

## **Mosa Meat Prepares for Market Entry by Opening Largest Cultivated Meat Campus in the World to date and Working with Two Michelin-starred Chef Hans van Wolde**

**MAASTRICHT, The Netherlands, May 8, 2023** - [Mosa Meat](#), the pioneers and a leader in the cultivated meat space that grows beef directly from animal cells, opened a new 2,760 square metre (29,708 square feet) scale-up facility in Maastricht on Monday. This fourth facility completes the new Mosa C.A.M.P.U.S. or Center for Advanced Meat Production, Upscaling, and Sustainability for a total footprint of 7,340 square metres (79,007 square feet).

Monday's program included a ribbon cutting ceremony with the Mayor of Maastricht Annemarie Penn-te Strake, the Governor of Limburg Emile Roemer, and the Mosa Meat team, a cultivated burger cooking demonstration by Chef Hans van Wolde, and tours of the new facility. A select group of 50 investors, journalists and value chain partners from around the world attended the event. The new facility will start the first production runs in a matter of days.

**Mosa Meat CEO Maarten Bosch said:** *"As this scale-up facility comes online next month, we will have the capacity to make tens of thousands of cultivated hamburgers. The facility is designed to grow as demand increases with regulatory approvals and regional market entries, up to hundreds of thousands of cultivated hamburgers per year. And in combination with our contract manufacturer in Singapore, even a lot more. We are excited to debut this great tasting hamburger today that even hardcore carnivores will love."*

**Mosa Meat Co-founder & CSO Dr. Mark Post said:** *"When we introduced cultivated meat to the world, we predicted it would take 10 years to create a consumer product. Now, almost exactly 10 years later, we have a consumer product that we can start making in larger quantities and that we can start serving to consumers in Singapore, pending regulatory approval"* said Mark Post, co-founder and Chief Scientific Officer of Mosa Meat.

**Chef Hans van Wolden said:** *"When I first tried a Mosa Burger as part of the internal development team, I was blown away by the beefy taste and the amazing mouthfeel of the beef fat. It gave me goosebumps. I genuinely believe this new way of making beef can delight connoisseurs and casual beef lovers alike, while enjoying the positive benefits of cultivated beef from a sustainability perspective. I am excited to work with the Mosa Meat team to make future versions even better."*

### **ABOUT MOSA MEAT**

Mosa Meat is a global food technology company pioneering a cleaner, kinder way of making real beef. Our founders introduced the world's first cultivated beef hamburger in 2013, by growing it directly from cow cells. Founded in 2016, Mosa Meat is now scaling up production of the same beef that people love, but in a way that is better for people, animals, and the planet. A diverse and growing team of 165 food-loving problem-solvers, we are united in our mission to fundamentally reshape the global food system.

Headquartered in Maastricht, The Netherlands, Mosa Meat is a privately held company backed by Blue Horizon, Bell Food Group, Nutreco, Mitsubishi Corporation, [Leonardo DiCaprio](#) and others. Follow Mosa Meat on [Facebook](#), [LinkedIn](#), [Twitter](#) and [Instagram](#) or visit [mosameat.com](https://mosameat.com) to learn more about why people #cravechange.

For more information, reach out to [press@mosameat.com](mailto:press@mosameat.com).

**Visual assets from the event will be loaded here by 17:00 CET on May 8th**

<https://drive.google.com/drive/folders/181Qd14IJ9QD55SfwarnohvzO5-rjxtHf>

The general Mosa Meat press kit is here:

<https://mosameat.com/press-kit>

### **ABOUT CHEF HANS VAN WOLDE**

Chef Hans is a Dutch 2-Michelin star chef who converted an old farmhouse outside Maastricht into his restaurant Brut172. Previously he was the chef owner of 2-star restaurant Beluga in Maastricht and has been featured on TV shows like MasterChef and Snackmasters. He has formally joined Mosa Meat's product development, sensory evaluation and recipe formulation team to complement Mosa Meat's internal team of food scientists.

[www.brut172.com](https://www.brut172.com)