



# International conference Cellular Agriculture

Bringing Cellular Agriculture to the Consumer

12 - 13 June 2024

Hosted by Århus University, Denmark



## PROGRAMME

### Tuesday June 11, 2024

- 17.00 - 18.00 Tour of Agro Food Park  
18.00 - 20.00 Welcome reception (Agro Food Park 26, 8200 Aarhus N)  
by Michelle Williams, Head of Department of Food Science at Aarhus University & Anne-Marie Hansen, Director of Agro Food Park

### Wednesday June 12, 2024

- 09.00 - 09.15 Welcome by Brian Vinter, