**Poster Session A and Rapid-Fire Poster Pitches: A** will take place on Monday, November 10th.
Please see the program https://culturedmeatconference.com/2025-program/ for up-to-date session times.
Your abstract number will indicate your poster's position in the poster hall. Posters can be hung up for the duration of the conference

| Session | Number | Name | Title | |
|---|---|---|---|---|
| A | 1 | **Yael Gilad** | Growth factors-infused cellulose scaffolds support cost-efficient proliferation and differentiation of bovine stem cells for cultivated meat | **Rapid-Fire Poster Pitch** |
| A | 4 | **Shadi Tawil** | from bovine stem cells to embryo models | |
| A | 19 | **Madeleine Carter** | Generation, Characterisation, and Scale-up of Bovine Mesodermal Cells (MP and MSCs) for Cultivated Meat | |
| A | 21 | **Ana Almeida** | Ovine pluripotent stem cells for cultivated lamb production: the potential of induced pluripotent stem cells (iPSCs) and embryonic stem cells (ESCs) | |
| A | 23 | **Marc Auguet Lara** | Characterization of satellite cell subpopulations focusing on Notch pathway-associated markers through FACS – potential for cultivated meat | **Rapid-Fire Poster Pitch** |
| A | 24 | **JaeHo Han** | Development of enhanced differentiation efficiency of bovine muscle stem cells using KnockOut Serum Replacement and small molecule screening | |
| A | 26 | **Ermie Jr. Mariano** | Crusting-fabricated soy-based scaffolds yield three-dimensional muscle tissues for cultured chicken meat production | |
| A | 29 | **Heidi Coia** | Solving for Scale: Edible Scaffolds That Meet the Demands of Cultivated Meat Production | |
| A | 30 | **Soyoon Yun** | Cell cycle arrest induced by MEK inhibition promotes porcine myogenic differentiation | |
| A | 32 | **Chang Kyu Lee** | Application of an MSGN1 Reporter System in Skeletal Muscle Differentiation from Pig Embryonic Stem Cells for Cultivated Meat Research | |
| A | 34 | **Sanghun Park** | Curcumin Enhances Differentiation of Hanwoo Muscle Satellite Cells for Cultured Meat Applications | **Rapid-Fire Poster Pitch** |
| A | 36 | **Sol-Hee Lee** | Hydrolyzed Whey Protein as a Functional Alternative to Fetal Bovine Serum for Enhancing Proliferation and Differentiation of Hanwoo Satellite Cells | **Rapid-Fire Poster Pitch** |
| A | 38 | **Zhu Haozhe** | A method for evaluating the degree of Adipogenic differentiation of porcine cells cultured in suspension based on deep learning | |
| A | 39 | **Sandra García-Benlloch** | Evaluation of Plant-Based Textured Scaffolds for Myoblast Growth in Cultured Meat Development | |
| A | 40 | **Minsu Kim** | Evaluation of Decellularized Fibroblast-Derived ECM as a Scaffold for Porcine Muscle Stem Cell Culture | |
| A | 41 | **Yael Gilad** | "Smart Cellulose Scaffolds: Revolutionizing Sustainable Cultivated Meat with Efficient Growth Factor Delivery" | |
| A | 43 | **Simon Heine** | 3D Printing of Hybrid Cultured Meat Constructs Using Plant Proteins and Gellan-Based Fat Inks | |
| A | 44 | **Alice Millbank** | Could Mycelia Grow Your Next Meatball? | **Rapid-Fire Poster Pitch** |
| A | 48 | **Champ Jones** | Designing Wet-Spun Cultivated Meat Muscle Fibers: The Impact of Faba Protein Isolate Hydrolysis and Concentration | **Rapid-Fire Poster Pitch** |
| A | 58 | **Simon Zschieschang** | TERT-activating compound increases the stemness of primary porcine adipose-derived mesenchymal stem cells | |
| A | 75 | **Rahman Omidinia** | Overcoming Scalability and Structure Challenges in Cultivated Meat with Bioinspired Fiber Scaffolds | **Rapid-Fire Poster Pitch** |
| A | 81 | **Dora Varga** | Transforming cell culture media design with AI and automation to design scalable, affordable and animal-free formulations | |
| A | 86 | **Helena Vilaça Faria** | Tuning matrix viscoelasticity to control proliferation and myogenesis in cultivated meat production | |
| A | 93 | **Josh Flack** | Cell engineering toolkits for cultivated meat | |
| A | 94 | **Frederik Lau** | An Antibody-Free Strategy for Enriching Myogenic Progenitors from Muscle-Derived Cell Populations | |
| A | 96 | **Vito D'Alessandro** | TOO HOT TO BURN: INDUCING ADIPOGENESIS WITH HEAT | |
| A | 98 | **Joana T. Rosa** | Establishment and optimization of meagre (Argyrosomus regius) cell lines for cultivated seafood applications | |
| A | 99 | **Frea Mehta** | Engineered inducible differentiation control for cultured meat | **Rapid-Fire Poster Pitch** |
| A | 102 | **Sungkwon Park** | Evaluating the Quality Attributes of Cell-Based Meat Compared to Hanwoo Beef | |
| A | 104 | **Krithi Vishnu Balaji** | Biofabrication of Structured Cultivated Meat: High-viscosity Bioinks Towards Fibrous Texture and Myogenic Differentiation | |
| A | 105 | **Lucy Wilkinson** | Wnt-driven hypertrophy: fine-tuning myogenesis for increased protein yield | |

