Food entrepreneurship! Tec inaugurates cultured meat startup

Tecnológico de Monterrey and the **SayaBio** investment fund have founded **Forma Foods** to produce **meat** by **culturing animal muscle cells.**

This new **science and technology-based** startup is developing **next-generation protein** by rethinking **meat processing** to take it to the next level.

During the **Forma Foods** presentation at the Tec's Monterrey campus, it was highlighted that cultured meat benefits **sustainable** meat consumption since it does not come directly from animals.

*"We'll be the **connecting point** between consumers, environment, and science. Consumers will be heard, the environment will be respected, and science will be applied," said* **Li Lu Lam Aguilar**, **Tec graduate** and **CEO of Forma Foods**, at the event.

Also participating in the project is **Dr. Grissel Trujillo de Santiago**, an expert in **bioprinting and biomaterials** and a research professor at the **Tec School of Engineering and Sciences**.

*"I'm sure that the success of **this partnership will be extraordinary**. It will inspire many and help catalyze the formation of more transformative technology-based companies,"* Trujillo said.

Also part of this new project are **Dr. Mario Moisés Álvarez**, an expert in **bioreaction and process scaling**, and Dr. María Salud, an expert in meat science from the **Autonomous University of Mexico**.

“We’ll be the connecting point between consumers, environment, and science.” - Li Lu Lam Aguilar

Students, graduates, professors, and researchers from **Tec de Monterrey** are working on the project team.

*“One of the most effective and efficient ways to transform the country technologically and economically is through **technology-based entrepreneurship**. Forma Foods is one example.*

*In the end, we all want a **sustainable future**, and working on the concept of cultured meat is a way to get there,”* said Álvarez.

The cultured meat process

The **Forma Foods** cultured meat process begins with a **biopsy** from cattle. This biopsy is treated with **stimuli** that simulate normal conditions within the animal.

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Some **proteins and tissues** are then removed to extract **muscle cells**. Once isolated, they are **multiplied** to obtain **biomass** and form fibers, which join together to make a **complete muscle fiber**.

*"If we analyze the muscle, we can learn that it's made of fascicles. Within those fascicles, there are many **muscle fibers**.*

*"If we go deeper into muscle fibers, there are a large number of **cells that are intertwined,** elongated, and joined together to form those fibers. To form muscle, we go back to the beginning and start with cells,"* explained Li Lu Lam.

Currently, **Forma Foods** has started with a **100% plant prototype** from which they can gradually migrate while increasing the number of cells until they reach a **cultivated prototype**.

The project has **three stages**: the **plant prototype, the hybrid prototype, and the 100% muscle prototype**.

"The success of this partnership will be extraordinary. It'll help catalyze the formation of more technology-based companies." - Griselle Trujillo

Science for society

Through the **Technology Transfer** department, Tec de Monterrey aims to support projects such as Forma Foods, which fit the slogan **"Research in action."**

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Arturo Santos, director of the department, said that **Forma Foods** is one example of a project that should be promoted so that it can have an **impact on society**.

*“We’re convinced that one of the Tec’s contributions to society in both Mexico and the world is to ensure that all the research conducted in our laboratories and classrooms is **implemented in society**.*

*“This is to solve those problems that afflict humanity, and **food is one of them,**”* Santos pointed out.

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