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EFISHient Protein unveils prototype of tilapia fish fillet for commercial production

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By **Shraddha Warde** | December 6, 2023



EFISHient-Protein

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Israel-based EFISHient Protein, a pioneering B2B food-tech company leading the cultured white fish industry, has achieved a breakthrough by successfully developing its prototype of a sustainable layered Tilapia fillet.

This development represents a significant leap forward in the company's capability to produce a diverse range of sustainable white fish species. The success of the initial prototype, resembling the texture and structure of a tilapia fish fillet, marks a notable stride in expediting the large-scale production of various sustainable white fish species.

EFISHient Protein's breakthrough underscores its commitment to accelerate the production of sustainable white fish meat, aiming to address global challenges such as food security, clean water scarcity, greenhouse gas emissions, and marine life ecosystem preservation.

Shir Israeli, Product Manager at EFISHient Protein, emphasizes the achievement, stating, "The significance of this accomplishment lies in our ability to synergize existing technologies in the market with our expertise in alternative fish protein. This synergy allows us to achieve extensive production of our innovative fish meat, effectively addressing one of the most critical challenges in the cultivated meat industry."

Read online: https://nuffoodsspectrum.in/news/14/20512/efishient-protein-unveils-prototype-of-tilapia-fish-fillet-for-commercial-production.html

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