

## International conference Cellular Agriculture

Harnessing biotechnology for food production

## Keynote speakers



<u>Tim Geistlinger</u>



<u>Jim Mellon</u>





Patrik Lennartsson





Hanna Tuomisto





Tim Geistlinger Chief Scientific Officer, Perfect Day Tim Geistlinger serves as Chief Science Officer at Perfect Day, a consumer biology company on a mission to create a kinder, greener tomorrow by developing new ways to make the foods you love today — starting in the dairy aisle. In his role, Tim leads all innovative discovery efforts for where his work is focused on creating earth-friendly, high-quality, functional proteins that deliver a truly satisfying full-dairy experience, without the environmental and welfare issues inherent to factory farming. Tim is driven by a passion to create scientific solutions that tackle major problems, which he has cultivated throughout his over 20 years in biotechnology and pharmaceutical research and development. Tim earned his PhD in Chemistry and Chemical Biology from the University of California, San Francisco. He is passionate about the future of animal-free dairy and, with the rest of the Executive Leadership Team, is driving Perfect Day to its vision of building a more equitable, resilient, and diverse food system for everyone.





Jim Mellon Co-founder, Agronomics Jim Mellon is a British entrepreneur, investor and philanthropist with a wide range of interests. Through his private investment company, Burnbrae Group, he has substantial real estate holdings in Germany and the Isle of Man, as well as holdings in private and public companies. Jim is a director and major shareholder of several companies including - Chairman of Manx Financial Group, controlling shareholder and Chairman of Endurance RP Group, a Hong Kong-based investment company which focuses on the healthcare and late-stage life sciences sectors, and co-founded Juvenescence, a company developing therapies for longevity and Agronomics to invest in a portfolio of leading companies in the field of cellular agriculture. A noted author, Mr Mellon has written several books, most recently Moo's Law, focusing on investment opportunities in the field of cellular agriculture - the production of proteins and materials directly from cells. His other titles include Juvenescence: Investing in the Age of Longevity and Wake Up! Survive and Prosper in the Coming Economic Turmoil, which predicted the economic downturn of 2007 and 2008.





Ilan Samish Founder, CEO, Amai Proteins

Dr. Ilan Samish is the Founder & CEO of Amai Proteins. Amai (means 'sweet' in Japanese). Amai's first product, sweelin<sup>™</sup>, is the first protein sweetener which is tasty, healthy, costeffective and sustainable. Amai produces Designer Proteins for the mass food market by applying (a) Pro-Design AI-CPD (Computational Protein Design) inspired by life in harsh conditions (Dead Sea, hot springs, acidic swamps) which better represent the mass food market, (b) Pro-Planet biomanufacturing by microorganisms (i.e. microbial precision fermentation), and (c) Pro-Taste food technology, producing products with up to 70% sugar reduction without compromising taste as assessed by Amai's supertaster panel.

Amai has partnerships with numerous food and beverage multinationals. Other Designer Proteins target the meat, plant and milk space. Dr. Samish founded Amai after a career in academia, researching proteins, founding, and chairing the main annual conference on structural computational biology and publishing the world's main book on Computational Protein Design. He is also an amateur flamenco dancer.





Dr Lennartsson has been working with cultivation of filamentous fungi since he started his PhD in 2007, which he defended in 2012, although the focus has changed from bioethanol production towards food and feed applications. In 2017 he was appointed docent (associate professor) at the University of Borås where he is currently working at the Swedish Centre for Resource Recovery.

Patrik Lennartsson Associate Professor, University of Borås





Mark Post is an MD, PhD and professor of Sustainable Industrial Tissue Engineering at Maastricht University. His main research includes engineering of tissues for medical applications and consumer products, which has led to the development of cultured beef from bovine skeletal muscle stem cells. In August 2013, he presented the world's first hamburger from cultured beef. He is CSO and co-founder of two companies, MosaMeat and Qorium that will commercialize cultured meat and cultured leather.

Mark Post Chief Scientific Officer, Mosa Meat





Hanna Tuomisto Associate Professor, University of Helsinki Hanna L. Tuomisto, is an Associate Professor of Sustainable Food Systems at the University of Helsinki and Natural Resources Institute Finland (Luke). She leads the Future Sustainable Food Systems -research group at the University of Helsinki. Tuomisto has over 14 years of experience in the sustainability assessment of cellular agriculture. She has a strong experience especially in the environmental sustainability assessment of cell-cultured foods using life cycle assessment (LCA) method. Her research group has also projects related to social sustainability, including studies of farmers' and political stakeholders' perceptions of cellular agriculture. Tuomisto holds an MSc degree in Agroecology from the University of Helsinki and a doctoral degree from the University of Oxford. She worked as a postdoctoral researcher at the European Commission's Joint Research Centre (JRC) and at London School of Hygiene & Tropical Medicine (LSHTM) before returning to the University of Helsinki in 2017.