



XPRIZE
FEED THE
NEXT BILLION



ASPIRE



SEMIFINALS

2023

TASTE THE FUTURE

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PRIZE OVERVIEW + TESTING CRITERIA

XPRIZE Feed the Next Billion is a multi-year \$15M competition that incentivizes teams to produce chicken breast or fish fillet alternatives that replicate or outperform conventional chicken and fish in: access, environmental sustainability, animal welfare, nutrition, as well as taste and texture.

➤ SEMIFINALS TESTING CRITERIA

Semifinalist Teams are delivering chicken or fish samples that will be assessed using the following methods

➤ Lab Testing is utilized to assess

- Nutritional profile: product must be nutritionally equivalent (90 percent accuracy) to conventional chicken or fish product
- Food Safety

➤ Technical Submission is utilized to assess

- Environmental footprint projections
- Economic Evaluation

➤ In-Person Testing is utilized to assess

- Structure and size: structured cutlets that are approximately 43-57g (1.5-2 oz).
- Preparation and cookability: teams will use limited preparation ingredients: salt, pepper, and canola oil
- Sensory Analysis by a trained Judging Panel: taste, aroma, texture, appearance, and overall degree of match to their Animal Origin (AO) equivalent

IN PERSON TESTING VENUE

Semifinals Testing is being hosted at [Abu Dhabi National Exhibitions Center \(ADNEC\)](#) in Abu Dhabi, just 15 minutes away from Abu Dhabi International Airport by car. ADNEC is located at Al Khaleej Al Arabi St - Al Rawdah - Capital Centre - Abu Dhabi.

Semifinalist Teams will have access to the Hive Space at ADNEC while they are waiting for their testing time. There are three meeting rooms, a dining area, and “the Lab” with abundant lounge space.

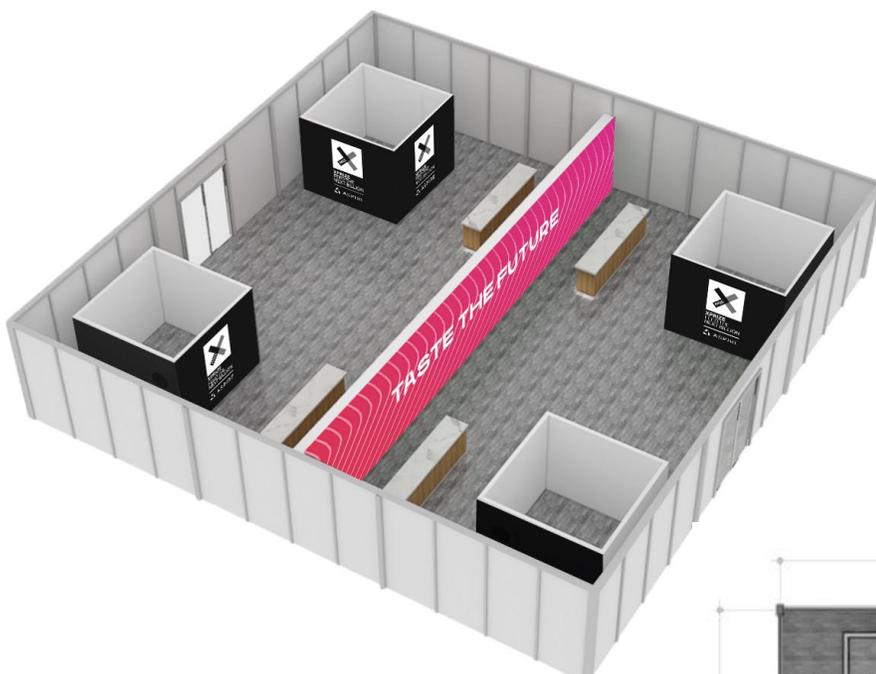


Preparation of Team Prototypes for sensory testing will take place in a built structure just outside of the Hive.

COOKING SPACE

The structure will be set up with preparation and cooking space containing an oven, a counter with a cooking hob, sinks, and a storage area. Next to the prototype preparation space there will be an identical space used for preparation and cooking of the animal origin reference.

There will be a full divider wall with an identical setup on the other side to accommodate preparation of two Team's prototypes at once.



