

4th International Conference on Cultured Meat



La Bonbonnière,
Maastricht, the Netherlands
December 2-4, 2018

Program 4th International Scientific Conference on Cultured Meat

Location Sunday December 2nd and dinner on Monday

Ipanema
Avenue Ceramique 250
6201 BS Maastricht

Location Rest of the conference

La Bonbonnière
Achter de Comedie 1
6211 GZ Maastricht

Sunday, Dec 2nd

- 16:00 Registration (there is no point in arriving earlier)
18:00 Keynote Petra Kluger, Prof.dr.
Reutlingen University, Germany
"Adipose Tissue Engineering"
19:00 Welcome reception

Monday, Dec 3rd

Serum-free cell culture

- 09:00 Keynote Jianan Fu, Dr.Ing.
Pan-Biotech GmbH, Germany
"Time to change - View of culture media manufacturer on cultured meat"
- 09:30 Ikko Kawashima, Integriculture Inc. (video stream)
"Development of culture system using co-culture with food grade medium"
- 09:50 Rapid Fire Poster Presentation
- Ann Cathrin Volz, *"A serum-free medium for the culture of adipose tissue"*
 - Christel Andreassen, *"Using biomaterials from the food industry as ingredient alternatives to fetal bovine serum (FBS) in cell culture"*
 - Shijie Ding, *"Proteomics of bovine muscle stem cells aging"*
 - Sophie Hubalek, *"Conservation and waste in cell culture medium"*
 - Lea Melzener, *"Myoblast growth from different cattle breed donors"*
 - Tom Ben-Arye, *"Engineered Bovine Skeletal Muscle Tissues on Textured Soy Protein scaffolds"*
- 10:20 Coffee break

Bioreactor Developments

- 11:00 Keynote Ida Kristina Kure, Ing.
Norwegian University of Science and Technology (NTNU), Norway
"Bioreactor technology and plant design for meat production"

- 11:30 Nina Buffi, OSPIN GmbH
"Bioprocessing platform for development, optimization and scale-up of cultured meat bioprocesses"
- 11:50 Scott Allan, University of Bath
"Bioreactor process design: Hollow fibre bioreactors for myoblast culture and expansion on porous polystyrene membranes"
- 12:10 Nico Oosterhuis, Celltainer Biotech B.V.
"Bioreactor design for cultured meat, where to go?"
- 12:30 Aletta Schnitzler, Dr. Merck
"Process development considerations for cell manufacturing"
- 12:50 Lunch

Tissue Formation and Biomaterials

- 14:00 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"
- 14:30 Mona E. Pedersen, Nofima
"Bi-products from food industry are excellent biomaterials for use in tissue engineering"
- 14:50 Caroline Cannistra, Biocellion SPC
"Multiscale modeling of tissue culture with Biocellion"
- 15:10 James Courtenay, University of Bath
"Decorated cellulose surfaces – opportunities for novel, sustainable ingredients for formulated products and tissue engineering scaffolds"
- 15:30 Tea break

Cell Selection

- 16:00 Keynote Pim Pijnappel, Dr.
Erasmus MC, the Netherlands
"In vitro generation of skeletal muscle cells from stem cells"
- 16:30 Nathalie Rubio, New Harvest
"Tissue Engineered Insect Muscle for Cellular Agriculture"
- 16:50 Chihiro Akazawa, Tokyo Medical and Dental University
"Reconstitution of Extracellular Laminin Environment Promotes Proliferation and Prevents Differentiation of Satellite Cells in vitro"

Life Cycle Assessment

- 17:10 Hanna Tuomisto, University of Helsinki (HELSUS)
"Environmental impacts of cultured meat production in a hollow-fibre bioreactor"
- 17:30 Elliot Swartz, the Good Food Institute
"Collaborative Efforts For A Full Cost of Goods Model of Clean Meat Production"

17:50 Rapid Fire Poster Presentation

- Sergiy Smetana, *"Modelling efficiency of cultured meat systems"*
- Bjorn Kristensen, *"Cellular Agriculture and Interspecies Environmental Justice"*
- Eva Altepost, *"Clean Meat as an alternative for sustainable food production in consideration of specified environmental and animal welfare aspects in Germany"*

19:00 Dinner at Ipanema Maastricht

Tuesday, Dec 4th

Social Science

09:00 Keynote Natalia Lawrence, Dr. (video stream)

University of Exeter, UK

"Cutting Down on Carnivory: Response Inhibition training to Reduce Meat Intake"

09:30 Rika Terano, Kyushu University

"Muslim Consumers' awareness of and initial response to cell-based meat"

09:50 Chris Bryant, University of Bath

"Consumer Acceptance of Cultured Meat: A Systematic Review"

10:10 Joaquin Fuentes-Pila, Technical University of Madrid

"Consumers' Acceptance of Cultured Beef: An Exploratory Pilot Study"

10:30 Rapid Fire Poster Presentation

- Elizabeth Derbes, *"Regulatory pathways for clean meat"*
- Amy Stoner, *"Flexitarian consumer perceptions on cultured meat"*
- Amy Stoner, *"A comprehensive insight into key stakeholder's opinions on cultured meat"*

10:50 Coffee break

11:30 Plenary Discussion Regulatory, Introduction:

Peter Verstrate, Mosameat

Elizabeth Derbes, the Good Food Institute

Karin Verzijden, Axon Lawyers

Chris Green, Harvard Law School

12:30 Wrap up, lunch (take away)

