Abstract

A cultured meat product may comprise a scaffold comprising an electrospun polymer fiber, and a population of cells. The cultured meat product may have a thickness from about 100 m to about 500 mm. A method of producing such a cultured meat product may comprise preparing the scaffold, placing the scaffold into a bioreactor, adding the population of cells to the bioreactor, culturing the population of cells in the bioreactor containing the scaffold for a period of time, thereby forming the cultured meat product, and removing the cultured meat product from the bioreactor. The cultured meat product may be configured to mimic the taste, texture, size, shape, and/or topography of a traditional slaughtered meat.

Fig. 1B