital file



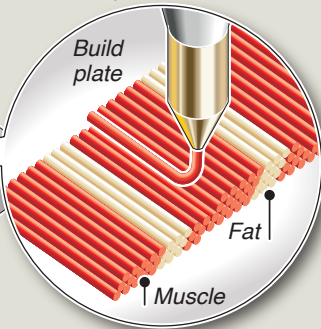
## ■ Alt-Steak:

Made out of soy and pea proteins, coconut fat and sunflower oil, along with natural colours and flavours



## ■ Multi-material food printing (MMFP):

3D printers loaded with plant-based “inks” can deliver complex layering. Printer recreates three key components of meat – muscle tissue, fat tissue and blood



**■ Build plate:** Nozzles build additional layers as build plate is lowered. Multiple materials result in high-protein, zero-cholesterol steaks