

## Programme of the 1st International Cellular Agriculture conference

**Where:** Helsinki, Finland, Scandic Park Hotel

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

**Exhibition time:** Wednesday June 14<sup>th</sup> at 10.30 – Thursday June 15<sup>th</sup> at 16.00

### Day 1, June 14<sup>th</sup>

**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

**Jared Raynes**, Chief Scientific Officer, All G Foods

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, **Luisa Nora**

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 Talks for the 2nd Day and closing Day 1

*Food of the Future: Exploring the Spectrum of Cellular Agriculture - From Mammals to the Potential of Insects*

**Christel Andreassen**, Associate 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

## 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

11.45 *Nutritional Quality of Microbial Biomasses: in Vitro Study on Protein Digestibility and Dietary Fibre Fermentability*, **Natalia Rosa-Sibakov**, VTT

12.00 - 13.00 Lunch





International conference  
**Cellular Agriculture**  
Harnessing biotechnology for food production



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



Co-funded by the  
European Union



Ministry of Agriculture  
and Forestry of Finland



Finnish Food Research Foundation



BIOSAFE

ONEGO



MAKI.VC