Poster Session A and Rapid-Fire Poster Pitches: A will take place on Monday, November 16th.
Please see the program https://culturedmeatconference.com/program/ for up-to-date session times.
Your abstract number indicates your poster's position in the poster hall. Posters may remain displayed for the duration of the conference.

Session	#	Name	Title	
A	9	**Christian Harrison**	From Pint to Plate: Brewing Waste-Derived Bacterial Cellulose as a Cellular Scaffold for Cultivated Meat	
A	12	**Anika L. Syroid**	Isolation and temporal characterization of a porcine satellite cell population during long-term culture.	
A	14	**Jelle Hoek**	Amino Acid Requirements in Bovine Satellite Cells Guide Microbial Extract Based Media Design	**Rapid-Fire Poster Pitch**
A	15	**Léo Carrillo**	Investigating co-cultures for improved cultivated meat production	
A	16	**Alexandra Steele**	Identification of Expandable Bovine Satellite Cells for Cultivated Meat Production	
A	17	**Beobmo Ku**	Changes in proliferative characteristics of gamma-irradiated Hanwoo muscle satellite cells during serial passaging	**Rapid-Fire Poster Pitch**
A	18	**Minjun Kim**	Bovine Colostrum Whey Enhances Myogenic Differentiation and Partially Supports Proliferation of Hanwoo Skeletal Muscle Satellite Cells	**Rapid-Fire Poster Pitch**
A	23	**Toshihiro Nakamori**	A food-derived media supplement supports growth and myotube-like structure formation in a Japanese eel myoblast cell line	
A	27	**Sruthi Sasidharan**	Towards cost effective production of cultivated meat through media recycling via removal of Lactate from spent media	
A	28	**Hayato Yamada**	Fundamental Study on Culture Conditions for Large-Scale Expansion of Japanese Eel (Anguilla japonica) Myoblasts	
A	31	**Jonas Seiler**	Transcriptional and protein-based switches for cultivated meat	
A	32	**Wei Li**	Functional Characterization of Porcine Fibroblasts from Different Ages and Anatomical Sites and Mechanistic Investigation of Long-Term Passaging Cells	
A	33	**Xi Ding**	Electrical stimulation-mediated myogenesis enhancement of porcine muscle stem cells improves cultured meat quality	
A	34	**Ioanna Brenner**	Investigating Adipogenesis in Bovine Cells within 3D Bioprinted Microenvironments	
A	38	**Sota Watanabe**	Chicken Bone Extract as a Low-Cost Alternative to Fetal Bovine Serum for Cultured Meat Production	
A	42	**Tatsuya Nishimaru**	Controlling the texture of meat-like cell-based food through enzymatic crosslinking and plant/microalgae additives	
A	43	**Koharu Nezu**	Microalgae-Based Nutrient Cycling for Sustainable Cultured Meat Production: Toward a Circular Cell Culture (CCC) System	
A	47	**Zhou Xingling**	Cross-kingdom support systems for cultivated meat biomanufacturing	
A	49	**Vilde Hoelgaard Bal**	Stability Assessment and Shelf-Life Determination of Powdered NuMEM Medium Using Physicochemical, Nutritional, and Cell-Based Performance Indicators	
A	50	**Beatrice Sottini**	Development and characterization of sustainable animal-free scaffolds for cultured fat production	
A	51	**Joana Pimenta**	Accelerating cell line engineering for cultivated meat through rapid functional screening of CRISPR/Cas editing	**Rapid-Fire Poster Pitch**
A	54	**Diana M. C. Marques**	Novel porous texturized plant-based scaffold for the fabrication of structured cultivated fish products	
A	58	**Marta Vala Esteves**	Engineering cultured fish via layer-by-layer fibre assembly: unlocking the potential of plant-based fibrous scaffolds	
A	61	**Simon Zschieschang**	Continuous Label-Free Quantification of Adipogenic Differentiation	
A	62	**Arletta Bielecka**	Low-Cost Alternative Iron Delivery Strategies as Transferrin Replacements in Serum-Free Culture of an Immortalized Bovine Fibroblast Line	
A	64	**Devon Bull**	Exogenous DNA sensing and stress pathways as targets for improving bovine cell engineering in cultivated meat	
A	65	**Charlotte Adams**	Exploiting Mechanobiology to Stimulate Myogenic and Adipogenic Differentiation	
A	69	**Anshuman Singh**	Comparative assessment of different extracellular matrix protein coating on in vitro expansion and preservation of stemnenss of primary bovine satellite cells	
A	71	**Sara Bianchi**	Recombinant Proteins as Cell Recognition Cues for Engineered Cultivated Meat Scaffolds	
A	74	**Bin Zhang**	Sustainable bioink engineering of extrusion-3D printed scaffolds for cultivated meat	
A	83	**Beatrice Corci**	Livestock primary cells as source of muscle and fat for structured cultured meat.	
A	88	**Helena Vilaça Faria**	Engineering Tunable Viscoelastic Hydrogels to Regulate Bovine Myogenesis for Cultivated Meat	
A	90	**Cheyenne Hendriks**	Beta-lactoglobulin in whey replaces albumin in cell culture	

Order of Rapid-Fire Poster Pitches: A

Jelle Hoek	Amino Acid Requirements in Bovine Satellite Cells Guide Microbial Extract Based Media Design
Beobmo Ku	Changes in proliferative characteristics of gamma-irradiated Hanwoo muscle satellite cells during serial passaging
Minjun Kim	Bovine Colostrum Whey Enhances Myogenic Differentiation and Partially Supports Proliferation of Hanwoo Skeletal Muscle Satellite Cells
Joana Pimenta	Accelerating cell line engineering for cultivated meat through rapid functional screening of CRISPR/Cas editing

