INTERVIEWS | INTERVIEW

Cultivated meat has the potential to address some of the biggest challenges facing the food industry

Kamalnayan Tibrewal, Founder, Biokraft Foods

By **Shraddha Warde** | October 30, 2024



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Kamalnayan Tibrewal, Founder, Biokraft Foods

In today’s fast-evolving food industry, sustainability and ethics are at the forefront of innovation. One company leading this change is Biokraft Foods, a biotech startup based in Surat and Mumbai. At the helm of this pioneering company is Kamalnayan Tibrewal, whose vision for creating a sustainable and cruelty-free food system through cultivated meat is shaping the future of food production. In this exclusive interview, Kamalnayan Tibrewal talks about Biokraft’s journey, the future of cultivated meat, and the challenges and opportunities in transforming the food industry. Edited Excerpts:

Could you share the inspiration behind founding Biokraft Foods?

The idea for Biokraft Foods came from a deep desire to address the environmental and ethical issues associated with conventional meat production. My background in biotechnology, and later as President of GFI’s Mumbai Smart Protein Project, led me to explore the possibilities of cellular agriculture. With the right technology, we could produce meat directly from animal cells, bypassing the need for slaughter while still delivering the same taste, texture, and nutritional value. That’s how Biokraft Foods was born with a vision to revolutionise food production by offering cultivated meat as a sustainable, cruelty-free, and nutritious alternative to conventional meat. You have focused on cultivated chicken meat as your primary product.

Could you explain why you chose chicken and how the journey has been so far?

Chicken is the most consumed meat globally, particularly in India, where it is a staple in many diets. By focusing on cultivated chicken meat, we saw an opportunity to make a significant impact on a large scale. Our goal was to create a product that closely mimicked traditional chicken's taste, texture, and nutritional profile, so consumers wouldn’t feel they were sacrificing anything by choosing a more sustainable option. The journey has not been easy; it's involved a lot of research, innovation, and perseverance. After months of working on optimising cell culture

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