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- (71) **Applicant: UPSIDE FOODS, INC.** [US/US]; 804 Heinz Ave, Berkeley, CA 94710 (US).
- (72) **Inventor: REASE, Morgan, Laurence;** 804 Heinz Ave, Berkeley, CA 94710 (US).
- (74) **Agent: FUNK, Christopher, C. et al.;** Keller Preece PLLC, 1010 North 500 East, Suite 210, North Salt Lake, UT 84054 (US).

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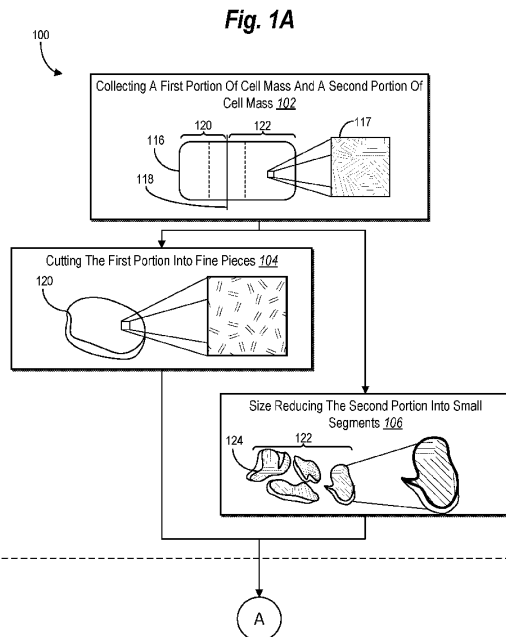
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- (54) **Title:** METHOD FOR MIXING CELL-BASED MEAT



(57) **Abstract:** This disclosure relates to methods of size reducing, mixing, and folding subsets of a raw cell-based-meat product to improve the texture of a cell-based-meat product. The disclosed method can include collecting different portions of raw tissue product from either a single grown cell mass or different grown cell masses. The disclosed method can include finely chopping a first portion of cell mass into a fibrous pulp or paste and coarsely size-reducing a second portion of cell mass into segments. The first and second portions can be recombined and thoroughly mixed. In particular, the disclosed method includes mixing techniques that align fibers within the recombined portions. Examples of mixing techniques include dragging tines through the recombined portions, utilizing an extruder, and other methods. The combined mixture can further be flattened and folded to give the combined mixture additional structure and organization to better mimic conventional slaughtered meat.

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