

- FOR IMMEDIATE RELEASE -

Mosa Meat Calls on Governments and Food Industry to Help Advance Cultivated Beef Development

'A much needed alternative approach to producing beef': Mosa Meat publishes review of how cultivated beef, grown directly from animal cells, can help mitigate the climate impact associated with industrial beef production and calls for increased investment to further scale up the technology

MAASTRICHT, The Netherlands, December 20, 2022 - Mosa Meat, a leader in the cultivated meat space that grows beef directly from animal cells and unveiled the first cultivated hamburger in 2013, <u>published a review</u> today of how cultivated beef can help mitigate the climate impact associated with industrial beef production.

The review describes recent developments in the cultivated meat sector and outlines some of the fundamental principles for the field to realise the positive potential impact on climate change, animal welfare, food security, natural resource depletion and public health. It also calls on a range of stakeholders that include governments and food industry organisations to contribute to specific parts of the emerging value chain, in order to speed up development of the industry.

"Beef needs a solution. Industrial meat production continues to accelerate the climate crisis, while the world's demand for beef is steadily growing. We are creating an alternative approach to producing real beef. With Mosa Meat's rapid recent growth, creating the biggest scientific team in the industry and the largest cultivated meat campus in the world, I am very excited for what lies ahead as we help reshape the global food system," said Maarten Bosch, CEO of Mosa Meat.

Mosa Meat recently <u>announced expansion to industrial scale production facilities</u> in The Netherlands, creating the largest cultivated meat campus in the world (7,340 m2 or 77,000 sq ft.) and <u>contributed to the UN Climate Change Conference</u> (COP27) to include cultivated beef as part of the conversation.

"We unveiled the first cultivated beef burger to the world in 2013 and a whole new cultivated meat sector has been developed, creating new value chains and collaborations," added Bosch. "The next step for our field is to develop industrial and commercial sized production facilities to maximise the potential impact. We call upon a range of financial, societal, governmental and scientific institutions to collaborate and further invest into the development of cultivated meat."

About Mosa Meat

Mosa Meat is a global food technology company pioneering a cleaner, kinder way of making real beef. Our founders introduced the world's first cultivated beef hamburger in 2013, by growing it

directly from cow cells. Founded in 2016, Mosa Meat is now scaling up production of the same beef that people love, but in a way that is better for people, animals, and the planet. A diverse and growing team of 165 food-loving problem-solvers, we are united in our mission to fundamentally reshape the global food system.

Headquartered in Maastricht, The Netherlands, Mosa Meat is a privately held company backed by Blue Horizon, M Ventures, Bell Food Group, Nutreco, Mitsubishi Corporation, Leonardo DiCaprio and other high-calibre investors. Follow Mosa Meat on <u>Facebook</u>, <u>LinkedIn</u>, <u>Twitter</u> and <u>Instagram</u> or visit <u>mosameat.com</u> to learn more about why people #cravechange. Access the Mosa Meat press kit <u>here</u>.

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