



Maastricht, The Netherlands

**ISCCM10**

Nov 17-19, 2024

---

## **ISCCM10 | POSTER LIST**

---

POSTER #	ABSTRACT TITLE	ABSTRACT #	PRESENTER
#1	Exploring the regional factors of attitudes toward cultured meat	#17	Aiko Hibino
#2	Cost-efficient, edible, and dissolvable microcarriers to cultivate primary cells in serum-free media	#8	Alexandre Morel
#3	Optimising Microcarriers for Scalable Cultivated Meat Production	#50	Alice Johnson
#4	Environmental impacts of cultivated meat production in a circular cell culture system	#117	Anisiya Pavlova
#5	Spontaneous immortalisation and characterisation of bovine adipocytes	#31	Apeksha Bharatgiri Goswami
#6	Creating fat for cultivated meat: quantity without compromising quality	#37	Arash Shahbazpoor shahbazi
#7	Recent Developments in the Jewish Religious Perspective on Cultivated Meat	#16	Ari Zivotofsky
#8	Development of viscous bioink for muscle fibers orientation by 3D bioprinting	#10	Asuka Kato
#9	Calf serum from slaughterhouses can substitute fetal bovine serum	#45	Aysenaz Tavsanli
#10	regulatory requirements for cultivated meat: Quantification of human cMYC in livestock derived induced pluripotent stem cells (iPSCs)	#28	Balint Szeder
#11	Automated electro-mechanical bioreactor for enhancing the maturation of engineered muscle tissues in vitro – A promising avenue for cultivated meat?	#143	Beatrice Masante
#12	Platform Process Design of Cultivated Meat and Dairy Products: a PhD project outline	#18	Ben Tumulero
#13	Culturing Porcine iPSCs in Perfusion Systems: A Collaboration Between Roslin Technologies and Extracellular	#56	Caitlin Connolly
#14	Why is Wagyu special? : A comprehensive analysis of the elements of Wagyu beef relative to other beef for the design of cultured Wagyu beef.	#44	Chika Nakadozono
#15	Pulsed-Electromagnetic Field Stimulation and Mechanical Stimulation for Enhancing Bovine Myoblast Myogenesis	#78	Chloë Deelkens
#16	Establishing an industrializable cell system for cultivated chicken biomass	#38	Claude Rescan
#17	Accelerating Myotube Fusion & Maturation for Cultured Meat	#66	Corinne Smith
#18	Establishing robust porcine cell lines and in vitro cellular models to support cultivated meat production	#101	Danai Georgiadou
#19	Structural characterisation of Caf1 protein polymers	#144	Daniel Myatt
#20	Scalable Spinning of Hydrogel Fibers for Structured Cultured Meat Production	#114	Rahman Omidinia
#21	PROFUSE-B8: A Spontaneously Immortalized Bovine Myoblast Cell Line for Cultivated Meat Production	#126	Tamar Eigler
#22	Computer vision modelling for screening and characterisation of fat-producing cells in cellular agriculture	#98	Ekaterini D. Zacharis
#23	Elucidating Mechanisms of Suspension Adaptation in Chicken Embryonic Fibroblasts	#145	Elizabeth Contreras
#24	The Impact of Cell Differentiation on Sensory Qualities of Cultivated Pork Fat	#60	Emily Lew
#25	Crusting-fabricated three-dimensional soy-based scaffolds for cultured meat production: A preliminary study	#20	Ermie B. Mariano Jr.
#26	NAVIGATING CHALLENGES TOWARD DEVELOPING FRONTIER SPECIES CELL LINES	#64	Gaston Otarola-Pezzani
#27	Design of experiments for media development	#130	Guus Koorevaar
#28	Preliminary Findings on the Production of Active hTGFb3 in Food-Grade Enzyme Strains for Cultured Meat Applications	#137	Hirotaaka Matsubara
#29	Genetic engineering strategies to control lactate and ammonia production	#139	Hooman Hefzi
#30	Microbial Lysates as a Substitute for Serum in Cultivated Meat Production	#71	James Dolgin
#31	Bottlenecks and Opportunities in Cultivated Meat Production	#1	Joana Carvalho Pereira
#32	Wageningen University Launches First European Master's Program in Cultivated Meat and Seafood	#124	João Pedro Garcia
#33	In vivo assembly of DNA fragments for faster and lower-cost engineering of cultivated meat cells	#136	John Se Kit Yuen Jr
#34	Engineering of new and improved phenotypes for cultivated meat cell lines	#12	Joshua Flack
#35	Bovine Skeletal Muscle Tissue Formation with Mechanical Stimulation and Perfusion	#89	Jung-Chun Sun
#36	Data-driven cell culture media optimization for cultured meat	#52	Kenichi Toyoda
#37	Life Cycle Assessment of Commercial-Scale Cultivated Chicken Production Utilizing Cellular Fluxomics and Process Simulation	#85	Kirsten Trinidad
#38	Innovative Approaches to Dairy Sustainability: Assessing the Life Cycle Impact of Cell-Cultivated Milk	#135	Krista Anna Belajevskova
#39	Development of a Robust, Traceable Atlantic Salmon Cell Line for Sustainable Cellular Aquaculture.	#36	Kyle Andrew Naylor
#40	Development of a Robust, Traceable Atlantic Salmon Cell Line for Sustainable Cellular	#88	Kyle Andrew Naylor
#41	The use of agricultural waste streams as feedstocks for cultivated meat	#138	Lucy Wilkinson
#42	Cost-effective and food grade production of recombinant Fibroblast Growth Factor 2 for cultivated meat	#11	Maaïke Appeldoorn
#43	Tailoring Taste: How Growth Conditions Shape Sensory and Nutritional Profiles in Cultured Quail and Beyond	#146	Madison Ainsworth
#44	Composite Fats: Cellular Agriculture Meets Plant-Protein Scaffolds. Harnessing Cellular Agriculture and Plant-Protein Scaffolds to Create Composite Fats with Enhanced Sensory and Nutritional Attributes	#58	Maria Abysova
#45	Cultivated meat: safety and quality characterisation during production scale-up	#69	Maria Lazari
#46	High density co-differentiation of muscle and fat cells using hollow fiber bioreactor technology to obtain structurally mature tissue.	#122	Maricke Angenent
#47	Scaling up fibroblast expansion for lab-grown animal-free leather production.	#129	Mick Eikelhof
#48	Peptides derived from food by-products is promising for use in a simple and effective tailor-made serum-free media for bovine skeletal muscle cell culture	#118	Mona Elisabeth Pedersen
#49	Developing optimised media formulations using High-Throughput Methodologies	#59	Mozes Pajer
#50	Comparative study of meat flavor derived from cultured muscle and cultured fat of bovine	#81	Natsu Takahashi
#51	Life Cycle Assessment of Serum-free, Food-grade, and Complex Culture Medium Production for Cultivated Meat.	#46	Natsufumi Takenaka
#52	The Steaks are High but Inertia Rules: How Cognitive Dissonance Promotes Agricultural Sector's Resistance to Cultured Meat/Fish	#132	Nick Lin-Hi
#53	Capacity of fish cell lines for suspension culture in the production of cultivated seafood	#53	Nina Bornemann
#54	Formulating serum free media for proliferation of Rainbow trout cell lines in suspension	#93	Nirai Govindasamy

