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(54) Title: METHOD FOR FORMING CELL-BASED-MEAT FIBERS

(57) Abstract: This disclosure describes methods for forming cell-based-meat products that mimic cuts of slaughtered meat. Generally, the disclosed method comprises forming a cell mass into primary structures, including fibers and/or sheets. A toughening agent is applied to the exterior surfaces of the primary structures, and the primary structures are arranged to mimic structures in a target slaughtered meat. The toughening agent creates a textural contrast that, during consumption, is like the textural contrast experienced when biting through bundles of meat fibers in slaughtered meat.

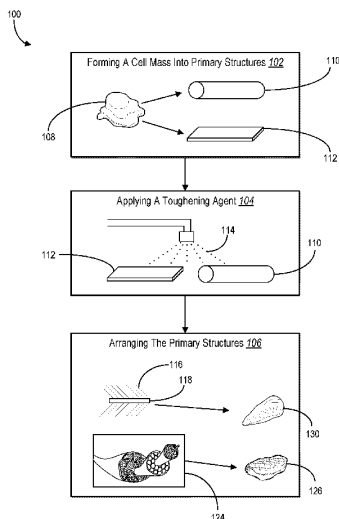


Fig. 1

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