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**Order of Rapid-Fire Poster Pitches: A**

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| **Yael Gilad** | Growth factors-infused cellulose scaffolds support cost-efficient proliferation and differentiation of bovine stem cells for cultivated meat |
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| **Alice Millbank** | Could Mycelia Grow Your Next Meatball? |
| **Champ Jones** | Designing Wet-Spun Cultivated Meat Muscle Fibers: The Impact of Faba Protein Isolate Hydrolysis and Concentration |
| **Rahman Omidinia** | Overcoming Scalability and Structure Challenges in Cultivated Meat with Bioinspired Fiber Scaffolds |
| **Frea Mehta** | Engineered inducible differentiation control for cultured meat |

**Poster Session B and Rapid-Fire Poster Pitches: B** will take place on Tuesday, November 11th.
Please see the program https://culturedmeatconference.com/2025-program/ for up-to-date session times.
Your abstract number will indicate your poster's position in the poster hall. Posters can be hung up for the duration of the conference

| Session | Number | Name | Title | |
|---|---|---|---|---|
| B | 2 | **Ben Tumulero** | Designing a platform process for cultivated meat products | |
| B | 3 | **Ben Tumulero** | Cultivation of animal proteins as three-dimensional structures: modelling and simulation studies | |
| B | 6 | **Andy Koh Wei Chun** | Green and scalable method for cultivating fats for food | |
| B | 8 | **Pericle Raverta** | Cultivating Consumer Research: A Systematic Review and Research Agenda on Cultivated Meat Acceptance | **Rapid-Fire Poster Pitch** |
| B | 9 | **Aiko Hibino** | Meat or non-meat? Public perceptions of cultured 'meat' in Japan and the United Kingdom | |
| B | 17 | **William Gordon-Petrovskii** | Optimisation and scale-up of serum-free or low-serum media formulations for proliferation of murine and porcine myosatellite cells using scalable and food-grade inputs | |
| B | 18 | **Jonathan Dempsey** | Evaluating Food-Grade Growth Factors in the Culture of Stem Cells for Cultivated Meat | |
| B | 22 | **Jinryong Park** | Comparative Flavor Profiling of Cultured Meat and Plant-Based Proteins | |
| B | 31 | **Josh Wimble** | Analysis of the economic viability and environmental impacts of a conceptual process for the recovery of lactic acid from spent media in cultivated meat production | **Rapid-Fire Poster Pitch** |
| B | 33 | **Soyoung Jang** | Enhanced Purity and Myogenic Differentiation of Hanwoo Muscle Satellite Cells through Cold Shaking Separation | |
| B | 35 | **Chikaze Nawa** | Food Chain Structure and Features in the Cultured Meat Industry | |
| B | 37 | **Tobias Baldeweg** | Valorizing Dairy By-Products: Colostrum Whey as a Sustainable Alternative to Fetal Calf Serum in Muscle Cell Culture | |
| B | 42 | **Ben Tumulero** | kLa determination in serum-free DMEM/F12 medium using the dynamic pressure method in a 1.5L STR | **Rapid-Fire Poster Pitch** |
| B | 45 | **Matthijs Verstraeten** | Aroma analysis: a powerful tool to support innovation in food industry | |
| B | 50 | **Olivia Grieco** | #cultivatedmeat: Online and social media perceptions of cultivated meat in the United States | |
| B | 51 | **Olivia Grieco** | Gen Z Consumer Acceptance of Cell-Cultivated Proteins in Developing Countries: Evidence from Nigeria | **Rapid-Fire Poster Pitch** |
| B | 52 | **Martin Carballo Pacheco** | Optimisation of serum-free cell culture medium for porcine preadipocytes | |
| B | 54 | **Myung Yeo** | Optimization of Serum-Free Media for the Proliferation and Differentiation of Chicken Muscle Stem Cells | |
| B | 55 | **Takaya Urasawa** | Hinokitiol enables culturing cells without transferrin in serum-free media | |
