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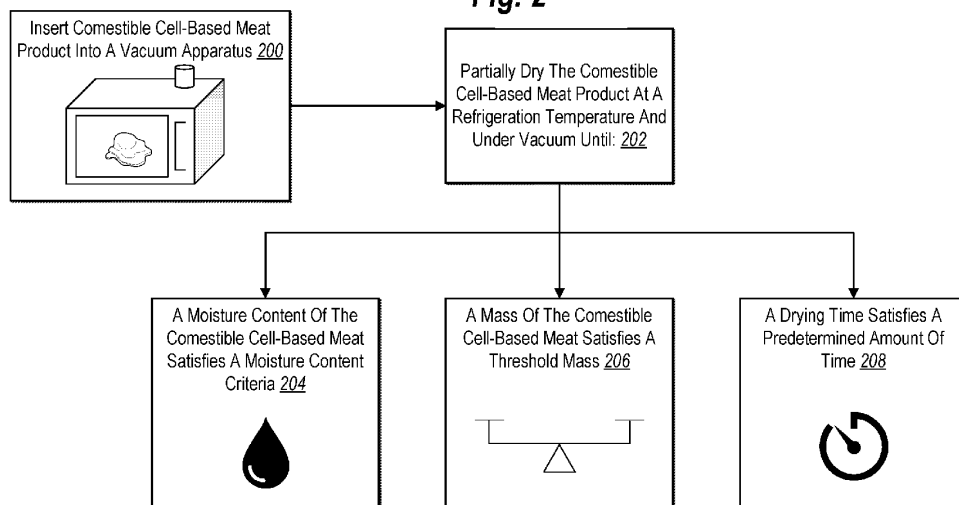
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(54) Title: VACUUM DRYING A COMESTIBLE CELL-BASED MEAT PRODUCT

Fig. 2



(57) Abstract: The present disclosure relates to one or more vacuum drying methods and apparatuses to partially dry a comestible cell-based meat product after being harvested from a bioreactor. The vacuum drying method includes implementing a pressure-temperature environment to evaporate a portion of the moisture content from a comestible cell-based meat product. In doing so, the vacuum drying method can concentrate protein in the comestible cell-based meat product, as well as minerals and other non-liquid components. Specifically, at refrigeration temperatures, the vacuum drying method preserves cellular structure of the comestible cell-based meat product and facilitates safe processing according to various rules and regulations for raw meat sale, distribution, and consumer consumption. In addition, lowered environmental pressure provides reduced drying times to achieve a particular moisture content criteria or threshold mass of the comestible cell-based meat product. Once partially dried, the comestible cell-based meat product can be subsequently

[Continued on next page]

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