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(54) Title: APPARATUSES AND METHODS FOR PREPARING A COMESTIBLE MEAT PRODUCT

(57) Abstract: The substrates, systems, and methods described herein relate to textured substrates for preparing a comestible meat product. Substrates and methods are described herein for controlling one or more of growth, adhesion, retention, and/or release of cells (e.g., of a cell sheet) on or from the surface of the substrate. A method of preparing a comestible meat product may include applying a plurality of non-human cells to at least one patterned texture substrate, growing the cells on the patterned texture substrate to form the comestible meat product, and separating the comestible meat product from the patterned texture substrate. The patterned texture allows for improved growth, adhesion, retention, and/or release of cells as compared to another surface not comprising the patterned texture. In some embodiments, the cell culture substrate surfaces include a plurality of regions corresponding to a plurality of patterned textures.