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Conference on  
Cultured Meat



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Maastricht, The Netherlands  
**ISCCM10**  
Nov 17-19-2024

# Program

10<sup>th</sup> International  
Scientific Conference  
on Cultured Meat



## Floorplan venue Mecc

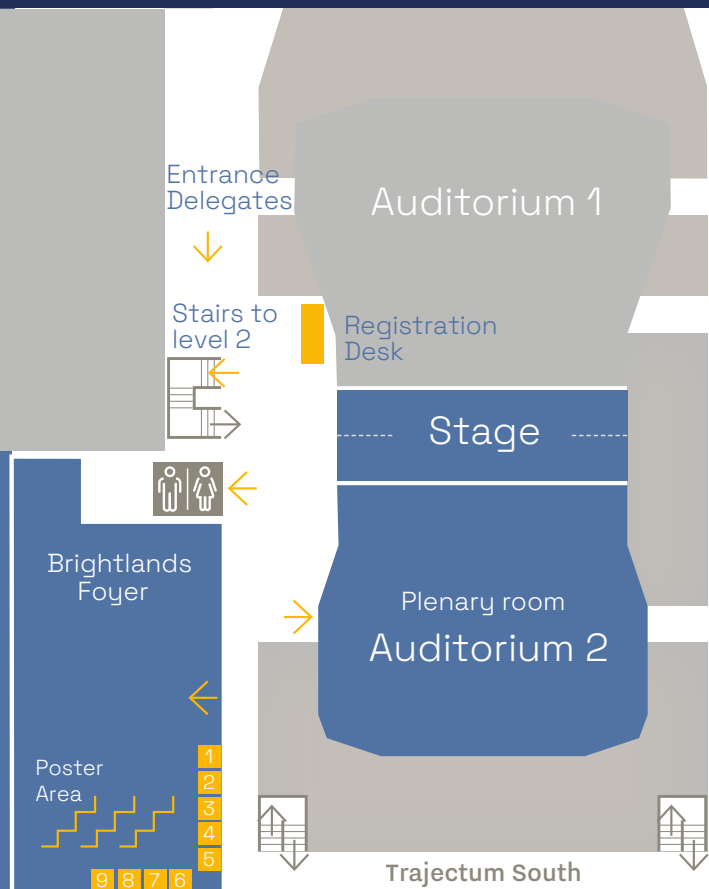
Exhibitors

- |                    |                             |
|--------------------|-----------------------------|
| 1 SEED Biosciences | 6 Cell Guidance Systems Ltd |
| 2 Lipotype GmbH    | 7 Panome Bio                |
| 3 CLEAN CELLS      | 8 GenomeScan                |
| 4 Bionet           | 9 TRISKELION                |
| 5 GEA              |                             |

Registration Desk @ Trajectum South  
Plenary Sessions @ Auditorium 2  
Poster Sessions, Exhibition & Breaks @ Brightlands Foyer  
2.4 Speaker Room  
2.5 Lactation Room  
2.6 Organization Room

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abstract  
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## SUNDAY, NOVEMBER 17

17:00	Registration ( <i>registration desk will be open during all conference days</i> )
	Opening Ceremony of the 10th Anniversary of ISCCM Chair: <b>Sissel Beate Rønning</b> , <i>Nofima AS</i>
18:00	<b>Keynote lecture by Mark Post</b> , <i>Maastricht University, Mosa Meat and Qorium</i> <i>By "Us"</i>
18:30 20:00	Welcome reception sponsored by Fetherstonhaugh Foundation @ MECC (included in registration)

