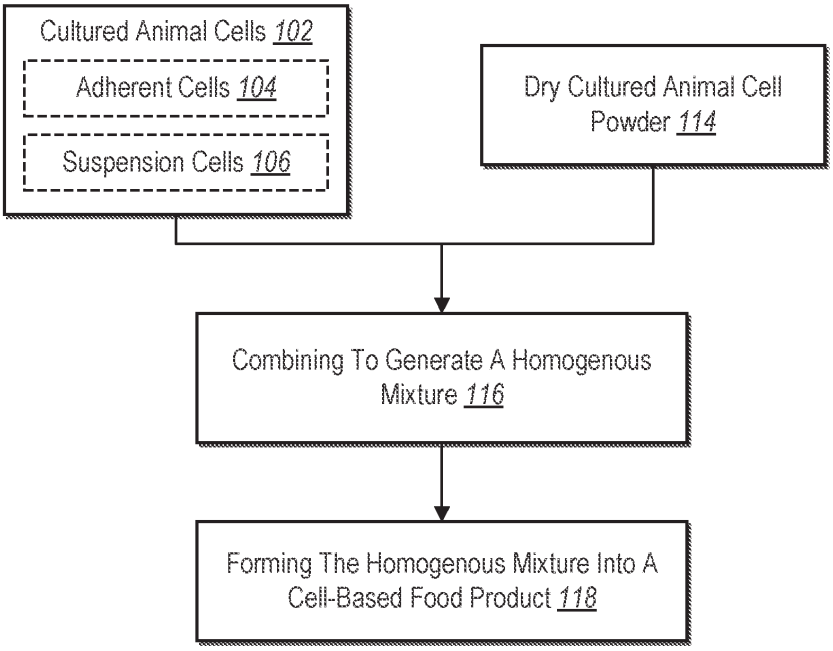

Cultured Animal Cells 102
Adherent Cells 104
Suspension Cells 106
Dry Cultured Animal Cell Powder 114
Combining To Generate A Homogenous Mixture 116
Forming The Homogenous Mixture Into A Cell-Based Food Product 118

