Program 3rd International Scientific Conference on Cultured Meat

MECC Maastricht
Forum 100
6229 GV Maastricht

Sunday, Sept 3rd
16:00 Registration (there is no point in arriving earlier)
18:00 Keynote Shulamit Levenberg, Prof.dr.
Elected Dean of the Biomedical Engineering Department at the Technion and member of the Israel National Bioethics Committee, Haifa, Israel
Application of Tissue Engineering to the Development of Cultured Meat Products
19:00 Reception, NH Hotel Maastricht (next door to venue)

Monday, Sept 4th
Cell production
08:30 Keynote Vitor Espirito Santo, Dr.
Instituto de Biologia Experimentale Tecnológica, Portugal
Bioprocess engineering of human stem cells for pre-clinical research and regenerative medicine applications
09:00 Nico Oosterhuis, Celltainer Biotech
Trends in bioreactor design and scale-up of bioprocesses
The applicability for production of cultured meat
09:30 Marie Gibbons, North Carolina State University, Raleigh, North Carolina, USA
“Serum-on-a-Chip” – Controlling Large Scale Satellite Cell Behavior with Serum-free Growth Factors
09:50 Ikko Kawashima, Shojinmeat project
Ex-vivo stimulation of inter-organ interaction for scalable cell culture
10:10 Marianne Ellis, University of Bath
Bioprocess design considerations for the manufacture of muscle cells as a dried protein powder

10:30 Coffee break

Tissue Engineering
11:00 Keynote Lieven Thorrez, Prof.dr.ir.
KU Leuven Campus Kulak Kortrijk, Belgium
Design and medical applications of human tissue engineered muscle
11:30  TBD
11:50  Mark Post, Maastricht University
       Bovine fat tissue
12:10  Challakere Kadernath, Mokshangundam Biotechnologies
       Cellular Base for Protein Enhancement of Native Foods
12:30  lunch

Acceptance
13:30  Keynote Illtud Dunsford
       Farmer, Agri-Food consultant and owner of Charcutier ltd. Wales, UK
       On Meat: niche production, value adding, ethics and its future within cellular
       agriculture
14:00  Nathalie Rolland, Agrosup Dijon, Maastricht University
       Consumer acceptance of cultured meat in a tasting/sensory analysis setting
14:20  Inge Böhm, Karlsruhe Institute of Technology
       Visions of the Future of Meat—Cultured Meat and other Solutions
14:40  Christopher Bryant, University of Bath
       Consumer acceptance of cultured meat: A systematic review of peer-reviewed
       studies, and an experimental study on nomenclature
15:00  Bruce Friedrich, Good Food Institute
       The path to consumer acceptance of clean meat
15:20  Florence Burgat, INRA/ENS
       What does the carnivore eat when eating 'meat'?
15:40  Tea break

16:00  Rapid-Fire Posters
       Travis Callue, University of Bath
       Development of Stable Carrageenan Scaffold for Cultured Meat Applications
       Minna Kanerva, University of Bremen
       Unmaking meat: Exploring the discourses on cultured meat
       Shijie Ding, Maastricht University
       Ex Vivo Expansion of Bovine Satellite Cells
       Samuel Becker, Maastricht University
       The Meat Industry's Perceptions of Cultured Meat (will not be presenting)

Life Cycle Analysis
16:30  Keynote TBD
17:00  Hanna Tuomisto, London School of Hygiene & Tropical Medicine
       Environmental Impacts of large-scale cultured meat production
17:20  Renate Mols, Utrecht University
       Life Cycle Assessment of Prospective Culture Media for Large-Scale Cultured
       Meat Production
18:00  Dinner, Van der Valk, Maastricht
Tuesday, Sept 5th  
Paths to Realization

08:30  Keynote Liz Specht, Good Food Institute  
*Levearging human capital and financial capital: accelerating the path to commercialization using Technology Readiness Assessments*

09:10  Bjorn Kristensen, Oregon State University  
*The moral problem of Captive Predation: Toward the Research and Development of Cultured Meat for Captive Carnivorous Animals*

09:30  Panel  
*Regulatory oversight of cultured meat*

10:30  Coffee break

11:00  Plenary Discussion. How to involve the scientific community?  
Introduction: Marianne Ellis

11:30  Plenary Discussion. How to involve business community?  
Introduction: Peter Verstrate

12:00  Plenary Discussion. How to manage expectations?  
Introduction: Mark Post

12:30  Wrap up, lunch (take away)