| B | 56 | **Eleonora Trovato** | Nutritional value of cultivated salmon cells – understanding the mechanisms of protein accumulation in fish cells for applications in product development | |
| B | 59 | **Martina Baumann** | The Double-edged Sword of the Cultivated Meat Hype: Insights from a Media Analysis in the Netherlands and Germany | |
| B | 60 | **Pieter Brorens** | Timescale Analysis for Bioreactor Scale-Up in Cultivated Meat Production | |
| B | 63 | **Marianne Ellis** | Scaling cultivated food production in hollow fibre membrane bioreactors | **Rapid-Fire Poster Pitch** |
| B | 65 | **Marianne Ellis** | A bench-scale hollow fibre bioreactor system for cultivated foods | |
| B | 68 | **Guoste Pivoraite** | Public misinformation on Cultured Meat- a thematic analysis of narratives on X (Twitter) | |
| B | 69 | **Pericle Raverta** | Beyond borders: a cross-cultural study on consumer acceptance of cultivated meat between France, Italy, and The Netherlands | |
| B | 72 | **Emilie Wildschutz** | Developing a defined lipid mixture for fish cell suspension culture | |
| B | 76 | **Jing Zhang** | Membrane-Based Recovery of Growth Factors from Cell Culture Spent Media for Sustainable Cultivated Meat Production | **Rapid-Fire Poster Pitch** |
| B | 77 | **Jette Feveile Young and Martin Krøyer Rasmussen** | Changes in bovine satellite cell culture media over time elucidated by 1H NMR spectroscopy | |
| B | 80 | **Jake Bell** | Assessment of 'complex ingredients' as media components for the development of cost-effective animal component-free culture media | |
| B | 82 | **Tamil Selvi Sundaram** | Whey as cell growth supplement in cultivated meat production | |
| B | 83 | **Kaori Miyaoku** | Development of a Serum Alternative for Cell Culture by Reconstructing Organ Crosstalk In Vitro | |
| B | 84 | **Satomi Akagiri** | Optimise the light spectrum to improve the growth and nutrition of microalgae for the sustainable production of cultured meat. | |
| B | 85 | **Elena Petrosillo** | Fungal and Algal Extracts Enrich Myoblast and Mammary Cell Growth in Serum-Free Culture Medium | **Rapid-Fire Poster Pitch** |
| B | 87 | **Charlotte Bramers** | Antibiotic-free fed-batch strategy for cultivated fish cells: From Lab to 50 L Scale | |
| B | 88 | **Vanessa Janas** | Developing a perfusion process to maximize cell yield | |
| B | 90 | **Anisiya Pavlova** | Comparative environmental impact assessment of culture media of the scaled-up Circular Cell Culture system: media based on algae Chlorella Vulgaris, cyanobacteria Anabaena, and DMEM | |
| B | 91 | **Avani Vaid** | Microbial lysates as cost-effective substitutes in cell culture media | |
| B | 92 | **Natsufumi Takenaka** | Empirical Life Cycle Assessment of Cultured Meat Production in Japan: Current Impacts and Improvement Pathways | |
| B | 95 | **Sara Shirley** | Genetic disruption of CDKN2A delivers a robust and precise method for the generation of immortalized bovine satellite cell lines | |
| B | 100 | **Diana M. C. Marques** | Fish cell expansion in bioreactor: assessing expansion and process intensification | |
| B | 103 | **Iris Dahlem** | CELL CULTURE MEDIA COMPONENTS FOR CULTIVATED MEAT – How WACKER Enables Manufacturing of Cultivated Meat | |

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**Order of Rapid-Fire Poster Pitches: B**

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| **Pericle Raverta** | Cultivating Consumer Research: A Systematic Review and Research Agenda on Cultivated Meat Acceptance |
| **Josh Wimble** | Analysis of the economic viability and environmental impacts of a conceptual process for the recovery of lactic acid from spent media in cultivated meat production |
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