# Christian Nagel highlights AI’s role in revolutionising food tech and cultivated meat milestones



Christian Nagel, Co-Founder and Partner at Earlybird Venture Capital, has shared insights on the future of food technology, highlighting the transformative role of artificial intelligence (AI) and emerging trends within the sector. In an interview with Green Queen, Nagel outlined how AI is developing new approaches by enabling hyper-personalised nutrition, accelerating synthetic biology, and enhancing supply chain efficiency.

Nagel emphasised that AI-driven precision nutrition leverages biomarkers and real-time data to tailor meal recommendations to individual needs. Additionally, AI is expediting the design of microorganisms capable of producing animal-free proteins, vitamins, and fats, potentially mimicking complex animal products. This technology is driving progress in fermentation-based protein platforms, clean-label functional ingredients, and supply chain resilience enhancements, which Nagel expects to be prominent verticals by 2025.

Regarding recent achievements in food tech, Nagel pointed to the commercialisation and regulatory approvals of cultivated meat products worldwide. Notable examples include Upside Foods and Eat Just’s approvals for cultivated chicken in the United States, Mission Barns’ approval for cultivated pork in the US, Singapore’s approval for Eat Just’s cultivated chicken, and Gourmey’s ongoing approval process for cultivated fois gras across seven countries. These developments represent significant technological and regulatory milestones within the cultivated meat industry.

Nagel also addressed challenges facing plant-based meat, particularly taste and texture parity with conventional meat. He highlighted innovations like Nosh.bio’s Koji Chunks, a product that delivers on flavor, texture, and scalability without additives, as practical examples of advancements rather than relying on hypothetical breakthroughs.

When evaluating founders in the food tech space, Nagel prioritises grit and visionary potential to redefine industries. Reflecting on his most successful investments, he cited Gourmey and Nosh.bio as portfolio companies embodying different yet impactful approaches—high-end cultivated meat focusing on culinary excellence and foundational fermentation platforms with broad applications, respectively.

Nagel further shared his perspective on venture capital, noting that contrary to popular belief, it is less about chasing trends and more about fostering long-term partnerships and supporting founders through early stages and uncertainties.

On a personal note, Nagel recounted his experience dining on Gourmey’s cultivated fois gras in Paris, describing it as superior to the original. He also expressed admiration for climate-forward dining at Berlin’s Cookies Cream, a non-vegan restaurant, underscoring diversity within the sustainable food landscape.

Nagel’s motivation stems from being part of founding journeys from their earliest stages, valuing the impact of believing in teams before broader recognition. His insights underscore Earlybird Venture Capital’s commitment to nurturing cutting-edge food innovation aimed at transforming global food systems.

The Green Queen is reporting.

Source: [Noah Wire Services](https://www.noahwire.com)

## Bibliography

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2. <https://www.greenqueen.com.hk/upside-foods-eat-just-first-usda-approval-to-sell-cultivated-meat/> - This piece discusses the first USDA approval granted to Upside Foods and Eat Just for selling cultivated meat in the U.S., highlighting the progress in the food tech industry.
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7. <https://www.greenqueen.com.hk/food-tech-vc-interview-christian-nagel-earlybird-venture-capital/> - Please view link - unable to able to access data