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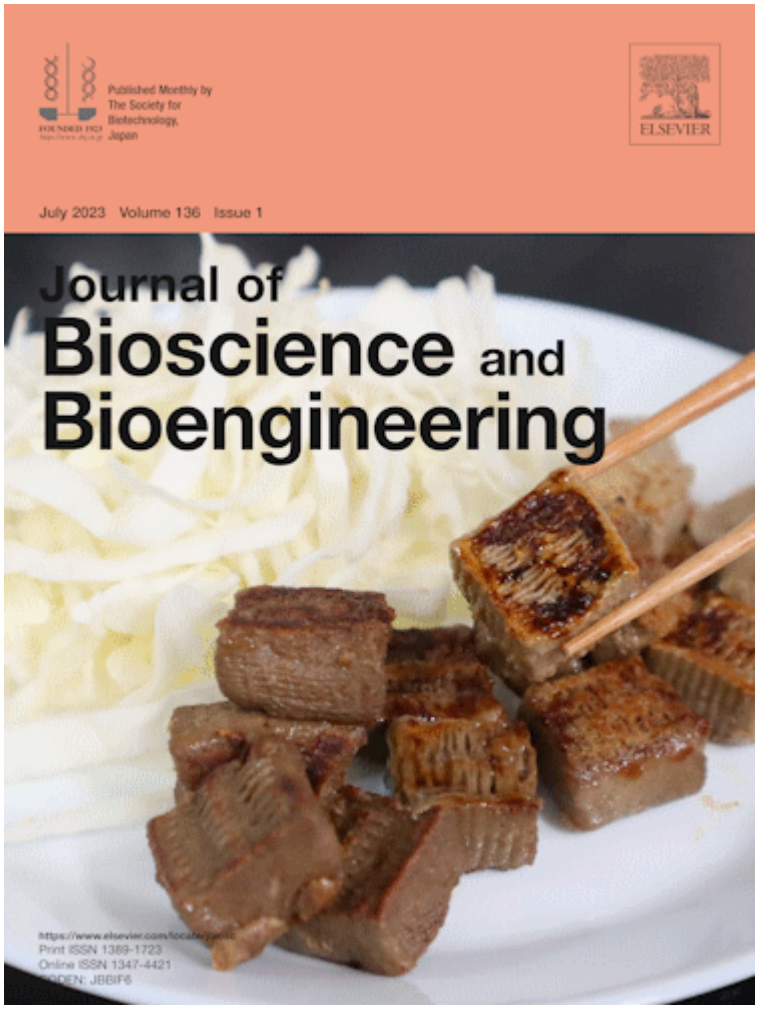

The development of a sustainable source of protein and nutrients is one of the important challenges to achieving a better and more sustainable future for all. For being widely accepted as the source of protein and nutrients in sustainable foods, the technologies enabling to tune shape and texture of the 'food' as preferred is believed to play a crucial role. Hiromasa Ohara and Shinji Sakai are developing a technology based on bioprinting technologies for the fabrication of 3D functional tissues and using various sustainable sources of protein and nutrients as inks at Osaka University for contributing to Sustainable Development Goals (SDGs). This image shows a grilled 3D-printed cubic 'steak' obtained from an ink containing yeast, *Saccharomyces cerevisiae*, with a visible fabric structure that mimics muscle fibers.

This image was taken by Hiromasa Ohara in Biochemical Materials Engineering Group, Division of Chemical Engineering, Graduate School of Engineering Science, Osaka University (**http://www.cheng.es.osaka-u.ac.jp/sakailabo/home.html**) (Copyright@2023 The Society for Biotechnology, Japan).

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