International conference
Cellular Agriculture
Harnessing biotechnology for food production

VTT

Programme of the 1st International Cellular Agriculture conference

Where: Helsinki, Finland, Scandic Park Hotel

When: Wednesday June 14th at 8.00 – Thursday June 15th at 17.00, 2023 (Time Zone CET+1)

Exhibition time: Wednesday June 14th at 10.30 – Thursday June 15th at 16.00

Day 1, June 14th

Theme: Business Development and Policy Viewpoints

08.00 - 10.30 Site visit to Solar Foods' Factory 01

10.00 - 11.00 Registration

11.00 - 11.20 Opening of the event
Emilia Nordlund, Research manager, VTT
Tua Huomo, Executive Vice President, VTT

11.20 - 12.00 Keynote, *Scaling the Impact of Precision Fermentation for a Resilient Future Food System and Beyond*
Tim Geistlinger, Chief Science Officer, Perfect Day

12.00 - 13.00 Lunch

13.00 - 13.05 Opening the session
Emilia Nordlund, Research manager, VTT

13.05 - 13.35 Keynote, *An Investor's View on the Coming Agricultural Revolution*
Jim Mellon, Executive Director, Agronomics

13.35 - 14.00 Panel discussion: *Business Creation in Cellular Agriculture*
Moderated by **Lauri Reuter**, Partner, Nordic Foodtech VC
Jim Mellon, Executive Director, Agronomics
Christopher Landowski, CTO and Co-Founder, Onego Bio
Pauliina Meskanen, Entrepreneur-in-Residence, Lifeline Ventures
Roman Buckow, Chief Technology Officer, All G Foods

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14.00 - 14.45 EIT Food Accelerator Network - pitching part 1

Pitch presentations:

Cultimate Foods, **George Zheleznyi**
Nordic Umami Company, **Outi Mäkinen**
Time-travelling Milkman, **Dimitris Karefyllakis**
Econutri, **Verena Schwab**
Äio, **Nemailla Bonturi**

14.45 - 15.30 Networking, exhibition & posters with coffee

15.30 - 16.15 EIT Food Accelerator Network - pitching part 2

Pitch presentations:

Mewery, **Roman Laus**
Nutropy, **Maya Bendifallah**
Adamo Foods, **Pierre Dupuis**
Yeastime, **Pierfrancesco Mazzolini**
Cultivated Biosciences, **Lucie Rein**

16.15 - 16.30 *Driving the food system transformation – the approach of the EIT Food Protein Diversification Think Tank*

Kari Tronsmo, Open Innovation manager, Danone
Marja-Liisa Meurice, Director, EIT Food CLC North-East

16.30 - 16.50 Fireside chat: *Prospects in Novel Food Regulation*

Moderated by **Lauri Reuter**, Partner, Nordic Foodtech VC
Pasi Vainikka, CEO and Co-Founder, Solar Foods
Karin Verzijden, Lawyer, Axon Lawyers
Estefanía Noriega Fernández, Scientific Officer, European Food Safety Authority (EFSA)

16.50 - 17.20 Pep Talk for the 2nd Day and closing Day 1

The Potential for Insect Cell-Based Cultivated Meat for a Sustainable Future
Christel Andreassen, Assiociate Director of Biomedical Engineering, TUCCA

Revolutionizing Food Production: Exploring the Power of Cellular Agriculture
Nesli Sözer, Research Professor, VTT

17.20 - 18.00 Networking & drinks

19.30 - 22.00 Dinner

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Day 2, June 15th

Theme: Research and Development with Four Thematic Sessions

08.00 - 08.30 Morning coffee

08.30 - 08.45 Opening of the Day 2
Emilia Nordlund, Research manager, VTT
Lauri Reuter, Partner, Nordic Foodtech VC

08.45 - 10.00 Session 1: Precision Fermentation for Production of Food Ingredients
Session Chairs:
Eva Nordberg Karlsson, Professor, University of Lund
Sissel Rønning, Senior Scientist, Nofima

