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(71) Applicant: **SUSTAINABLE BIOPRODUCTS, INC.**
[US/US]; 1452 E. 53rd Street, Chicago, Illinois 60615 (US).

(72) Inventors: **MACUR, Richard Eugene**; 38 S. Mission Way, Manhattan, Montana 59741 (US). **AVNIEL, Yuval Charles**; 1600 Sherwood Street, Missoula, Montana 59802 (US). **BLACK, Renata Usaite**; 220 S. Church Ave., Bozeman, Montana 59715 (US). **HAMILTON, Maximilian DeVane**; 3024 Farmall, Bozeman, Montana 59718 (US).

HARNEY, Michael John; 1026 E. Babcock Street, Bozeman, Montana 59715 (US). **ECKSTROM, Eleanore Brophy**; 6334 N. Wayne Ave, Apt. 1, Chicago, Illinois 60660 (US). **KOZUBAL, Mark Andrew**; 3132 Hillcrest, Bozeman, Montana 89715 (US).

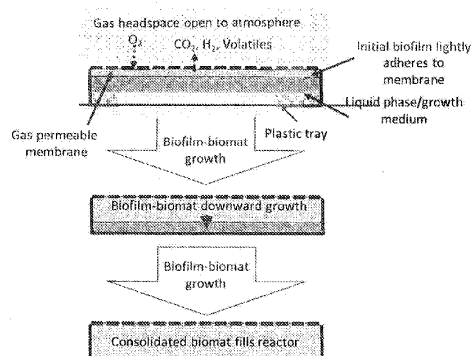
(74) Agent: **BOSCHERT, Tyler J.**; Sheridan Ross P.C., 1560 Broadway, Suite 1200, Denver, Colorado 80202 (US).

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(54) Title: FOOD MATERIALS COMPRISING FILAMENTOUS FUNGAL PARTICLES AND MEMBRANE BIOREACTOR DESIGN

Figure 12.



(57) Abstract: Methods of production of edible filamentous fungal biomat formulations are provided as standalone protein sources and/or protein ingredients in foodstuffs as well as a one-time use or repeated use self-contained biomat reactor comprising a container with at least one compartment and placed within the compartment(s), a feedstock, a fungal inoculum, a gas-permeable membrane, and optionally a liquid nutrient medium.

[Continued on next page]

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