Fig. 1

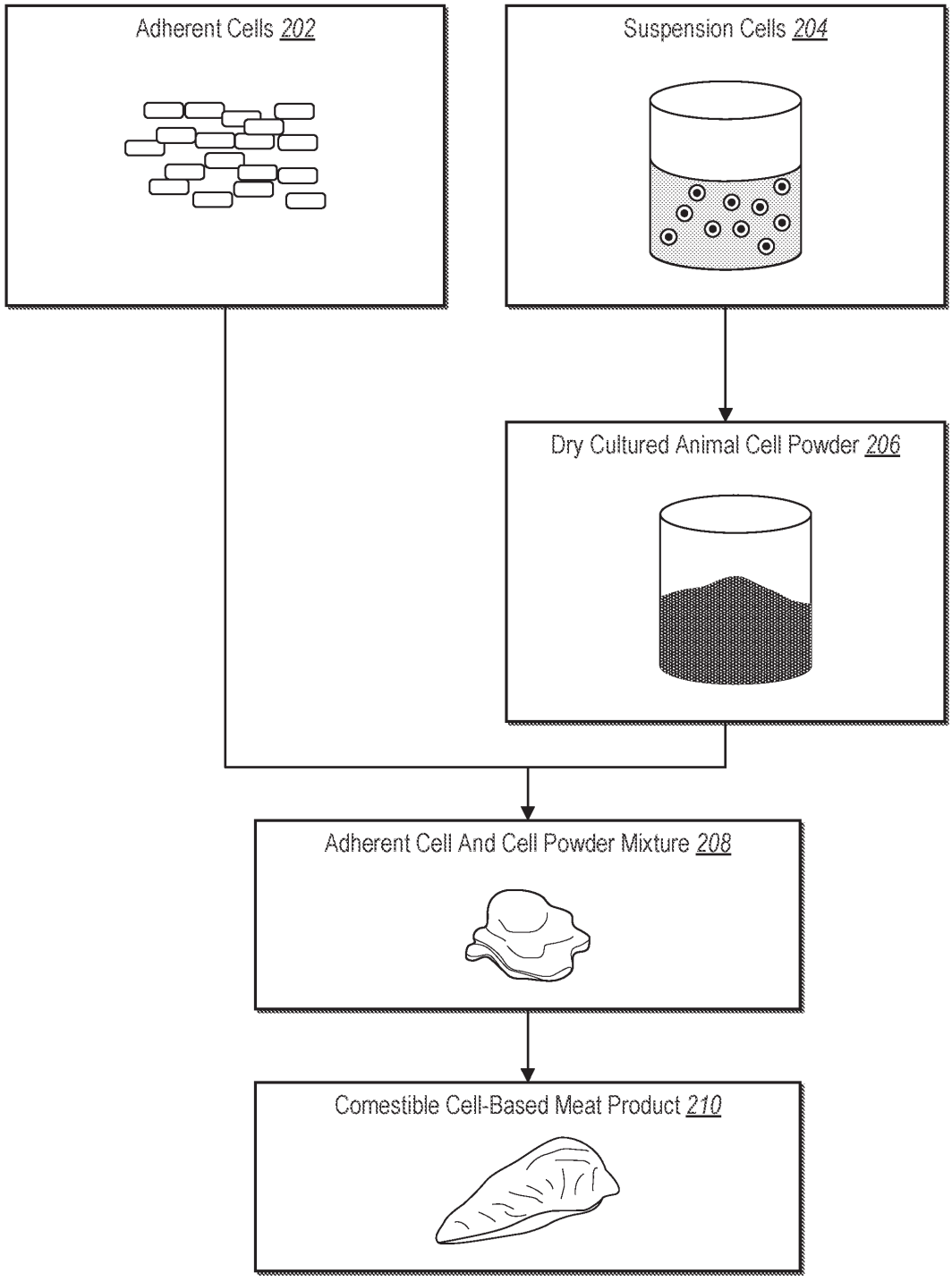

Adherent Cells 202
Suspension Cells 204
Dry Cultured Animal Cell Powder 206
Adherent Cell And Cell Powder Mixture 208
Comestible Cell-Based Meat Product 210

Fig. 2

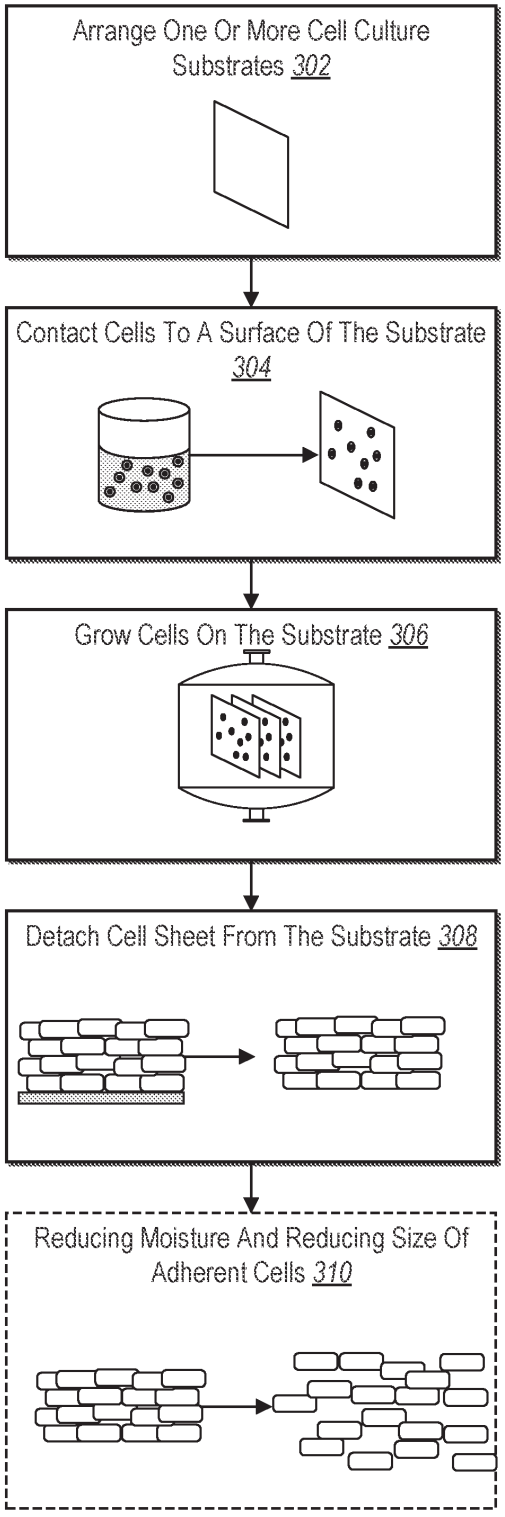

Arrange One Or More Cell Culture Substrates 302
Contact Cells To A Surface Of The Substrate 304
Grow Cells On The Substrate 306
Detach Cell Sheet From The Substrate 308
Reducing Moisture And Reducing Size Of Adherent Cells 310