#55	Metabolic Optimization of Manduca sexta Non-Adherent Cells for Cultivated Meat Applications	#79	Olivia Calkins
#56	Serum-Free Isolation of Adipose-Derived Stem Cells from Atlantic Salmon	#107	Patrícia Lopes
#57	Novel fit-for-purpose edible microcarriers for production of cultivated meat	#131	Petra Hanga
#58	Using Computational Fluid Dynamics to optimize large-scale cultivated meat production.	#57	Pieter Brorens
#59	The Imperative for Robust Porcine Stem Cell Banks for Cultivated Meat Applications	#49	Pritika Singh
#60	Development of serum-free media formulations using media component screening platform	#43	Quek Jun Ping
#61	Enhancing Cell Attachment on Plant-Based Scaffolds via Surface biofunctionalisation for Cultivated Meat Application	#14	Ratima Suntornnond
#62	Artificial intelligence and machine learning applications for cultured meat	#119	Rikard Saqe, Kevin Shen
#63	Animal Cell Culture Using Extract from Cyanobacteria via Solid Acid Catalysis for Sustainable Cultured Meat Production	#32	Riko Suzuki
#64	bFGF alternatives peptides, novel cost-saving solutions for livestock cell culture	#41	Ryota Haba
#65	Development of a 3-dimensional suspension culture system of bovine myogenic cells using Chlorella vulgaris-derived nutrient media	#70	Ryu-ichiro Tanaka
#66	Comparison of Naturbeads and commercial microcarriers using primary and immortalized myoblasts for cultured meat applications	#9	Sandra García Benlloch
#67	A Study on the Application of Various Methods for Sorting of Myosatellite Cells from Hanwoo(Korean Native Cattle) Muscle	#39	Sanghun Park
#68	Revolutionizing agriculture: bovine stem cells in cultivated meat production	#4	Shadi Tawil
#69	Symbiotic culture system using L-lactate-assimilating cyanobacteria for sustainable serum alternatives production	#72	Shanga CHU
#70	Application of methylated $\beta$ -cyclodextrin in the production of cultivated fat cells	#47	Simon Heine
#71	Genome-wide CRISPR screening platforms for cultivated meat cell lines	#25	Stephan Alfaro
#72	High-throughput Label-free Imaging for the Continuous Quantification of Satellite Cell Proliferation and Myogenic Differentiation	#110	Stig Skrivergaard
#73	Identification of novel pre-adipocyte markers through comparative analysis of porcine adipose tissue-derived clonal populations	#51	Thomas Thrower
#74	The Role of Conditioned Media from Bovine Fat Progenitor Cells on Muscle Cell Proliferation and Differentiation	#77	Tobias Baldeweg
#75	Metabolomic Analysis to Inform Serum-Free Medium Formulation and Bioprocess Design	#73	Tom Davies
#76	Utilization of Anabaena sp. extracts for bioactive substances	#63	Tsukasa Hara
#77	Porcine cultivated fat production by differentiation of immortalised preadipocytes	#68	Vitor Espirito Santo
#78	Forming Business Ecosystem of Cultured Meat Industry in Japan and its Development	#55	Waka Tajima
#79	Effect of Insect-derived Media Additives on Skeletal Muscle Cell Differentiation for Cultivated Meat Production	#22	Yeong Woo Choi
#80	In-depth characterisation of media formulations with agricultural side streams for cost-effective and safety of cultivated meat production	#140	Yin Ying Ho
#81	Potential application of plasma-functionalized liquid for tissue decontamination	#141	Yuanyuan Pan
#82	Optimising Food-Grade Media for Cultivated Meat: A Collaborative Approach to Sustainable and Cost-Effective Stem Cell Cultivation	#97	Zi Ying Tan



Maastricht, The Netherlands

# ISCCM10

Nov 17-19, 2024