View of the preparation and cooking space.

Detailed view of preparation and cooking space.



IN PERSON TESTING AGENDA

DAY 1: SATURDAY, FEBRUARY 04, 2023

12:00 PM	Judges Panel Training and Welcome Lunch
LOCATION	Cyan Brasserie Restaurant at the Andaz Hotel
06:00 PM	Teams Dinner
LOCATION	Brick Rooftop Restaurant at the Aloft Hotel

DAY 2: SUNDAY, FEBRUARY 05, 2023

TEAMS PREP/COOK SCHEDULE

09:00 - 10:00 AM	Teams Orientation COFFEE BREAK
10:00 - 10:45 AM	Team 1 Cooking Chicken Team 2 Cooking Fish
11:00 - 11:45 AM	Team 3 Cooking Chicken Team 4 Cooking Fish
12:00 - 01:00 PM	LUNCH BREAK
01:00 - 01:45 PM	Team 5 Cooking Chicken Team 6 Cooking Fish
02:00 - 02:45 PM	Team 7 Cooking Chicken Team 8 Cooking Fish
03:15 - 04:00 PM	COFFEE BREAK

JUDGES TASTE TESTING SCHEDULE

09:00 - 10:45 AM	Orientation - Training Revisions COFFEE BREAK
10:45 - 11:30 AM	Judges Taste Test Teams 1 + 2
11:45 - 12:30 PM	Judges Taste Test Teams 3 + 4
12:30 - 01:45 PM	LUNCH BREAK
01:45 - 02:30 PM	Judges Taste Test Teams 5 + 6
02:45 - 03:30 PM	Judges Taste Test Teams 7 + 8
03:15 - 04:00 PM	COFFEE BREAK

XPRIZE LEADERSHIP + STAKEHOLDERS

09:00 - 09:15 AM	XPRIZE + ASPIRE Opening Remarks
09:15 - 09:45 AM	Tour the Testing Venue
09:45 - 10:30 AM	ASPIRE: informal chat with Teams
10:30 AM	DEPARTURE

CellX

CellX is a cellular agriculture startup, working to bring cultivated meat products to consumers in China and around the world. We strive to make nutritious and tasty food for all without sacrificing the health of animals, humans, and the earth. We aim to achieve this by pushing the frontier of cellular agriculture and pioneering the food innovation of our time. Started in 2020, CellX has quickly expanded to a team of 25+ and is based in Shanghai, China.

TECH: Cell Based

PROTEIN: Chicken

TEAM LEAD: Mr. Ziliang Yang

REGION: Shanghai, China

WEBSITE: www.cellx.cn/

Eternal

Eternal is a biotechnology company. Our first market-ready product released is Mycofood: a versatile protein ingredient with neutral flavour and remarkable sustainability and nutritional credentials. It's 100% cruelty-free, non-GMO, and more sustainable than plant-based protein products. We use AI, computer vision, and patented techniques to optimize and tailor the biomass we produce to better fit the needs of each customer - be that more texture, elasticity, or simply a flavourless high-protein additive. We hope, with the help of food manufacturers, to feed the world in a more conscious and sustainable way.

TECH: Plant-based; Fermentation-derived; Fungi focus

PROTEIN: Chicken

TEAM LEAD: Mr. Lucas Martín Gago

REGION: Buenos Aires, Argentina

WEBSITE: www.eternal.bio/

MeatOurFuture

MeatOurFuture is a public/private partnership between Mogale Meat Co, CryoWild, UKZN and TUT. Our team's primary base is Pretoria, South Africa. This partnership brings together a wealth of expertise in wildlife biobanking, stem cell research, food science and bioprocess engineering, necessary to play a significant role in feeding the next billion people. Based in Africa we understand the need to develop hi-tech food solutions to feed a growing population while at the same time conserving natural habitat to the benefit of its people, animals and the planet.