Fig. 3

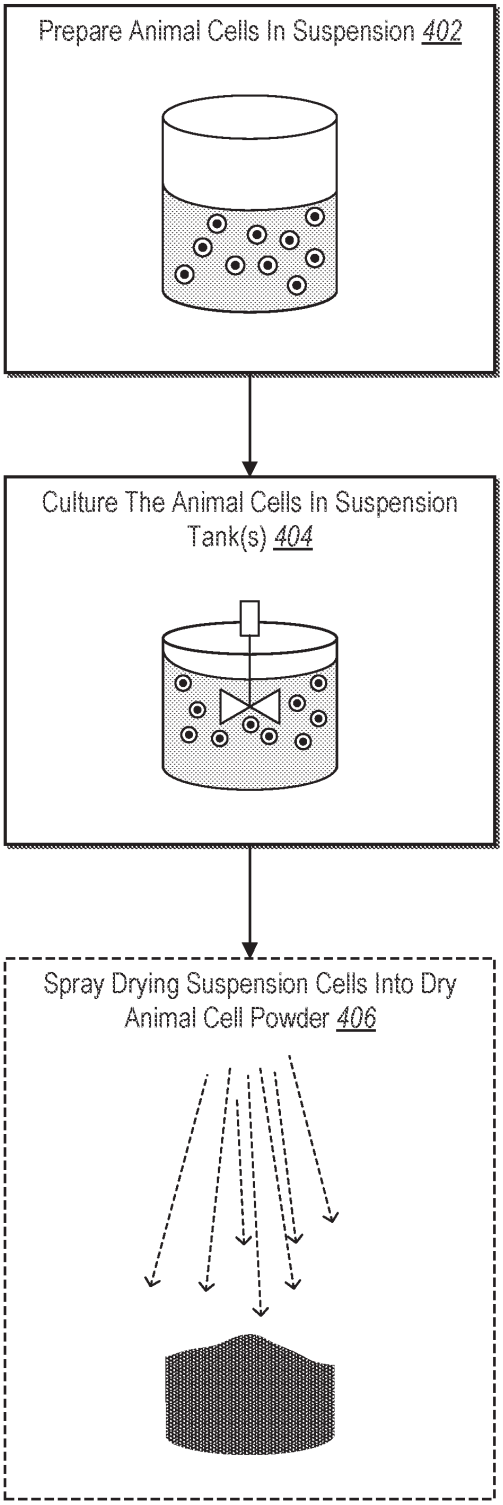

Prepare Animal Cells In Suspension 402
Culture The Animal Cells In Suspension Tank(s) 404
Spray Drying Suspension Cells Into Dry Animal Cell Powder 406

