

Background

Nuna has developed a revolutionary, edible bioreactor that cuts production costs across every protein category – **from beef and chicken to fish** – while remaining scalable and resource-efficient. It simplifies production, reduces capital and operating expenses, and makes sustainable proteins truly affordable.

The Problem

Climate change, overfishing, and inefficient food systems are depleting global resources. Over 34% of fish stocks are overfished (FAO), and most FoodTech solutions remain expensive, complex, and hard to scale.

Our Solution

Versatile & Cost-Cutting: One edible bioreactor lowers costs for beef, chicken, fish, and plant cells.

Integrated Growth System: Capsule doubles as growth chamber and final edible product.

No Extra Infrastructure: Uses minimal media, water, and energy; eliminates downstream processing.

Proven Technology Market-Ready Products

\$50.2B

Alternative Protein
Projected by 2030 with
14.1% CAGR

\$11.1B

Algae Market
Projected by 2031 with
6.3% CAGR

\$112.3B

Aquafeed Market
Projected by 2033 with
6.7% CAGR

Live Algae: Stay alive and growing in transit, retain > 50 % protein, and require no freezing, drying, or cold-chain logistics.

White Fish Cell Line: Proprietary cells thrive in the same edible bioreactor, validating scalability for cultivated seafood.

Expandable Platform: Ready to support additional live cell types, including future cultured meat products.



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We invite strategic partners to join us in scaling the next global food revolution.