

Biographies

Professor Mark Post, MD PhD

Maastricht University

Professor Mark Post first got involved in a Dutch government-funded programme investigating “in vitro meat” in 2008, when he was a professor of tissue engineering at the Eindhoven University of Technology. The programme had been initiated by Wilem van Eelen, an 86-year-old entrepreneur who held a long-time fascination for the possibility of culturing meat.

When the director of the programme fell ill, about mid-way through the programme, Post took over supervision of the PhD students. Motivated by the potentially high societal impact, he continued research even after the funding had ended in 2010.

Renewed funding by a private partner enabled the realisation of a project to create a processed meat product using muscle cells from a cow.

Professor Post received his medical degree from the University of Utrecht in 1982 and trained for a PhD in Pulmonary Pharmacology, graduating from the University of Utrecht in 1989.

He joined the KNAW Interuniversity Cardiology Institute of the Netherlands before being appointed full-time Assistant Professor in Medicine at Harvard Medical School, Boston, MA in 1996. Five years later, he moved with his lab to Dartmouth Medical School, Hanover, NH, and was appointed Associate Professor of Medicine and of Physiology.

In July 2002, Dr. Post returned to the Netherlands as a Professor of Vascular Physiology at Maastricht University and Professor of Angiogenesis in Tissue Engineering at the Technical University Eindhoven. Since January 2004 he has been Chair of Physiology and Vice Dean of Biomedical Technology at Maastricht University.

Peter Verstrate

Food Technician

Peter's area of expertise lies in identifying, structuring and implementing sustainable improvements in primary processes (sourcing, production, logistics) as well as setting up / improving Research & Development departments. Peter is also a board member of the InVitromeat Foundation; which was created to raise funds for the development of the process to grow meat tissue from stem cells.

Alongside his work with Maastricht University and Professor Post, Peter is Interim Business Unit Director Hulshof Protein Technologies and is responsible for the improvement and growth of an existing production and sales unit for animal proteins. He is also leading a project that involves the implementation of a new and innovative process to isolate high value proteins from animal by-products.

Peter gained his MSc Food Technology & Agriculture at Wageningen University in the Netherlands, specialising in chemistry, microbiology and toxicology.

Cultured Beef

Hanni Rützler

Food scientist

Taster at today's event

Hanni is a nutritional scientist who has built up an international reputation for her research into eating and drinking.

Hanni's main area of expertise is future food, food quality, consumer protection, regional food cultures and diet. She is also interested in the theory and practice of the food industry in relation to agriculture, health policy, food science and consumers.

Hanni's expertise is often called upon by food producers, politicians, and large restaurant groups and restaurateurs. Her current research focus is on writing her book, *The Future of Food*, which she's co-authoring with the German writer and futurist, Matthias Horx.

Josh Schonwald

Author

Taster at today's event

Josh Schonwald is a Chicago-based author whose book, *The Taste of Tomorrow*, was published in 2012. His work has also appeared in more than 20 different publications, from The New York Times and The Washington Post to Salon and the Chicago Reader.

A graduate of Macalester College and Columbia University's Graduate School of Journalism, Schonwald has received numerous honours for his reporting. In 2007, his work was featured by Harvard University's Nieman Foundation for Journalism and he received the Florida Press Club's first place award for "Light Feature Writing" for his work at the Miami weekly, *New Times*. He has also received awards for his sports, outdoors, and agriculture writing, and in 2004, he was named a John J. McCloy Journalism Fellow by the American Council of Germany.

In addition to his work for news organizations, he has worked as a writer for the University of Chicago for several years, where he has covered academic research in the humanities and social sciences for the University of Chicago Chronicle.

Cultured Beef

Richard McGeown

Chef

Richard is the Chef of Couch's Great House Restaurant in Polperro, Cornwall. He previously held positions with some of the world's top chefs including Marco Pierre White at The Oak Room, Gordon Ramsay at 69 Royal Hospital Road and Raymond Blanc at Le Manoir Aux Quat' Saisons.

Richard has acted as a fine farm produce award judge for the National Trust for the last seven years, advising on meat quality, preparation and how it can be improved. He also worked with the National Trust as part of their seed giveaway campaign, intended to encourage the public to cook produce they have grown themselves.

Nina Hossain

Journalist and Event Host

Nina Hossain is ITV London's main Anchor. She covers the capital's top stories of the day and conducts exclusive interviews with high-profile figures and celebrities. In addition, Nina also presents national news bulletins for ITV News.

Born in Huddersfield, West Yorkshire, Nina studied English Language and Linguistics at Durham University, before gaining a post-graduate diploma in Broadcast Journalism at the University of Central Lancashire, Preston. On graduation she was chosen for a traineeship at Border Television in Carlisle. During her four years there, she produced, reported and presented across the output.

In 2000 she moved to London to present on The Medical Channel, a business to business satellite service for NHS professionals. A year later she joined BBC London News, which began with a stint as a reporter/presenter on Newsroom South East. She went on to present BBC London's flagship evening news programme.