

October 16, 2024 · Kateřina Dvořák Vašová

Harvested not slaughtered - cultivated beef burger from BeneMeat - real beef

BeneMeat has successfully produced its first cultivated beef burger, which offers an appearance, aroma, and texture nearly identical to conventional ground beef. This is real beef, produced under strict ethical and sustainable conditions. The product also meets the highest standards of safe, responsible, and sustainable nutrition. Furthermore, it will be competitively priced compared to premium beef.



Cultivated beef burgers with Production Technologist at BeneMeat

The BeneMeat Burger is made from cultivated beef cells. The idea of a juicy piece of meat that entices with its irresistible

aroma and texture evokes the taste of the future and sparks curiosity to discover it. Additionally, upon market introduction, it will be priced comparably to premium beef, representing a significant advancement over earlier cultivated products. During production, no other animal-derived ingredients were used besides the beef cells, and the entire production process is strictly monitored and thoroughly tested. This ensures maximum safety and purity of the product - it contains no substances such as antibiotic residues, antiparasitics, artificially added hormones, or other substances used to boost animal production yields. The result is exceptionally clean and safe meat - cultivated meat.



Grilling cultivated beef burger BeneMeat

The production of cultivated meat represents an innovative and sustainable method of food production. This process is gentle and humane, while the cultivated meat meets the highest safety standards. The production of cultivated meat

also has significant environmental benefits - it consumes less land, water, and energy. Some studies also suggest that meat cultivation can significantly reduce greenhouse gas emissions. This makes cultivated meat environmentally friendly, and represents a responsible solution for the future.



Preparation of Cultivated Beef Burger

“Our cultivated beef burger is meaty, aromatic, juicy and, of course, safe for consumers, ethical, and gentle on the planet. It’s not a substitute - it’s real beef, with no compromises. This product is part of our commitment to offer ethically responsible dietary alternatives for those seeking a new path,” Lada Kratochvílová, Production Technologist at BeneMeat said.



Cultivated beef burgers from BeneMeat

Although the burger is not yet on sale, and cannot be consumed due to current legislation, BeneMeat believes that cultivated meat represents the future of healthy, ethical, and sustainable eating. We are working to meet the strictest safety standards set by the European Food Safety Authority (EFSA), so that we can offer our meat to the public.



Cultivated meat

Cultivated meat, also known as cultured meat or cell-based meat, is real animal meat produced by directly growing animal cells in a controlled environment instead of raising and slaughtering animals. The process begins with a small sample of animal cells, which are nourished with essential nutrients and guided to form muscle, fat, and connective tissue, replicating natural biological growth. The result is meat that is biologically identical to conventional meat but can be produced more sustainably, with lower environmental impact and improved animal welfare. A term Cultivated meat refers to meat (including muscle cells, fat cells, connective tissue, blood, and other components) produced by cultivating animal cells, not by slaughtering a live animal. (Source: New Harvest – a research institute that aims to accelerate progress in cellular agriculture).

BeneMeat

BeneMeat is a biotech company, part of the BTL Group, focused on developing scalable and efficient cultivated meat production technology. Since 2020, the company has developed deep, end-to-end expertise across biology, chemistry, hardware, software, and commercial implementation of cultivated meat. With 100+ R&D experts, BeneMeat is building the complete technological ecosystem, from versatile cell line development to scalable, reliable, and cost-effective manufacturing solutions. The company is prepared to support manufacturers through all the key challenges of bringing cultivated meat to market: technical, legal, regulatory, and commercial. BeneMeat is the first in the EU to be registered as a producer of cultivated meat for pet food (Autumn 2023), proving our regulatory leadership in this space. *“We are not just another company in cultivated meat, we are the technology partner shaping its future.”*

For more information, contact: **media@benemeat.com**

Cultivated beef burgers with fries

Attachments

About company (1).pdf
2.9 MB

LOGO BeneMeat (1).pdf
840.7 kB

A4 Cultivated Meat Flyer - ENG.pdf (1).pdf
2.0 MB

One Pager Next option in protein (1).pdf
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PDF

One-pager The Next Option for Pets, People, and the Planet (1).pdf
711.3 kB

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Cultivated beef burgers with fries.jpg
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Grilling cultivated beef burger BeneMeat.jpg
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Preparation of Cultivated Beef Burger.jpg
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Cultivated beef burger BeneMeat.jpg
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