Poster Session B and Rapid-Fire Poster Pitches: B will take place on Tuesday, November 17th.
Please see the program https://culturedmeatconference.com/program/ for up-to-date session times.
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Session	#	Name	Title	
B	5	**Cristian Soria Valcarcel**	Assessing the sustainability and socioeconomic implications of cultured cattle meat through a Multiregional Input–Output Approach	
B	8	**Alessandro Monaco**	CROSSing socio-political barriers in PROtein innovation	
B	11	**Maria Laura Vieri**	Myogenic Cell Expansion on Porous Gelatine Microcarriers: Optimisation and Scale-Up for Cultivated Meat Bioprocesses	
B	20	**Samuel Goldberg**	Commercializing Cultivated Meat: The Role of Public Policy in De-Risking Private Capital	
B	22	**Neslihan Donmez**	Consumer's Perception of Cultivated Meat in Canada	
B	26	**Grace Aprilia Helena**	A Scaffold-Based Packed-Bed Culture System with PDMS-Mediated Gas Exchange for Scalable Cellular Agriculture	
B	29	**Ziqing Meng**	From Cultured Fish Meat to Food Products: Technology Pathways, Flavor Regulation, Digestive Characteristics, and Industrialization Prospects	**Rapid-Fire Poster Pitch**
B	30	**Wan-Jung Im**	GLP-Compliant In Vivo Safety Evaluation of a Cultivated Pork Product: Evidence Generated Under the Korean Regulatory Framework	
B	35	**Pegah Saraf, Mugil Soorya**	Temporal and Spatial Control of Muscle–Fat Co-Culture in Fibrous Plant Protein Scaffolds for Marbling Cultivated Meat	
B	37	**Dorothy Leung-Kwan Chan**	Umami Flavour Enhancement in Cultivated Porcine Muscle Cells by Pulsed Electromagnetic Field Stimulation	**Rapid-Fire Poster Pitch**
B	40	**Mugil Soorya Palaniswamy Murugan**	Engineering Marbled Cultivated Meat: A Scaffold-Free Dual-Strategy Platform for Tuneable Bovine Muscle-Fat Composite Constructs	**Rapid-Fire Poster Pitch**
B	41	**Masanori Wada**	Scale-up culture of chicken embryo-derived cells using algae extract as a nutrient source	
B	44	**Ivor Spector**	Designing hybrid cultivated fat–plant protein emulsion-gel sausages for improved textural properties	
B	45	**Hasmik Hayrapetyan**	Safe-by-Design cultured meat production: building a decision support tool to identify and mitigate microbiological and chemical hazards	
B	48	**Lia Duggan**	A hand-built laboratory system for democratisation of cellular agriculture	**Rapid-Fire Poster Pitch**
B	52	**Diana M. C. Marques**	Outcome-driven design thinking for cultivated meat: mapping factors influencing texture, nutrition, and flavour	
B	57	**Julia Bernfeld**	The hidden impact of process components on cultivated fat production	
B	59	**Frederico Ferreira**	FEASTS project: Overview and outcomes	
B	60	**Gonçalo Fernando**	Defining Key Performance Indicators for the cultured meat industry: establishing expert-informed metrics to measure technological performance in cellular agriculture.	
B	68	**Iuliana Macovetchi**	A novel byproduct ingredient as a medium supplement for cultivated meat production	**Rapid-Fire Poster Pitch**
B	70	**Maria Lazari**	Cell-Derived Extracellular Matrix Supports Scaffold-Free Tissue Organisation and Facilitates Scalable Spheroid Culture of Bovine Satellite Cells	**Rapid-Fire Poster Pitch**
B	81	**Thomas Thrower**	Making healthier animal fat through genetic engineering	
B	84	**Minho Kim**	Interfacial Engineering Decouples Cell-Adhesive Function from Bulk Formulation in Edible Polysaccharide Microcarriers	**Rapid-Fire Poster Pitch**
B	86	**Marta Lopes**	Scalable, Serum-free Expansion of Bovine Pre-Adipocytes for Cultivated Meat Production	
B	87	**Shijie Ding**	ESTABLISHMENT OF A BIOSAFE PORCINE SUSPENSION CELL LINE AND LARGE-SCALE CONTINUOUS MANUFACTURING FOR CULTURED PORK	
B	89	**Niayesh Namdar**	Life Cycle Assessment of Cultivated and Conventional Meat Production Systems	
B	91	**Myung-Hwa Yang**	Genotoxicity Assessment of the Cultivated Pork Product Using Complementary In Vitro and In Vivo Assays	
B	92	**Mi-Na Kim**	Development and Validation of an LC-MS/MS Method for the Quantitative Determination of a Cultivated Pork Product in Dose Formulations for GLP Nonclinical Studies	

Order of Rapid-Fire Poster Pitches: B

Ziqing Meng	From Cultured Fish Meat to Food Products: Technology Pathways, Flavor Regulation, Digestive Characteristics, and Industrialization Prospects
Dorothy Leung-Kwan Chan	Umami Flavour Enhancement in Cultivated Porcine Muscle Cells by Pulsed Electromagnetic Field Stimulation
Mugil Soorya Palaniswamy Murugan	Engineering Marbled Cultivated Meat: A Scaffold-Free Dual-Strategy Platform for Tuneable Bovine Muscle-Fat Composite Constructs
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