Fig. 4

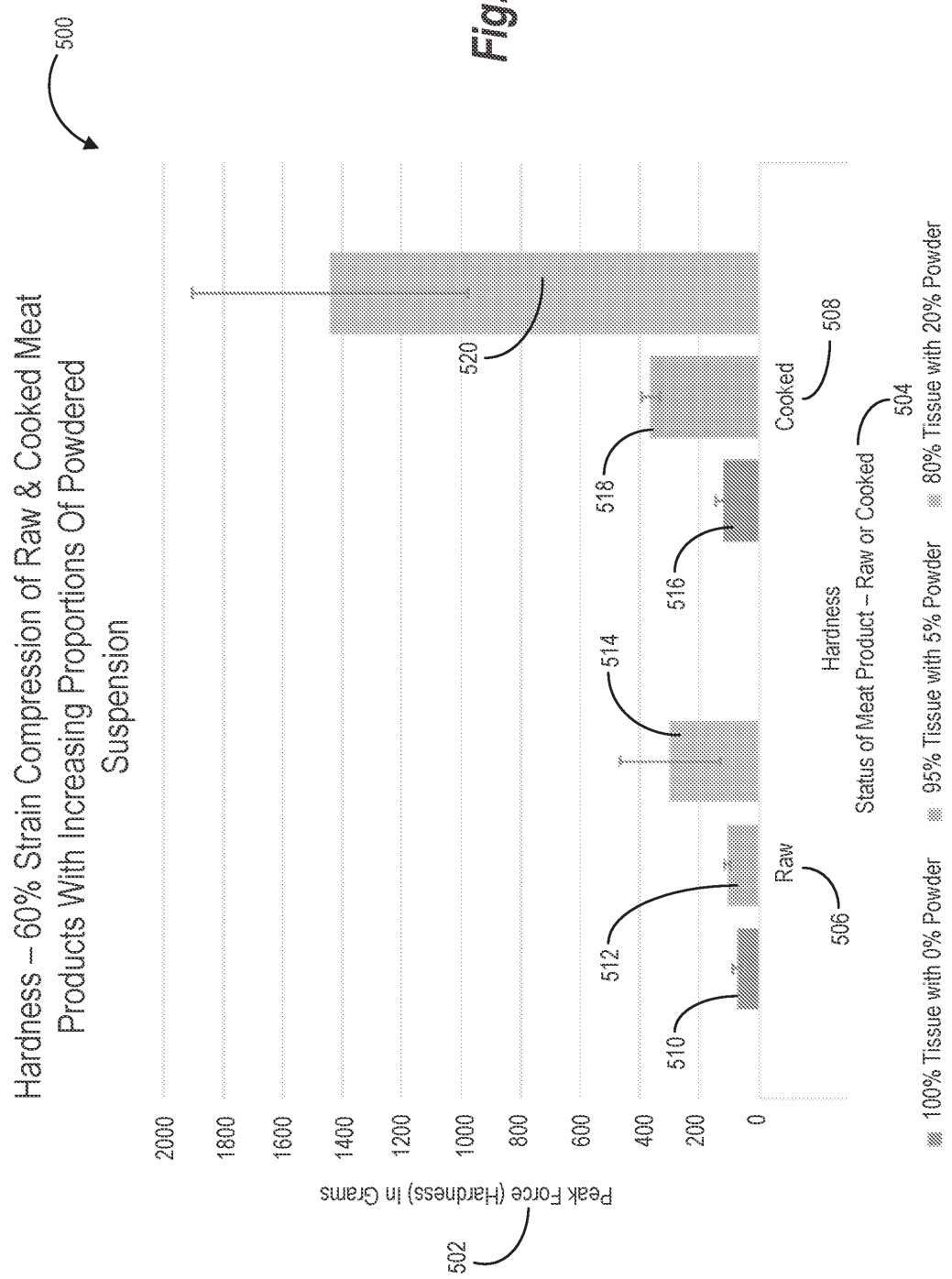

500
Hardness – 60% Strain Compression of Raw & Cooked Meat Products With Increasing Proportions Of Powdered Suspension
Peak Force (Hardness) In Grams
502
2000
1800
1600
1400
1200
1000
800
600
400
200
0
510
512
514
516
518
520
Raw
Cooked
506
508
Hardness
Status of Meat Product – Raw or Cooked
504
100% Tissue with 0% Powder
95% Tissue with 5% Powder
80% Tissue with 20% Powder

