

Real Seafood directly from Fish Cells

BlueNalu was founded in 2018 by Lou Cooperhouse in San Diego, CA. Their cell-cultivated seafood is made directly from fish cells, resulting in the ability to produce just the portions we all love to eat. BlueNalu was a Finalist at Ocean Exchange in 2018.

The focus of BlueNalu is to work with the seafood industry to supplement the current supply and to specifically focus on species that are overfished, primarily imported, or difficult to farm raise.

As a result, they can reduce the pressure on wild fisheries, displace the need for foreign imports and enhance food security.



BlueNalu [recently announced](#) approximately \$11 million in cash and stock proceeds to support the planned market introduction of cultivated bluefin tuna toro and related scale-up activities. While the company continues to deepen regulatory engagement in key international

markets, its initial commercial focus is on selected premium sushi and fine-dining establishments in the United States.

Since their founding, the team has tackled the major challenges that once held the industry back: developing scalable fish cell propagation, establishing a food-grade supply chain, navigating global regulatory pathways, and building strategic partnerships around the world.

Winning Formula: "I've always believed entrepreneurship begins with solving a real problem, and success depends on bringing together the right team, investors, and partners to help solve it. BlueNalu offers an extraordinary global value proposition – for people and for the planet – and has required vision, resilience, and a collaborative approach every step of the way." ~ Lou Cooperhouse, Founder, President & CEO

Discover more about their mission and technology: <https://www.bluenalu.com/>

#FoodInnovation #FutureofFood #SustainableSeafood #OceanExchange #BlueNalu