

NALU NEWS

The latest news from BlueNalu, a global leader in cell-cultured seafood





BlueNalu named semi-finalist in \$15M XPRIZE Feed The Next Billion global competition

The XPRIZE Feed the Next Billion (FTNB) is a \$15M multi-year competition that will incentivize teams to produce chicken breast or fish fillet alternatives that replicate or outperform conventional chicken and fish in: access, environmental sustainability, animal welfare, nutrition and health, as well as taste and texture. BlueNalu was one of 28 semifinalist teams chosen based on its technical submission and one of 270 interested teams.





New study confirms that "cell-based" and "cell-cultured" are clear winners when labeling and talking about seafood products made from the cells of fish

A new study by William Hallman, Ph.D. from Rutgers University has confirmed the most appropriate usual or common name for seafood products made directly from fish cells. "Both names work well," Hallman said. "The key is to choose a single term and to get everyone to adopt it. That will reduce confusion and ultimately help consumers understand what they are buying." Industry leaders have begun to coalesce around use of the term "cell-cultured."

Read More



BlueNalu signs MOUs with Mitsubishi Corporation and Thai Union to accelerate market development strategy for cell- cultured seafood in Asia

Both agreements are designed to assess market development strategies for BlueNalu's cell-cultured seafood specifically in Asia where there is high demand for quality seafood and the potential for diminishing supply to feed its population during the coming years.



<u>Cell-cultured foods' role as a breakthrough</u> <u>technology for food security in Japan</u>

A recent article in the *Asahi Shimbun* newspaper highlights BlueNalu and sheds light on the role that cell- cultured foods will play in growing Japanese economic security and food security. The piece was written by Dr. Akira Igata and Megumi Yoshitomo, two organizers of the Cellular Agriculture Study Group, which is part of the Center for Rulemaking Strategies (CRS) at Tama University in Tokyo. BlueNalu is a participant in the study group.

Read More



BlueNalu announces framework for food safety and quality assurance for cell- cultured seafood, and commitment to GFSI third-party certification

BlueNalu's is pursuing third-party certification recognized by the international Global Food Safety Initiative (GFSI), such as the Safe Quality Food (SQF) or a similar program, in order to demonstrate the highest possible standards for its safe and trusted cell-cultured seafood products.

Read More



Implementing global best practices for quality and safety of cell-cultured seafood

While the benefits of producing meat, poultry and seafood directly from cells are promising, how do we ensure that these novel food products are safe to eat? After 20+ years of working in quality management, Noreen Hobayan, MSc, PCQI, BlueNalu's Director of Quality Assurance and Regulatory Affairs, has a few recommendations to help cell-cultured food manufacturers put a food safety strategy in place.

Read More



What does it mean to you to Eat Blue™?

In honor of World Ocean Day 2021 and BlueNalu's 3 year company anniversary, we asked the team to respond to the question 'why do you #eatblue?' by cell- ecting the SDG that resonates most to their personal mission. BlueNalu is directly aligned with 10 of the UN Sustainable Development Goals.



BlueNalu company beach cleanup

The BlueNalu team traded in some Saturday morning sleep to head to the beach for our second company beach clean-up. Our loot was bountiful! From a full set of clothes to a full set of magic cards, we con'fish'scated upwards of 50 lbs of trash. Thanks to everyone on our wonderful team who lent a helping hand in giving back to our community and our planet.

Read More

BlueNalu in the News



BlueNalu makes commitment to GFSI third-party certification

Read More

The San Diego Union-Tribune

This cell-cultured fish startup from San Diego is a semifinalist in XPRIZE contest

Read More



<u>Could cell-cultured fish change the food industry?</u>

<u>Read More</u>

NIKKEI **Asia**

<u>Thai Union and Mitsubishi tie up with</u> <u>US startup on lab-grown seafood</u>



<u>Cell-cultured tuna is making its way to</u> <u>restaurants, marking a sea-change for</u> <u>the seafood industry</u>

Read More



Can lab-grown fish fillets fight overfishing?

Read More



BlueNalu's cell-cultured seafood offers fresh fish without the catch

Read More



<u>Alt-seafood: an entrepreneur's perspective</u>

Read More

Our Recent Hires



Justin Bingham
VP OF OPERATIONS AND PILOT PROCESSING



<u>Chandrashekhar Sonar, Ph.D.</u> SENIOR FOOD TECHNOLOGIST

<u>Read More</u>



Marisol Vargas SENIOR FORMULATION SCIENTIST

<u>Read More</u>



<u>Cathleen Rocco, J.D.</u>
DIRECTOR OF INTELLECTUAL PROPERTY

Read More

Employees Spotlight



Courtney Benson, Ph.D. RESEARCH SCIENTIST III

Courtney has her B.S. and M.S. in Cell and Molecular Biology, both earned at San Diego State University where she studied microbial diversity in steam vent sublimates, and her Ph.D. in Neuroscience from the University at Buffalo. During her graduate work she studied the neurodevelopment of schizophrenia using 2D and 3D models, which included induced pluripotent stem cells, human embryonic stem cells, immortalized cell lines and cerebral organoids. Some of the techniques used included CRISPR/Cas9 gene editing, cell differentiation (2D and 3D), and protein methods.

Courtney is excited to help generate food products at BlueNalu that will be delicious for our consumers and sustainable for our ocean.



Valentina Calmo RESEARCH ASSOCIATE II

Valentina received her BS in Biological Sciences from the University of California – Irvine. She conducted undergraduate research in the Bogi Andersen Laboratory where she studied the adhesion defect between the digit in the Grhl3-null embryo.

Most recently, she worked as a Research Associate at Organovo, a national leader in the design and development of functional human tissues using 3D bioprinting technology. Valentina worked in the Cell Core group at Organovo, where she provided cell services to all research and development teams, grew and maintained various primary mammalian cell types, and helped manage cell inventory. In addition, she supported other groups at Organovo, and supported the histology and therapeutics teams with ELISA assays and immunofluorescence stains.

Read More

We're Hiring!

Help us expand our team by sharing our careers page with your networks!

<u>Careers Page</u>

We're Hiring!

Help us expand our team by sharing our careers page with your networks:

www.bluenalu.com/careers

Follow Us

- in LinkedIn
- <u>Twitter</u>
- **f** <u>Facebook</u>
- <u>Instagram</u>

Register

Register for our electronic newsletter via www.bluenalu.com/signup