



International conference
Cellular Agriculture
Harnessing biotechnology for food production



1st International Cellular Agriculture conference, 14.-15.6.2023

List of posters

Theme: Precision fermentation (proteins, lipids, etc.)

- *Precision Fermentation of a sweet protein – lessons learned*, **Marco Casteleijn**, VTT Technical Research Centre of Finland Ltd
- *Microbial flavour production using Baker's yeast: O-methyl anthranilate and raspberry ketone case studies*, **Jorg de Ruijter**, VTT Technical Research Centre of Finland Ltd
- *New findings from analysis of complex glycans from fungal expression system glycoproteins*, **Walteri Hosia**, VTT Technical Research Centre of Finland Ltd
- *Towards cellular milk, In-vitro induction of lactogenesis and comparison of lactogenic agents*, **Nina Aagaard Poulsen**, University of Aarhus
- *Novel green factory platform for the production of recombinant casein*, **Gema Vivo-Llorca**, Ainia
- *Bioinsecticide production in the yeast Pichia pastoris*, **Lucilia Domingues**, CEB - Center of Biological Engineering, University of Minho

Theme: Microbial and algae biomass (SCP, mycoprotein, etc.)

- *Approaches to secrete edible proteins by gas fermentation using the Gram-positive bacterium Rhodococcus opacus*, **Norman Adlung**, VTT Technical Research Centre of Finland Ltd
- *Photohydrogenotrophic cultivation of purple bacteria: decoupling microbial protein production from arable land and fossil fuels*, **Naïm Blansaer**, University of Antwerp
- *Methanotrophic bacterial biomass downstream processing for feed and food*, **Valentina Bychkova**, Circe Biotechnologie GmbH
- *Potential of Norway spruce sawdust hydrolysate in single-cell protein production*, **Minna Kahala**, Natural Resources Institute Finland
- *Centrifugal Separation Solutions for Microbial Protein Production*, **Dominik Krienke**, GEA Westfalia Separator Group GmbH
- *Extraction and characterization of soluble protein from fungal biomasses*, **Jarupat Luecha**, VTT Technical Research Centre of Finland Ltd
- *Basidiomycete mycelia: Tasty, ecological, and protein-rich fungal food grown using food industry side-streams*, **Kirsi Mikkonen**, University of Helsinki
- *From niche to mainstream - alternative proteins for everybody and everywhere*, **Madiha Nazir**, Calidris Bio
- *Co-culturing brown rot fungi and lactic acid bacteria for growth-enhancement of edible mycelium*, **Sanne Todorov**, Technical University of Denmark
- *Agro-industrial residue-derived volatile fatty acids for single-cell protein production for animal feed purposes*, **Clarisse Uwinesa**, University of Borås
- *Effects of fermentation conditions on growth kinetics of hydrogenotrophic Cupriavidus necator as single-cell protein*, **Carlos Woern**, University of Massachusetts



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Theme: Cultivated meat

- *Substitution of HSA with methylcellulose as stabilising agent for serum-free cell culture media*, **Kristine Egger**, Acib
- *Never let me down: Optimizing performance of serum free culture medium for bovine satellite cells*, **Aleksandra Fuchs**, Acib
- *Recombinant Growth Factors for the development of in vitro meat*, **Paloma Juarez**, Ainia
- *Novel electrospun fibers for cellular fish fillets: exploring topological and dopant effects*, **Diana Marques**, iBB - Institute for Bioengineering and Biosciences/Department of Bioengineering, Instituto Superior Técnico
- *Production of agriculture-free amino acids for cultured meat*, **Susanna Mäkinen**, Solar Foods Oy
- *Cellulose beads as microcarriers for cultured meat production*, **Ferdinando Radice**, Naturebeads
- *Sea Bass Embryonic Cell Culture Using Microcarriers for Cultivated Seafood Production*, **Carlos A.V. Rodrigues**, iBB-Institute for Bioengineering and Biosciences, Instituto Superior Técnico, Universidade de Lisboa
- *Media development for bovine muscle cells - A natural muscle growth cocktail*, **Lisa Schenzle**, Austrian Centre of Industrial Biotechnology
- *Porous media model of cell expansion in hollow fiber bioreactors*, **Lily Westerhoff**, University of Bath

Theme: Plant cell cultures

- *Protein quality of plant cell cultures*, **Natalia Rosa-Sibakov**, VTT Technical Research Centre of Finland Ltd
- *Potential and challenges of plant and animal cell culture-based cellular agriculture: A comparison*, **Lia Rossi**, ZHAW

Theme: Sustainability aspects (environmental, economic, social aspects, etc.)

- *Energy demand of protein production by cellular agriculture in comparison to milk chain*, **Henri Autiovirta**, Valio Oy
- *Utilization of side streams as a nutrient source for microbial SCP and plant cell production*, **Eevi Hyttinen**, VTT Technical Research Centre of Finland Ltd
- *Microalgae at the crossroad of sustainable cell-based food production and circular economy*, **Joana T. Rosa**, S2AQUA – Collaborative Laboratory, Association for a Sustainable and Smart Aquaculture
- *The good farmer of cellular agriculture? Impacts of cellular agriculture on Finnish livestock farmers*, **Niko Rätty**, University of Helsinki
- *Bioprocessing of oat – possibilities for novel foods investigated in the Swedish research center ScanOats*, **Cecilia Tullberg**, Lund University

Theme: Safety and regulatory issues

- *Regulatory approval procedures and requirements for cellular agriculture products differ between the countries*, **Mari Lyyra**, Oy Medfiles Ltd
- *Novel foods derived from precision fermentation – Considerations for the safety assessment by EFSA*, **Estefanía Noriega Fernández**, European Food Safety Authority (EFSA)
- *Into the safety assessment of cell culture-derived foods of animal origin - considerations by EFSA*, **Estefanía Noriega Fernández**, European Food Safety Authority (EFSA)



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