BlueNalu secures $60M in Convertible Note Financing

In January 2021, BlueNalu, announced the closing of $60 million in debt financing from new and existing investors. This marks the largest financing to date in the cell-cultured seafood industry worldwide. Financing will enable completion of a GMP pilot facility for producing cell-cultured seafood, once commercialization and regulatory requirements have been met, and support plans for market launch.

BlueNalu President & CEO Lou Cooperhouse standing in front of the new pilot facility

For more information, please visit https://www.bluenalu.com/bluenalu-secures-60-million-in-convertible-note-financing
Enter the era of cell-cultured seafood

BlueNalu has been at the forefront of the labeling journey for cell-cultured seafood products. We wanted a common name that was clear about what we were producing, differentiated from conventional seafood products, and that appealed to consumers.

After underwriting the costs for independent, unrestricted, and peer-reviewed consumer research on the topic, BlueNalu engaged in dialogue with the National Fisheries Institute (NFI) and AMPS Innovation on key criteria for labeling.

As a result, in March 2021, a joint-letter was submitted to the FDA that urges the agency to adopt and memorialize the term cell-cultured to support uniform labeling within the seafood category, and consistency across all product categories.

We are happy to announce industry alignment on a name for these products. We thank our collaborators among academia, industry, and non-governmental organizations for being flexible and open to this objective discussion.

Read the full article by Lou Cooperhouse on BlueNalu's labeling journey at https://medium.com/eat-blue/enter-the-era-of-cell-cultured-seafood-485f69573f0

Learn more about the NFI/AMPS joint letter by visiting https://www.bluenalu.com/press-room

BlueNalu places 2nd in Syngenta's Radicle Protein Challenge

In November 2020, Syngenta Group and Radicle Growth named BlueNalu as the runner-up in a global competition that aimed to uncover innovation and invest in technology companies that are transforming the future of protein. The Challenge saw interest from across the globe with over 150 applicants, and BlueNalu was awarded with an investment of $250K.

For more information, please visit https://radicle.vc/syngenta-group-invests-1-25m-in-new-protein-technologies

BlueNalu featured on 'Streets of Dreams' with Marcus Lemonis on CNBC

BlueNalu was featured on the “Streets of Dreams” series which follows Marcus Lemonis as he travels across the U.S. pulling back the curtain on the business and culture of iconic American streets & neighborhoods. The San Diego episode, "Harbor Drive", aired on Tuesday, January 19 on CNBC Prime TV, in which Marcus chatted with Greg Murphy, BlueNalu's Director of Corporate Development & Strategic Partnerships.

To see the trailer, please visit https://www.linkedin.com/posts/bluenalu_bluenalu-streets-of-dreams-cnbc-activity-6756048721470881792-3Bs

View the whole episode here: https://www.nbc.com/streets-of-dreams/video/harbor-drive-san-diego/4297178
Tokyo, Japan - BlueNalu Joins CRS Study Group on Cellular Agriculture

In December 2020, BlueNalu joined the Cellular Agriculture Study Group of the Center for Rule-making Strategies (CRS). CRS is a think-tank based out of Tama University in Shinagawa, Tokyo, Japan.

Since January 2021, BlueNalu has presented twice to the study group and will continue to engage with similar groups in Japan and other markets of interest.

RCA Eat Blue™ Essay Competition

In March 2021, in collaboration with the Research Chefs Association (RCA), BlueNalu sponsored the Eat Blue™ Essay Contest for culinary students worldwide. Congratulations to Sarah Caballero, Ayesha Arshad and Clarissha Vallerie Widjaja, the respective third, second, and first place essay contest winners. The three winners, who hail from the U.S., India and Malaysia, will receive a scholarship award from BlueNalu and their essays are featured on the Eat Blue™ website.

Read the winning essays at https://www.eat.blue

BlueNalu Celebrates the United Nations Sustainable Development Goals (UN SDGs)

In October 2020, BlueNalu’s team came together to celebrate our new HQ by painting our first o-FISH-al company mural! The mural will serve as a daily inspiration to work towards creating a better planet through our commitment to 10 of the 17 UN Sustainable Development Goals, while also showing that each team member brings their unique brush stroke to the team. Together, we are change-makers.
Recent Conference Participation

BlueNalu’s leadership team has been busy at work participating in virtual conferences over the last six months. See a snapshot of our various engagements below.

Eat Blue™ Featured Articles

Since our launch in October 2020, Eat Blue™ has published over 40 articles written by a group of global ambassadors. We continue to post twice weekly about topics in ocean health, human health, animal welfare and the blue economy.

International Day of Women & Girls in Science

In February 2021, BlueNalu celebrated the brilliant women on our research, product development, engineering and quality assurance teams here at BlueNalu in honor of the United Nations International Day of Women and Girls in Science.

For more information, please visit https://www.eat.blue/
Employees spotlight

Keerthi Srinivas received his B.Tech (Bachelor of Technology) degree in Chemical Engineering at Sathyabama Institute of Science and Technology, Chennai India and followed it up with a PhD in Chemical Engineering at University of Arkansas, Fayetteville under the prestigious Walton Foundation-funded Doctoral Academy Fellowship. He has significant experience in several upstream (bioprocess) and downstream (separation/purification) processes with several projects aimed at developing sustainable technological platforms for converting organic feedstocks to biofuels, biochemicals, food and nutraceutical products.

At BlueNalu, Keerthi works with his team to efficiently solve technology-related challenges and increase fundamental understanding of our products.

If Keerthi could have an unlimited supply of one thing, what would it be? Definitely, food! We all work to survive, and to survive, we need food.

For more information, please visit https://www.bluenalu.com/keerthi-srinivas

Dean Rottau,
Process Engineer

Dean received his BS in Mechanical Engineering and MEng in Engineering Management from Cornell University. As a student, he was drawn to engineering because of its potential to leverage technological innovation for societal good.

Most recently, Dean worked at Stroud International, an operations consulting firm. At Stroud, he led cross-functional client teams to drive operational improvements in food manufacturing facilities. Working intimately with a wide array of food processing equipment, combined with his previous experience in automotive design, has equipped Dean for his role in downstream process design.

What hobbies does Dean enjoy?
In his free time, Dean enjoys cooking, traveling, and playing sports. He’s excited to be working in a role that can make a positive impact on our environment.

For more information, please visit https://www.bluenalu.com/dean-rottau

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