08.45 Keynote, Large-Scale Tasty Proteins by Microbial Precision Fermentation: from Sweet to *Sewage Aspects,* **Ilan Samish**, Founder, CEO, Amai Proteins
09.15 *Microbial Lipids to Substitute Cocoa Butter, Palm Oil and Animal Lipids*, **Kari Koivuranta**, VTT
09.30 *Proteomics of the Secretomes of Bovine Mammary Epithelial Cells,* **Jing Che**, Aarhus University
09.45 *In-Line and Real-Time Sensing for High-Throughput Monitoring of Fermentation Processes*, **Puneet Mishra**, Wageningen University and Research

10.00 - 10.30 Coffee break with poster session

10.30 - 12.00 Session 2: Microbial and Algal Biomass as a Feed and Food Source
Session Chairs:
Ólafur H. Friðjónsson, Research Group Leader, Matis
Claus Heiner Bang-Berthelsen, Senior Scientist, DTU

10.30 Keynote, *Microorganisms for Nutritious Food and Feed and Valorisation of Residues*, **Patrik Lennartsson**, Associate Professor, University of Borås
11.00 *Coupled Aerobic and Anaerobic Fermentation for Carbon-Neutral Protein and Biopolymer Production*, **Maximilian Lackner**, Circe Biotechnologie GmbH
11.15 *Upcycling Food-Industrial Side-Streams by Edible Fungi to Alternative Protein Sources with Valuable Sensory Properties*, **Andreas Hammer**, Fraunhofer IME-BR
11.30 Nordic Cereals - Valorisation of Cereal Side Streams for Feed Production, **Elisabet Gudmundsdottir**, Matis
12.45 *Nutritional Quality of Microbial Biomasses: in Vitro Study on Protein Digestibility and Dietary Fibre Fermentability*, **Natalia Rosa-Sibakov**, VTT

12.00 - 13.00 Lunch

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13.00 - 14.15 Session 3: Cultivated Meat and Plant Cells as Future Foods

Session Chairs:
Jette Feveile Young, Associate Professor, University of Aarhus
Anneli Ritala, Principal Scientist, VTT

13.00 Keynote, *Where is the cultured meat?* **Mark Post**, Chief Scientific Officer, Mosa Meat
13.30 *Cellular Fish Filets Made by 3D-Bioprinting of Novel Edible Bioinks: Enhancing Nutritional and Organoleptic Value*, **Diana Marques**, iBB - Institute for Bioengineering and Biosciences/Department of Bioengineering, Instituto Superior Técnico
13.45 *Plant Cellular Agriculture for Food and Beverages*, **Heiko Rischer**, VTT
14.00 *Influence of Bioreactor Type on Sensory and Flavor Profile in Cell Culture Chocolate Production*, **Regine Eibl**, ZHAW

14.15 - 15.00 Networking, exhibition & posters with coffee

15.00 - 16.15 Session 4: Sustainability Aspects of the New Processes and Value Chains

Session Chairs:
Hanna Tuomisto, Associate Professor, University of Helsinki
Eva Falch, Head of Food Forum & Associate Professor, NTNU

15.00 Keynote, *Environmental, Social and Economic Impacts of Cellular Agriculture* **Hanna Tuomisto**, Associate Professor, University of Helsinki
15.30 *Exploring the Future Consumer Segments of Cultivated Proteins – Evidence from the Finnish Survey*, **Aino Heiskanen**, University of Helsinki
15.45 *Potential of Side-Streams as Feedstocks for Microbial Protein Production – Volumetric Calculations with Finnish data*, **Emilia Nordlund**, VTT
16.00 *EFSA's Role Towards Integrating Cell Culture-Derived Foods and Food Ingredients in the EU Food System*, **Estefanía Noriega Fernández**, European Food Safety Authority (EFSA)

16.15 - 16.45 Panel discussion: *Role and Expectations for Future R&D Activities*

Moderated by **Lauri Reuter**, Partner, Nordic Foodtech VC
Simo Ellilä, CEO and Co-Founder, eniferBio
Pauliina Halimaa, CEO, Biosafe
Jette Feveile Young, Associate Professor, University of Aarhus
Paavo Räisänen, Partner, MAKI
Sissel Rønning, Senior Scientist, Food Research Institute Nofima

16.45 - 17.00 Closing the event

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