

# Forsea Foods



Region  
**Meddle  
East**

Founding  
year  
**2021**

Stage  
**Early stage**

Number of  
employee  
**16 FTE**

## Challenges / Problems

- Severe supply shortages of wild fish due to overfishing
- Rising demand and price surges for unagi in global markets, especially in Japan

## Proposed solutions

- Pioneering a new approach to cell-cultivating fish tissues using organoid technology that enables us to reach at price parity by 2029
- Creating an ideal environment for fish cells to form three-dimensional tissue structures naturally

## Competitive advantages

- Patent-protected method that closely mimics natural tissue growth
- Sustainable production free from pollutants, helping protect the aquatic environment

## Looking for collaboration / partnership with:

- Strategic partners to implement our novel seafood products in society, targeting Japan and the world
- Food industry stakeholders and culinary experts for product fine-tuning and market integration
- Investors interested in sustainable seafood solutions

## Future business plans:

- Establish production facility in Japan (Kansai region)
- Commercial roll-out of cell-based unagi by 2026
- Expansion of product offerings to other at-risk seafood species