TECH: Cell Based

PROTEIN: Chicken

TEAM LEAD: Mr. Paul Bartels

REGION: Pretoria, South Africa

WEBSITE: <https://meatourfuture.org/>

ProFillet

We are ProFillet, a diverse team composed by entrepreneurs, scientists, chefs and industry professionals with the common goal of providing “self-sustaining” food options through establishing a circular economy around food, targeting primarily the fish industry. Our vision is to contribute to finding sustainable, nutritious, and tasty alternatives to animal-based products by using underutilized ingredient sources like brewers' spent grains. We are using sustainable protein sources: spent grain protein, and algae fermentation using the sugar by-products from the protein conversion. All this to create a fish analogue that will revolutionize the way we think of food.

(Note: ProFillet is a collaboration between two companies: Terra Bio and SmallFood.)

TECH: Plant-based

PROTEIN: Fish

TEAM LEAD: Mr. Ricardo Martinez

REGION: Toronto, Canada

WEBSITE: <https://terrabiindustries.com/>
<https://www.smallfood.com/>

Revo Foods

Revo Foods develops plant-based seafood with 3D food printing. Our patent-pending technology allows us to fully recreate the structure and texture of seafood products such as salmon filets or tuna steaks. Our vision is to give all seafood lovers a healthy, sustainable and tasty alternative compared to the products of industrial fishery/aquaculture. Founded in 2020 in Vienna, Austria, the company already sells first products in selected partner restaurants and plans to expand to more countries in the upcoming years.

TECH: Plant-based

PROTEIN: Fish

TEAM LEAD: Mr. Robin Simsa

REGION: Vienna, Austria

WEBSITE: <https://revo-foods.com/>

SeaSpire

At SeaSpire, we believe an equitable future of our food systems can only be ensured by clean-tech innovation. Our unique vision is to reduce the disparity between rising demand for sustainable seafood and depleting marine ecosystem and to decrease the food waste and environmental dangers associated with the commercial fishing activities. Our solution uses novel technologies like 3D printing and clean-label plant-based ingredients to develop a snapper fillet, which will be universally desired for different areas of the world. As our knowledge of simulating fish fillets with plant proteins matures our team plans to expand with other popular fish fillets all produced by 3D printing.

TECH: Plant-based

PROTEIN: Fish

TEAM LEAD: Mr. Varun Gadodia

REGION: Tauranga, New Zealand

WEBSITE: <http://seaspire.in/>

TFTAK

TFTAK is an R&D company aiming at development and introduction of innovative food and fermentation technologies. Biotechnology and food technology-based R&D are very closely related in TFTAK via the use of 'omics' methods and in-depth knowledge and understanding of molecules and their behavior. In TFTAK we are focused on Nordic crops like oat, pea and fava beans to develop advanced plant-based prototypes. Our aim is to reduce the addition of unsustainable and allergenic sources like soy and gluten. In our laboratory we use a broad range of different methods like extrusion, fermentation, enzymatical treatments combined with analytics, sensory methodologies and consumer research. We are in love with plant-based products because we believe that they could be more delicious, nutritious, functional, and sustainable than the products offered on market at the moment.

TECH: Plant-based

PROTEIN: Fish

TEAM LEAD: Ms. Sirli Rosenvald

REGION: Tallinn, Estonia

WEBSITE: <https://tftak.eu/>

The PlantEat

We aim to make new plant-based food products easily available for consumption to everyone through technological advancements. The PlantEat is a food-tech startup that designs, develops, produces, distributes and sells a variety of plant-based alternatives. It was established to address social issues such as the over-reliance on animal-based diet and global nutrition imbalances. The PlantEat aims to improve and create balanced eating habits to keep everyone healthy and fit.

TECH: Plant-based

PROTEIN: Chicken

TEAM LEAD: Ms. Hyunjung Jenny Yang

REGION: Anyang, South Korea

WEBSITE: <http://theplanteat.com/?lang=en>

FAQ

EMERGENCY HOTLINE NUMBER FOR ABU DHABI:

Dial **999** for emergency services such as police or ambulance.

XPRIZE TEAM CONTACT IN ABU DHABI:

Text/call/Whatsapp Jordan Giali: **+1 310 422 9118**

HOW DO I CONNECT TO WIFI:

ADNEC visitors can connect their devices to “**ADNEC Free Wi-Fi**”. Follow simple on-screen instructions.

➤➤ **JOIN THE MOVEMENT**



#feedthenextbillion