

# Cultured Meat: A New Era in Food Bioprocessing

**Venue:** UCL / Roberts Building

**Date:** 19<sup>th</sup> 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.

## Organising committee:

- Petra Hanga (UCL / Quest Meat)
- Glenn Robinson (Getinge)
- Vaughan Thomas (UCL / Tillingbourne Consulting)
- Eirini Theodosiou (Aston University)
- Alexandros Kiparissides (Aristotle University / UCL)

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Time	Title	Speaker / Company
09:00	Registration	
10:00	Introduction to BESIG IChemE and the meeting	Glenn Robinson
	<b>CHAIR: Glenn Robinson</b>	
	Keynote: Introduction to Cultivated Meat: Core Research Priorities and Opportunities for	
10:10	Researchers	Seren Kell / The Good Food Institute
10:40	Developing stem cells for cultivated meat production	Tom Phillips / Roslin Technologies
11:00	Increasing complexity and control: reinventing growth media for the cultivated meat industry	Cai Linton / Multus
11:20	Coffee Break	
	<b>CHAIR: Eirini Theodosiou</b>	
11:50	Developing culture medium for cultivated meat – methods, challenges, and opportunities	Jonathan Dempsey / Pathway Biopharma

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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, Jonathan and Ivan**

## 13:00 Lunch

**CHAIR: Petra Hanga**

14:00 Beefing up the CHO bioprocess - what's at steak?

**Ruth Faram** / 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** / CellRev

## 15:10 Coffee Break

**CHAIR: Vaughan Thomas**

15:40 Scaling up cultivated fat

**Max Jamilly** / Hoxton Farms

16:00 Panel Discussion

**Ruth, Will, Ajay and Max**

16:20 UCL TINs announcement

**Jonathan Knowles**

## 16:25 Final remarks & close of meeting