



Happy World Tuna Day



It's World Tuna Day! Celebrated on May 2nd, this holiday was established by the United Nations General Assembly in 2016 to raise awareness about the importance of this apex predator and to promote sustainable fishing practices to ensure the long-term conservation of tuna stocks.

Tuna is a vital resource and magnificent species providing an extraordinary component of our global protein supply, food security, and economic livelihoods. However, tuna populations face numerous threats, including overfishing, IUU fishing, habitat destruction, and the effects of climate change, which is why BlueNalu aims to play a critical role in providing a complementary solution to supplement our global demand for bluefin tuna. Thank you for being apart of our journey towards a blue future.

Recent Announcements

BlueNalu Featured In PBS Docuseries



We were deeply honored to be given the opportunity to tell BlueNalu's story alongside world-leading changemakers, scientists, developers and storytellers including American astrophysicist Neil deGrasse Tyson, French President Emmanuel Macron, U.S. Secretary of Transportation Pete Buttigieg, U.S. Surgeon General Vivek Murthy, sailor Dame Ellen MacArthur, musician Grimes, legendary soccer player Kylian Mbappé, and more.

BlueNalu appeared in the third episode of the six-part docuseries of "A Brief History of the Future" which weaves together history, science, and unexpected ideas to expand our understanding about the impact that the choices we make today will have on our tomorrows. The show is hosted by futurist Ari Wallach, executive produced by Drake's Emmy-winning DreamCrew and Kathryn Murdoch, and written and directed by the fantastic team at Untold. You can find BlueNalu's feature at 37:37.

[View Our
Episode](#)

BlueNalu Joins National Fisheries Institute as First Cell-Cultured Seafood Company



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We're pleased to share that BlueNalu has gained membership into the National Fisheries Institute (NFI), the leading trade association in the United States representing the nation's critically important seafood industry. This membership underscores our commitment to collaboration, food security, and expanding the seafood market with responsible production practices. BlueNalu is honored to be a part of this esteemed organization and this marks a historic moment as BlueNalu becomes the first company in the cell-cultured seafood industry to be invited and accepted into NFI. BlueNalu will also serve as a founding member of NFI's inaugural Sushi Council.

[Read More](#)

Fortifying the Global Protein Supply is Every Nation's Mandate



The landscape for the future of food is constantly evolving, shaped by policies, regulations, and the ever-changing demands of consumers. As we navigate the path towards a more secure food future, it is crucial to engage in meaningful dialogue and pave the way for progress.

Our latest blog delves into the pressing need to shore up the global protein supply by supporting complementary food solutions like cell-cultured seafood and highlights forward-thinking nations around the globe that have prioritized cell-cultured proteins as part of their national agendas.

[Read the Blog](#)

BlueNalu Participates as Contributing Author on First Industry Book On Cell-Cultured Foods in Japan



In 2023, the Japan Association for Cellular Agriculture (JACA), the only industry organization in Japan focused on creating a regulatory environment for cell-cultured food, led the writing of the first technical book in Japan to cover cell-cultured food.

BlueNalu was asked to contribute a main introductory chapter on cell-cultured seafood. Our 7500-word chapter covering the unique landscape of cell-cultured seafood was published in December 2023.

[Learn More](#)

Prince Khaled bin Alwaleed joins BlueNalu's Advisory Board



Amidst our participation in global COP28 UAE discussions in December 2023, BlueNalu welcomed the addition of His Royal Highness Prince Khaled bin Alwaleed to our corporate advisory board. Prince Khaled's commitment to sustainable development, food security, and the humane treatment of animals aligns with BlueNalu's mission to provide a healthy and restorative seafood solution to meet the world's growing demand.

[Learn More](#)

BlueNalu's Conference Participation

Recent Conferences

We have been actively participating in conferences around the world to showcase the massive transformation that cell-cultured seafood represents for the food industry. Over the past few months, we've presented at conferences from Dubai and Riyadh to San Francisco and San Diego, on a wide range of topics.



Upcoming Conferences

We have a busy spring and summer ahead as we continue sharing lessons learned, showcasing progress, speaking alongside industry peers and engaging in meaningful dialogue. If you happen to be at an upcoming event, be sure to come say hello!



Our Team

BlueNalu Welcomes New Director of Facilities & Pilot Operations, Anna Waters, Ph.D.



We're excited to welcome the newest addition to BlueNalu's leadership team! Anna Waters, Ph.D., is serving as our Director of Facilities & Pilot Operations and working closely with our R&D and Quality Assurance teams to support the success of our pilot manufacturing operation in San Diego. Anna brings a depth of knowledge and over 20 years of experience leading operations in the biotech and pharma space and will guide BlueNalu into our next phase of operational growth.

Join our Team of Foodies



At BlueNalu, we're a dynamic team of food enthusiasts, united by our love for culinary creativity and spirited competition! In line with our core value "Be Epicurious," we stirred up creativity at our 3rd annual 'Elixir Mixer' team building event! Teams gathered to craft the most tantalizing mocktail creations, blending fun, innovation, and originality. After an intense thirty-minute round of crafting recipes, groups pitched their unique concoctions to our team of judges—last year's winners! Judges scored creations across five categories, with the winners earning the coveted title of Elite Elixir Mixer. This year, we journeyed "Around the World" with our mixology theme.

Want to join our foodie team? We're currently hiring!

[Visit Our Careers Page](#)



[Fishing For High-Margins In Cultivated Seafood: BlueNalu's Path To Scale](#)

We were pleased to be featured again on the “Business for Good” podcast, hosted by Paul Shapiro. As he indicates: “As you’ll hear in this episode, Lou isn’t working to compete against the commodity meats like chicken, pork, and beef. Rather, he’s pursuing a strategy to compete against products that are exponentially higher-cost, like bluefin tuna.”



[BlueNalu becomes first cell-based company to join the NFI](#)

The development demonstrates the growing recognition of the role of cell-cultured seafood within the traditional seafood sector. BlueNalu’s induction into the NFI also includes a pivotal role as a founding member of the newly established Sushi Council, which aims to enhance and expand the overall sushi category, and develop and distribute food safety guidance to sushi’s supply chain.



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The Benefits of Cell-Cultured Seafood in the Marketplace

Lou Cooperhouse, Founder and CEO of BlueNalu, talks about the challenges and opportunities with cell-cultured protein including commercialization, technology, regulatory requirements, and supply chain in the marketplace.

Technology Networks

Cell Line Development Is Transforming the Future of Seafood Production

A new solution is needed to provide the global population with safe and nutritious seafood that alleviates the pressures on our fish stocks and ocean ecosystems.

TIME

America's Top GreenTech Companies 2024

BlueNalu made it onto TIME and Statista's list of the top 250 companies reducing environmental impact.



THANK YOU FOR BEING
APART OF OUR JOURNEY,

The BlueNalu Team

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