CLAIMS

What is claimed is:

1. A comestible cell-based food product comprising:

cultured animal cells; and

dry cultured animal cell powder;

wherein the dry cultured animal cell powder modifies a texture of the comestible cell-based food product.

2. The comestible cell-based food product of claim 1, wherein the dry cultured animal cell powder modifies the texture of the comestible cell-based food product by increasing a hardness of the comestible cell-based food product.

3. The comestible cell-based food product of claim 1, wherein the dry cultured animal cell powder modifies the texture of the comestible cell-based food product by increasing an adhesiveness of the comestible cell-based food product.

4. The comestible cell-based food product of claim 1, wherein the dry cultured animal cell powder comprises spray dried suspension cells.

5. The comestible cell-based food product of claim 1, wherein the cultured animal cells comprise adherent cells.

6. The comestible cell-based food product of claim 1, wherein the cultured animal cells comprise suspension cells.

7. The comestible cell-based food product of claim 1, wherein the cultured animal cells comprise a combination of adherent cells and suspension cells.

8. The comestible cell-based food product of claim 1, wherein comestible cell-based food product comprises between 1% and 30% dry cultured animal cell powder by weight.

9. The comestible cell-based food product of claim 8, wherein comestible cell-based food product comprises between 70% and 99% by weight cultured animal cells.

10. The comestible cell-based food product of claim 9, wherein comestible cell-based food product further comprises at least one starch or gum to provide structure to the comestible cell-based food product during formation and cooking.

11. A method of making comestible cell-based food product, the method comprising:

combining cultured animal cells and dry cultured animal cell powder;

generating a homogeneous mixture from the combination of cultured animal cells and the dry cultured animal cell powder; and

forming the homogeneous mixture into a shape of a food product.

12. The method of claim 11, further comprising preparing the dry cultured animal cell powder by spray drying cultured suspension cells.

13. The method of claim 11, wherein combining the cultured animal cells and the dry cultured animal cell powder comprises combining cultured animal adherent cells and the dry cultured animal cell powder.

14. The method of claim 13, further comprising:

harvesting a cell sheet of cultured animal adherent cells; and

chopping the cell sheet.

15. The method of claim 14, further comprising reducing a moisture content of the agglomerations of cultured animal adherent cells.

16. A method of making comestible cell-based meat product, the method comprising:

providing cultured animals cells;

combining dry cultured animal cell powder with the cultured animal cells to tailor one or more texture properties; and

forming the combination of dry cultured animal cell powder and the cultured animal cells into a shape of a meat product.

17. The method of claim 16, wherein combining the dry cultured animal cell powder with the cultured animal cells to tailor one or more texture properties comprises increasing a hardness of the comestible cell-based meat product.

18. The method of claim 16, wherein combining the dry cultured animal cell powder with the cultured animal cells to tailor one or more texture properties comprises increasing an adhesiveness of the comestible cell-based meat product.