Fig. 5

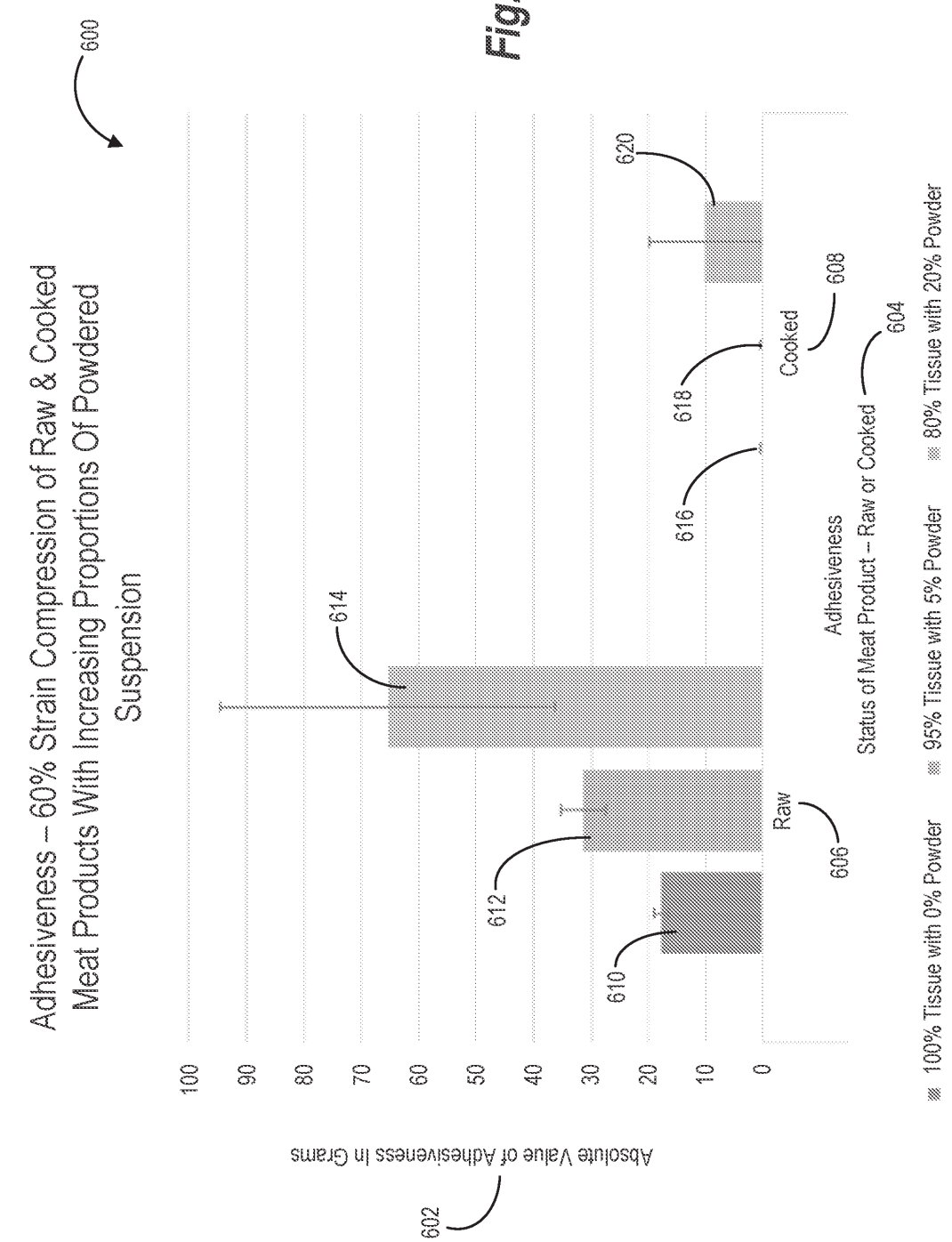

Adhesiveness – 60% Strain Compression of Raw & Cooked Meat Products With Increasing Proportions Of Powdered Suspension
600
Absolute Value of Adhesiveness In Grams
602
100
90
80
70
60
50
40
30
20
10
0
610
612
614
616
618
620
Raw
Cooked
606
608
Adhesiveness
Status of Meat Product – Raw or Cooked
604
100% Tissue with 0% Powder
95% Tissue with 5% Powder
80% Tissue with 20% Powder

