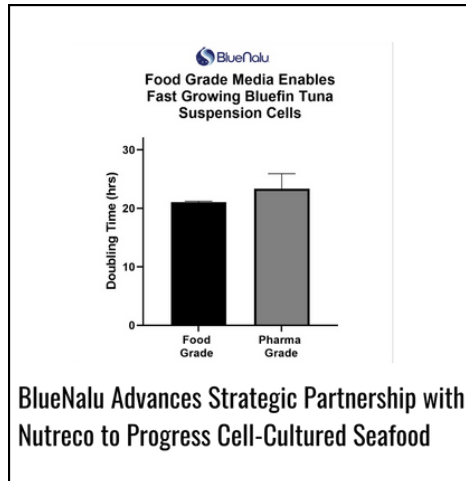




# NALU NEWS

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

## Recent Announcements & Activities



### **BlueNalu Advances Strategic Partnership with Nutreco to Progress Cell-Cultured Seafood**

BlueNalu announced the signing of a Letter of Intent (LOI) with Nutreco, a global leader in animal nutrition and aquafeed. Building on the success of earlier collaborations, this agreement represents joint interest in the establishment and scale-up of a food-grade supply chain for cell-cultured seafood manufacturing.

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### **BlueNalu Submits Comments to the USDA on the Biotechnology and Biomanufacturing Initiative**

In January 2023, the USDA requested information from leading food-tech companies on how advancements in biotechnology could help expand sustainable products and foster new opportunities for food production that strengthen national security. Our comments to the USDA stressed the critical importance of our seafood supply chain as a primary area of focus for our nation's food security and climate future.

[Read More](#)



## Funding our Food Security

Read our blog, authored by co-founder, President & CEO, Lou Cooperhouse, on why federal investment in cell- cultured seafood, and the entire alternative protein sector, is so important for our future.

[Read More](#)



## BlueNalu's Director of Quality & Regulatory Affairs, Noreen Hobayan, named President of AMPS Innovation

BlueNalu continues to spearhead industry alignment through our leadership at the Association for Meat, Poultry and Seafood Innovation (AMPS). Noreen Hobayan brings over 25 years of diversified experience in worldwide quality systems standards and regulations for the food, pharmaceutical, and device industries to AMPS, where she will be instrumental in advancing the cell-cultured protein industry and providing a science-based unified voice to stakeholders, industry partners, policymakers, advocates and consumers.

[Learn More](#)



## BlueNalu's Continued Category Leadership

Our leadership team has maintained its influential role in driving discussions on alternative protein, novel food regulatory affairs, and cell-cultured food technologies. Lauran Madden, our CTO, delivered a presentation on cell lines for cell-cultured meat during the Bioprocess International West event, and also at Bioprocess International Europe. Meanwhile, Noreen Hobayan, our Director of Quality & Regulatory Affairs, contributed her expertise to a panel that tackled global harmonization for cell-ag regulation, at the Future of Protein Production Conference. Lastly, Lou Cooperhouse, our CEO, was a prominent thought leader at Future Food-Tech San Francisco, where he spoke on two panels; and for the second year in a row, was invited to speak on cell-cultured seafood at the National Fisheries Institute. He also represented San Diego's leadership in alternative proteins on a panel at the San Diego Alt Protein Summit, led by students at San Diego State University with funding support by the Good Food Institute (photo on the left).

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## BlueNalu in the Press



### **Move over, Beyond and Impossible: cell-cultivated meat is the next big protein alternative**

*"Cultivated seafood is another rapidly growing segment of this burgeoning chapter of food science... BlueNalu has spent five years perfecting the cultivation of seafood like bluefin tuna - an endangered species that the U.N. has tried and failed to place on a protected list of marine wildlife. Lou Cooperhouse, founder and CEO of BlueNalu believes that in creating rare and expensive cuts of seafood like the Toro cut of the Pacific bluefin tuna (or what he calls the 'wagyu of the sea'), chefs will be especially interested in working with them to get their hands on seafood that is otherwise difficult or irresponsible to purchase."*

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### **Nutreco continues to invest in cell-based company as BlueNalu scales up alternative tuna production**

*"Global animal nutrition firm Nutreco is extending its partnership with BlueNalu, as it scales up its cell-cultured seafood manufacturing, as part of a new agreement the companies signed this month. The deal continues a partnership that has been in place since 2019."*

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### **Agronomics: "Cell Ag is One of the Only Technologies With the Potential to Decarbonize the World's Protein Production"**

*"Finding sustainable alternatives to agricultural commodities is fast becoming a key priority for major jurisdictions as they work toward reaching ambitious 2030 climate targets...Cellular agriculture is one of the only technologies with the potential to decarbonize the world's protein production system while meeting the protein needs of the growing global population, and its significance continues to grow as many companies look to move out of the R&D stage and into commercial production."*

[Read More](#)



## After eventful 2022, BlueNalu seeking scale, teases new product

*"One of BlueNalu's goals is to establish commercial operations in a way that uses technology avoiding some of the potential obstacles to scaling up production in a profitable way. BlueNalu has established a production process that doesn't rely on a scaffold-like substrate – something Cooperhouse said could be an obstacle to scaling production."*

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## La carne falsa se desinfla. ¿Burbuja? No tan rápido, las proteínas vegetales son la antesala de la mayor revolución alimentaria

*"Earlier, last November, the U.S. FDA authorized the first company to grow chicken from cells. Behind, there are dozens of companies waiting for similar approval. 'We will see this as the day the food system really started to change,' says Costa Yiannoulis, managing partner of Synthesis Capital. 'The U.S. is the first major market to approve it, it is seismic and pioneering.'"*

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## Pescado cultivado en un laboratorio, la revolución alimenticia de BlueNalu

*"In just six years, the startup, located in San Diego, California, has managed to generate great awareness around its product: seafood created through cell-culture... The company's first product will be bluefin tuna toro... a type of cut that is in high demand but has led to over-exploitation."*

[Read More](#)

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## It's All About the Team



### BlueNalu Beach Cleanup

Every April, BlueNalu's team takes part in a beach cleanup event aimed at preventing waste from polluting the ocean. This Earth Day, we participated in a San Diego beach cleanup event in association with the Surfrider Foundation. Held at Moonlight Beach in Encinitas, our team collected an assortment of waste items, including plastic bags and bottles, food wrappers, surf gear, and over a hundred cigarette butts. Additionally, we gathered numerous small plastic fragments and a large 35-pound, 20-foot-long PVC pipe. With our efforts, BlueNalu alone collected over 45 pounds of waste, contributing to the event's overall success. We take pride in playing our part in creating a cleaner, healthier planet for everyone!



### Earth Day 2023

For Earth Day, our team got their hands dirty with a seedling planting! We firmly believe that individual efforts, however small, can make a significant contribution to preserving the natural beauty of our environment. We love to see our team reaping the benefits of Earth's bounty with some delicious seasonal produce and blooming flowers.



### BlueNalu's Reducetarian Cooking Club

BlueNalu's reducetarian cooking club is off to a great start! We kicked off the inaugural club meeting in early April, discussing goals and recipe themes for the year – all to inspire plant-centric dishes and empower members to incorporate vegan recipes into their daily lives.

## Are you a chef or foodservice operator?

Sign up for BlueNalu's new culinary newsletter to Eat Blue™ and be one of the first to know BlueNalu's exclusive updates for chefs and restaurants.

[Sign Up](#)

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