## MONDAY, NOVEMBER 18

	Session 1: Optimizing Cell Processes in Cellular Agriculture Chair: <b>Sissel Beate Rønning</b> , <i>Nofima AS</i>
09:00	<b>Keynote lecture by Nanette Boyle</b> , <i>Chemical &amp; Biological Engineering, Colorado School of Mines</i> <i>Rational Design of Cell Culture Media Using Metabolic Models</i>
	09:30 – 10:15   Oral presentations
09:30	<b>Maria Olenic</b> , <i>KU Leuven</i> <i>Unraveling molecular mechanisms of reduced differentiation capacity in expanded bovine myoblasts by transcriptome analysis</i>
09:45	<b>Ellen Parker</b> , <i>Extracellular</i> <i>Process mode comparison to develop continuous production of quail muscle cells in serum free media</i>
10:00	<b>Alessandro Bertero</b> , <i>University of Torino, Molecular Biotechnology Center "Guido Tarone"</i> <i>A-CRISPR screening platform to optimize stem cell forward programming into meat components</i>
10:15	Coffee Break, sponsored by <b>SEED Biosciences</b>
	Session 2: Advanced Bioprocessing Technologies Chair: <b>Nynke van den Akker</b> , <i>Maastricht University</i>
11:15	<b>Keynote lecture by Jonas Gerson</b> , <i>PnuVax Inc</i> <i>Sacred Cows and Cellular Agriculture</i>
	11:45 – 12:45   Oral presentations
11:45	<b>Sissel Beate Rønning</b> , <i>Nofima AS</i> <i>NMR and vibrational spectroscopy as tools for spent media analysis of metabolites during cultured meat production</i>
12:00	<b>Barak Zohar</b> , <i>CTO at Ever After Foods</i> <i>From Cell to Tissue Processing—Enabling Cultivated Meat Production at-Scale.</i>
12:15	<b>Ning Xiang</b> , <i>University of Alberta</i> <i>Sodium Zirconium Phosphate as Adsorbent Material for Ammonium Removal in Animal Cell Culture</i>
12:30	<b>Pomaikaimaikalani Yamaguchi</b> , <i>Tufts University</i> <i>Metabolic modeling and metabolomics guided chicken cell media optimization</i>
12:45	Group picture with all attendees @ Plenary Room
12:50	Lunch
	Session 3: Materials & Media for Tissue Generation Chair: <b>Mark Post</b> , <i>Maastricht University, Mosa Meat and Qorium</i>
13:45	<b>Keynote lecture by Rachael Floreani</b> , <i>Burlington Bio and University of Vermont</i> <i>The Whey Forward: Nutrient-Rich Substrates for Meat Production</i>
	14:15 – 15:00   Oral presentations
14:15	<b>Anirvan Guha</b> , <i>Multus Biotechnology Ltd.</i> <i>Development of Serum-Free Growth Media Using Automation and Bayesian Optimization</i>
14:30	<b>Christine Ling Li Trautmann</b> , <i>ETH Zürich</i> <i>Optimized Bovine Myogenesis In Vitro Through Modulation of Signaling Pathways for Cultivated Meat Applications</i>
14:45	<b>Michael Saad</b> , <i>Tufts University Center for Cellular Agriculture</i> <i>Surf for Turf: Goldfish FGF Improves Bovine Cell Proliferation in Serum-Free Media</i>
15:00	Poster Session I (even poster numbers) @ Exhibition Area
15:45	Company Pitches 1 Chair: <b>Meera Zassenhaus</b> , <i>Tufts University Center for Cellular Agriculture (TUCCA)</i>
16:15	<b>Panel discussion: Machine Learning and Artificial Intelligence in Cultured Meat Research</b> Chair: <b>Mark Post</b> , <i>Maastricht University, Mosa Meat and Qorium</i> Panel: <b>Joe Taylor</b> , <i>Hoxton Farms &amp; Christoph Seiler</i> , <i>Maastricht University, University Hospital Zurich and University of Zurich</i>
17:00	Coffee Break sponsored by <b>Profuse Technology Ltd.</b>
17:30	Session 4: What's new? Chair: <b>Freya Mehta</b> , <i>Technical University of Munich</i>
17:30	<b>Amit Zirman</b> , <i>Tel Aviv University &amp; Volcani Institute</i> <i>Enhancing Proliferation of Bovine Mesenchymal Stem Cells through Pooled CRISPR Screens</i>
17:45	<b>Sophie Letcher</b> , <i>Tufts University Center for Cellular Agriculture (TUCCA)</i> <i>Bug Appétit: Establishment &amp; Characterization of a Non-Adherent Insect Cell Line for Cultivated Meat</i>
18:00	<b>Stefan Alfaro</b> , <i>UPSIDE Foods</i> <i>Genome-wide CRISPR screening platforms for cultivated meat cell lines</i>
18:15	<b>Sveva Bottini</b> , <i>University of Turin</i> <i>A genetic switch for growth factor-free stem cell expansion and subsequent differentiation into skeletal muscle</i>
18:30	Closing
18:45	Time for freshening up and transfer time
19:30	Conference Dinner @ Muziekgieterij (Boschstraat 5, 6211 AS Maastricht) Entrance is included in registration; transportation is not included.