Fig. 6

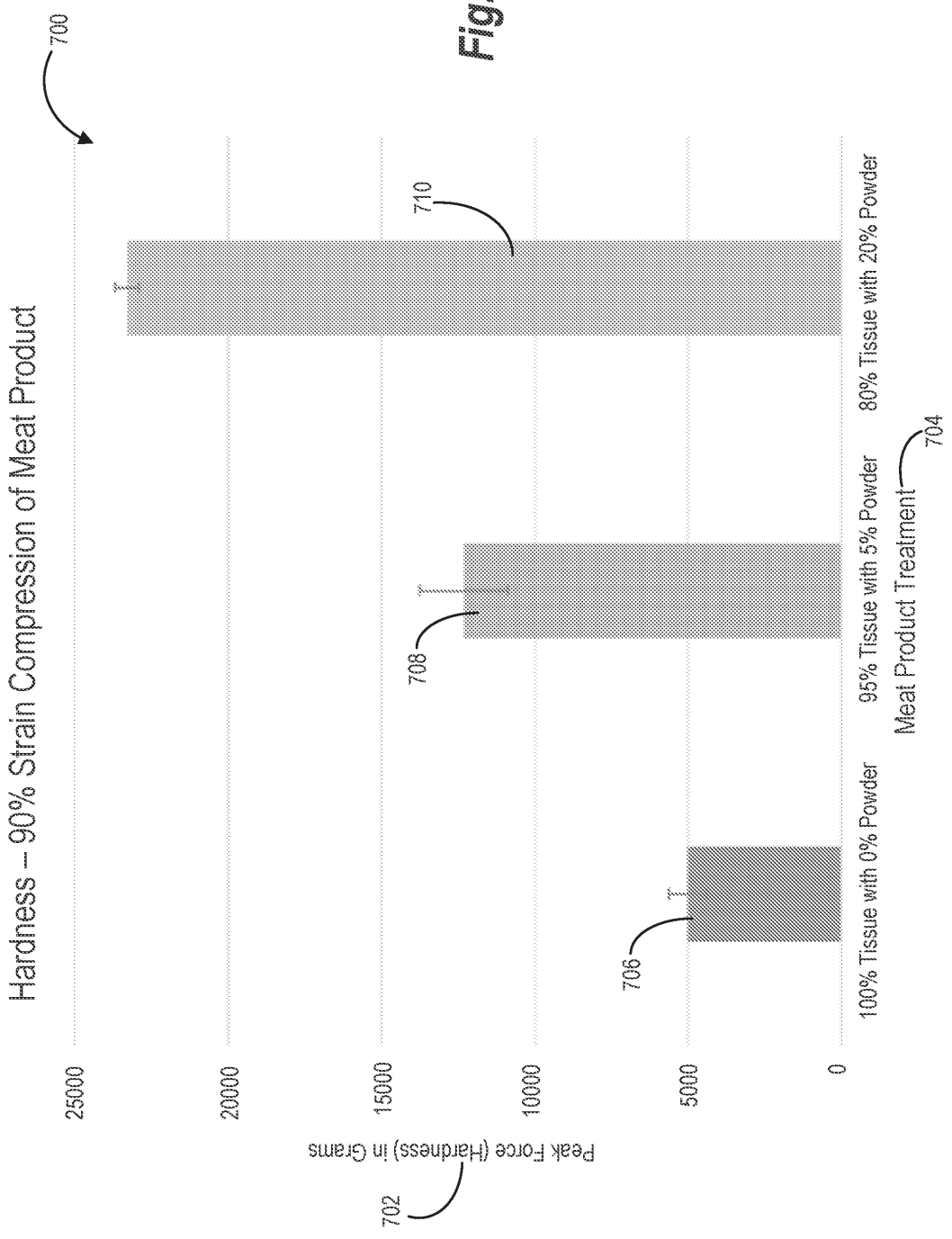

Hardness – 90% Strain Compression of Meat Product
700
Peak Force (Hardness) in Grams
702
25000
20000
15000
10000
5000
0
706
708
710
100% Tissue with 0% Powder
95% Tissue with 5% Powder
80% Tissue with 20% Powder
Meat Product Treatment
704

