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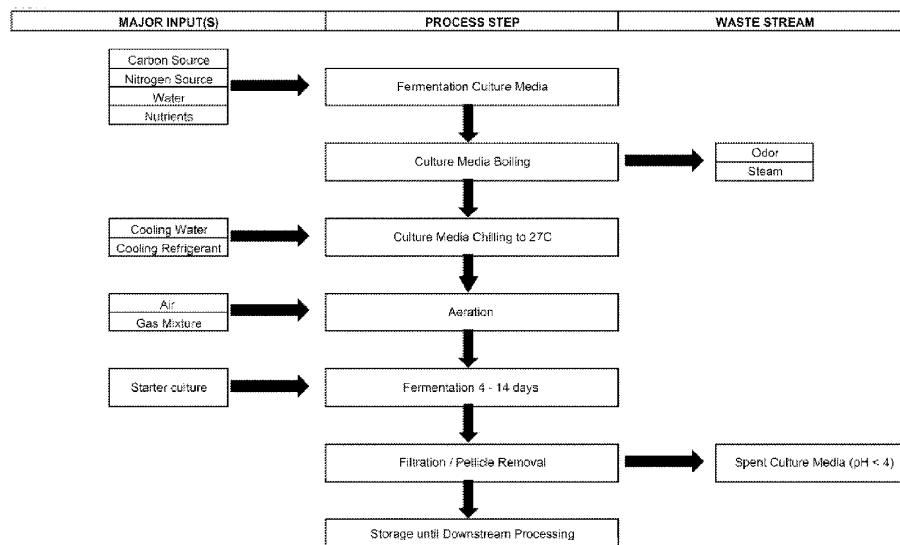


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(54) Title: FOOD PRODUCT COMPRISING A CO-CULTURE OF BACTERIA AND FUNGI

Fig. 3



(57) Abstract: Provided herein is a composition comprising a solid product of a co-culture of bacteria and fungi, comprising at least 5% protein by dry weight and at least 5% fiber by dry weight. Further provided is a food article formed from a pellicle comprising a solid product of a co-culture of bacteria and fungi, which comprises at least 5% fungal protein by dry weight and at least 5% fiber by dry weight, and which is formed into a shape by cutting or molding. Further provided is a method of making such products by co-culturing bacteria and fungi to form a pellicle, and harvesting and shaping the pellicle. Further provided is a system that optimizes growth and production of a co-culture of bacteria and fungi (co-culture of microorganism) that includes a housing unit that includes stacked trays.

[Continued on next page]

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- *as to the applicant's entitlement to claim the priority of the earlier application (Rule 4.17(iii))*
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