## TUESDAY, NOVEMBER 19

	Session 5: Biomaterials for 3D Tissue formation Chair: <b>Nynke van den Akker</b> , <i>Maastricht University</i>
09:00	<b>Keynote lecture by Itzhak Nachmann</b> , <i>School of Neurobiology, Biochemistry and Biophysics, Tel Aviv University</i> <i>An embryonic organoid approach to cultivated meat</i>
	Oral presentations
09:30	<b>Jannis Wollschlaeger</b> , <i>Reutlingen University and University of Hohenheim</i> <i>Bioprinted hybrid Cultured Meat products using plant proteins and bovine fat gellan gum bioinks</i>
09:45	<b>Diana M. C. Marques</b> , <i>Instituto Superior Técnico (IST)/ Institute for Bioengineering and Biosciences (iBB)</i> <i>Combining electrospun plant-based nanofibers with muscle and fat bioinks: a novel approach to produce cultured fish fillets</i>
10:00	<b>Ratima Suntornnond</b> , <i>Bioprocessing Technology Institute (BTI), Agency for Science, Technology and Research (A*STAR)</i> <i>Plant-Based Decellularized Scaffolds Enable Porcine Skeletal Muscle Tissue Engineering for Cultivated Meat Production</i>
10:15	<b>Cesare Gargioli</b> , <i>Department of Biology, Rome University Tor Vergata</i> <i>3D printing for structured cultured meat</i>
10:30	Coffee Break
	Session 6: "Did you taste it yet?" Chair: <b>Sissel Beate Rønning</b> , <i>Nofima AS</i>
11:15	<b>Keynote lecture by Ilse Fraeye</b> , <i>Meat Technology and Science of Protein-rich Foods, KU Leuven</i> <i>Color and flavor of cultured meat: what do we know so far?</i>
	Oral presentations
11:45	<b>Ira van Eelen</b> , <i>CellAg Netherlands foundation, RESPECTfarms and KindEarth.Tech</i> <i>The importance of taste(ing)</i>
12:00	<b>Gemma Lyons</b> , <i>Technological University Dublin</i> <i>Unravelling Molecular Markers of Gourmet Meat Aromas (Sensory attributes)</i>
12:15	<b>Revital Zarka</b> , <i>Wanda Fish</i> <i>The analytical roadmap for developing a cultivated whole-cut bluefin tuna (Sensory attributes)</i>
12:30	<b>Anna Leikeim</b> , <i>Reutlingen University and University Hohenheim</i> <i>Differentiation of Fat Cells Across Species: Beef, Chicken and Fish Adipocytes for Cultured Meat (Sensory attributes)</i>
12:45	Lunch
	Session 7: Environmental impacts of Cultured Meat Chair: <b>Alex Shirazi</b> , <i>Balletic</i>
13:15	<b>Keynote lecture by Hanna Tuomisto</b> , <i>University of Helsinki &amp; Natural Resources Institute Finland</i> <i>Environmental impacts of cultivated meat: knowns, unknowns and unknown unknowns</i>
14:15	Company Pitches 2 Chair: <b>Meera Zassenhaus</b> , <i>Tufts University Center for Cellular Agriculture (TUCCA)</i>
14:45	Poster Session II (odd poster numbers) @ Exhibition Area
	Oral presentations
15:30	<b>Neil Stephens</b> , <i>University of Birmingham</i> <i>Cultured meat futures: an interdisciplinary analysis</i>
15:45	<b>Toni Ryyänen</b> , <i>University of Helsinki</i> <i>What Environmental Impact Categories Consumers Prefer? A Choice Experiment Study on Products of Cellular Agriculture</i>
16:00	<b>Miroslav Zilka</b> , <i>Czech Technical University in Prague - Faculty of Mechanical Engineering</i> <i>Optimizing Meat Cultivation Process Environmental Impact Through Iterative LCA</i>
16:15	Coffee Break
16:45	Session 9: Updating our Protein Portfolio Chair: <b>Mark Post</b> , <i>Maastricht University, Mosa Meat and Qorium</i>
17:15	<b>Keynote lecture by Lenore Newman</b> , <i>Food of Agriculture Institute, University of the Fraser Valley</i> <i>Updating our protein portfolio: social and policy implications of cultivated meat</i>
17:45	<b>Panel discussion: Cultured meat in the court of public opinion</b> Chair: <b>Mark Post</b> , <i>Maastricht University, Mosa Meat and Qorium</i> Panel: <b>Elena Walden</b> , <i>GFI &amp; Robert Jones</i> , <i>Mosa Meat, Cell Agg Europe</i>
18:30	Closing by <b>Mark Post</b> , <i>Maastricht University, Mosa Meat and Qorium</i>
18:45	

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