Fig. 7

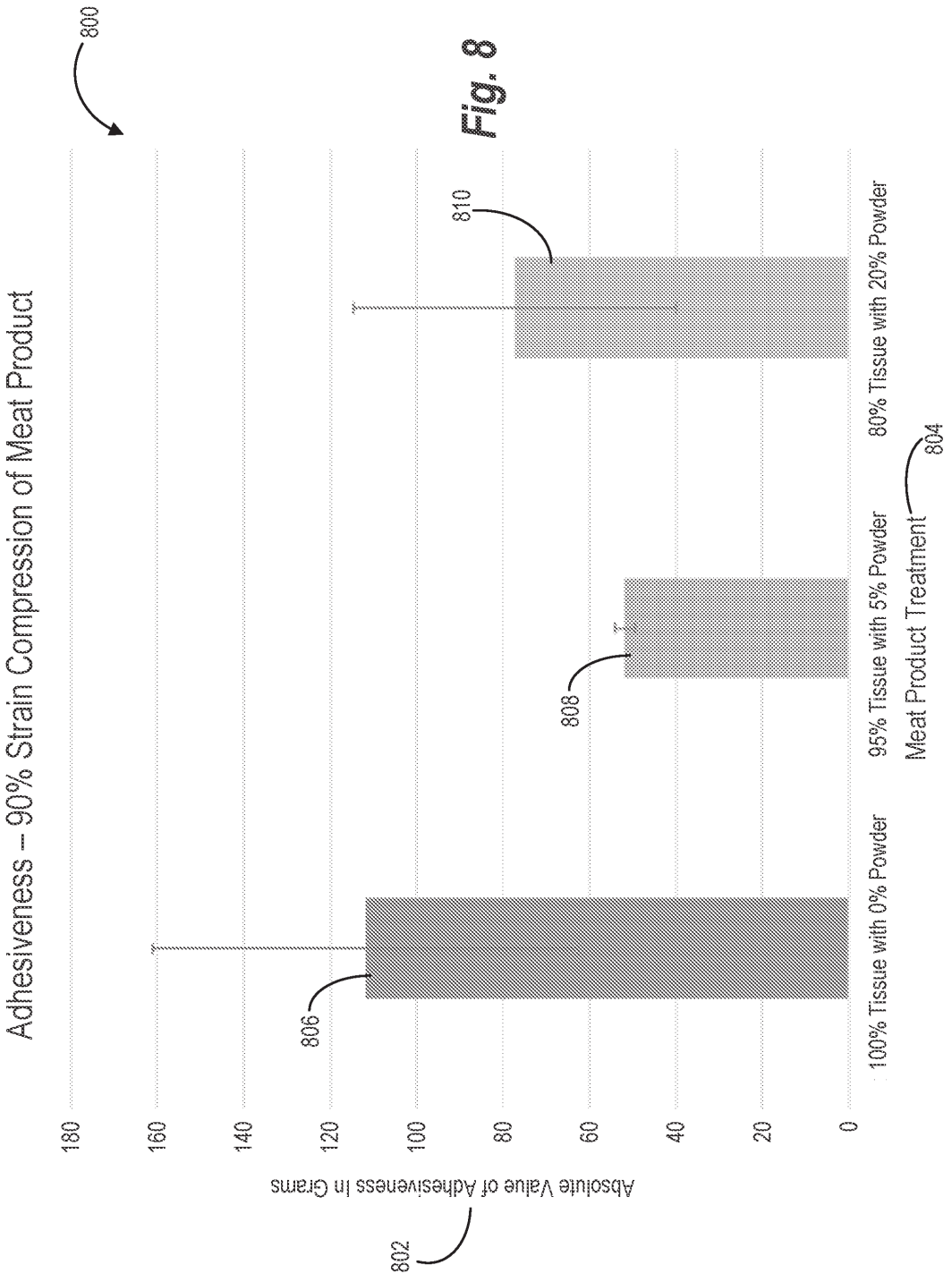

800
Adhesiveness – 90% Strain Compression of Meat Product
802
Absolute Value of Adhesiveness In Grams
180
160
140
120
100
80
60
40
20
0
806
808
810
100% Tissue with 0% Powder
95% Tissue with 5% Powder
80% Tissue with 20% Powder
Meat Product Treatment
804

