

Cultured Meat: A New Era in Food Bioprocessing

Venue: UCL

Date: 19th April 2023

Conference description:

Cultured meat is an emerging novel food that is more sustainable than meat obtained through traditional farming and may contribute to solving current food security and key environmental challenges. It is real meat with the same structure, composition, and taste, but it doesn't require animal slaughter and is produced in a controlled manner. Due to its complex structure with multiple cell types, the production of cultured meat is complex and challenging. Commercial availability and affordability of these novel food products will be determined by its manufacturing processes.

This one-day conference will cover not only the current status of the Cultured Meat industry but will focus on the bioprocessing challenges of scale-up, media and ingredients development and analytics that this industry faces as it transitions from lab bench through to commercial production. This conference is suitable and open to all engineers, scientists and entrepreneurs interested in the sector.

This meeting is organised by the Biochemical Engineering Special Interest Group (BESIG) within the Institution of Chemical Engineers (IChemE) and it will be hosted at UCL's main Bloomsbury campus in Central London.



| Time | Title | Speaker / Company |
|-------|--|---------------------------------------|
| 09:00 | Registration | |
| 10:00 | Introduction to meeting | |
| 10:10 | Keynote: TBC | Seren Kell / Good Food Institute |
| 10:40 | TBC – cell lines | Tom Phillips / Roslin Technologies |
| 11:00 | TBC – media development | Cai Linton / Multus Media |
| 11:20 | Coffee Break | |
| 11:50 | Developing culture medium for cultivated meat – methods, challenges, and opportunities | Jonathan Dempsey / Dempsey Consulting |
| 12:10 | A new sustainable, cheap and versatile ingredient for the cultivated meat industry | Ivan Wall / Quest Meat |
| 12:30 | Panel Discussion | Seren, Tom, Cai and Ivan |
| 13:00 | Lunch | |
| 14:00 | Keynote: title to be confirmed | Andrew Racher / Higher Steaks |
| 14:30 | Developing scalable processes for cultivated meat | Will Milligan / Extracellular |
| 14:50 | Reimagining scalable bioprocessing; a breakthrough in adherent cell culture | Ajay Tharakan / CellulaRevolution |
| 15:10 | Coffee Break | |
| 15:40 | Scaling up cultivated fat | Max Jamilly / Hoxton Farms |
| 16:00 | Panel Discussion | Andrew, Will, Ajay and Max |
| 16:20 | UCL TINs announcement | TBC |
| 16:25 | Final remarks & close of meeting | |