Fig. 8

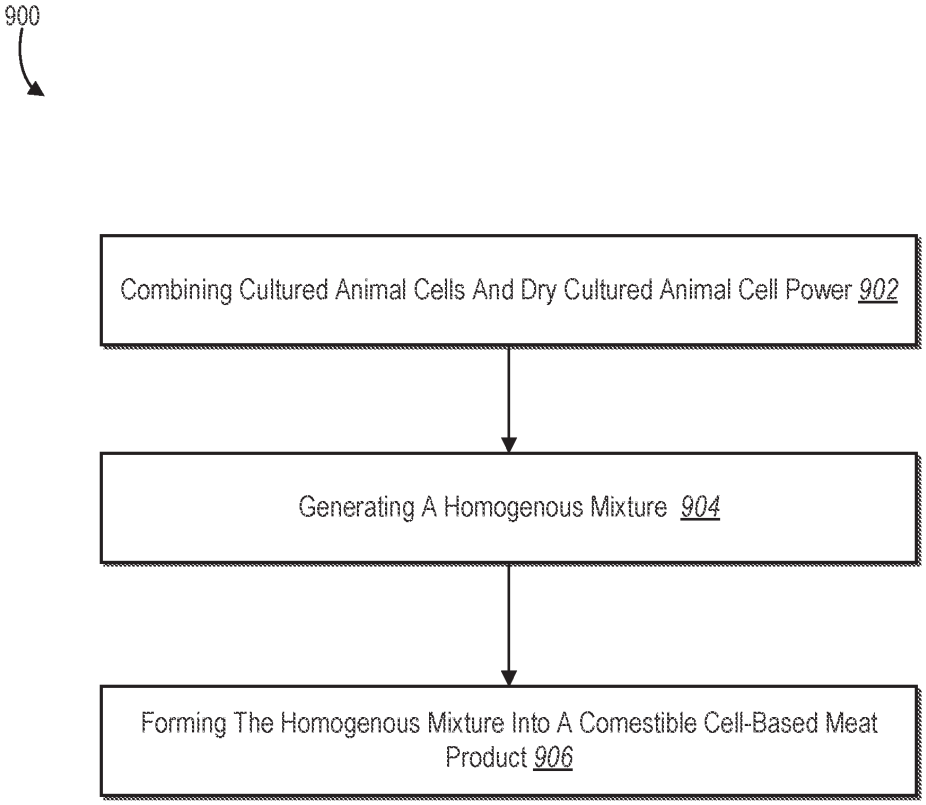

900
Combining Cultured Animal Cells And Dry Cultured Animal Cell Power 902
Generating A Homogenous Mixture 904
Forming The Homogenous Mixture Into A Comestible Cell-Based Meat Product 906

Fig. 9

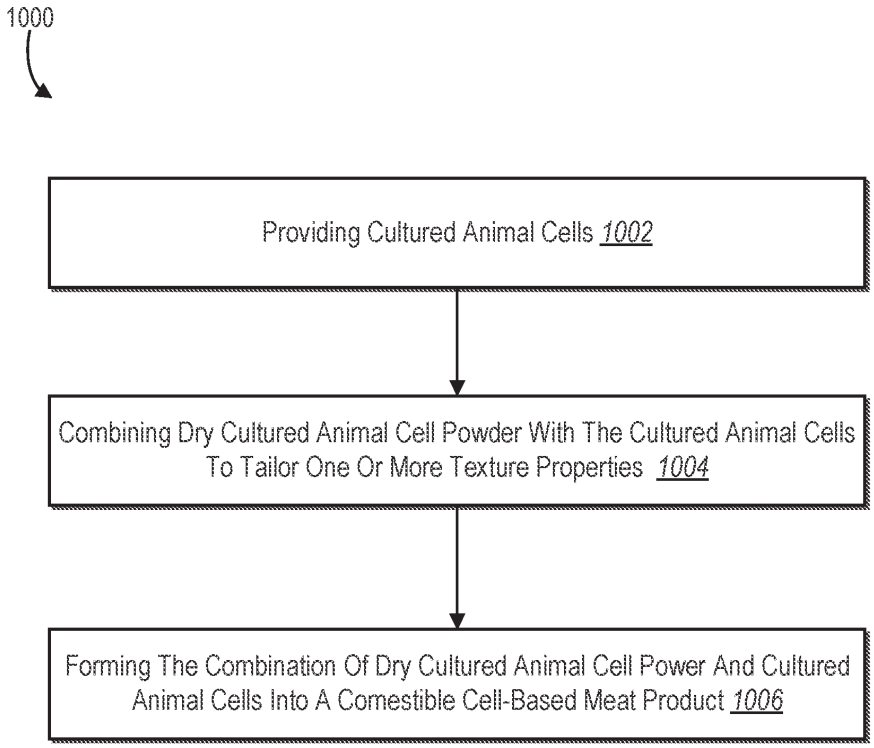

1000
Providing Cultured Animal Cells 1002
Combining Dry Cultured Animal Cell Powder With The Cultured Animal Cells To Tailor One Or More Texture Properties 1004
Forming The Combination Of Dry Cultured Animal Cell Power And Cultured Animal Cells Into A Comestible Cell-Based Meat Product 1006

Fig. 10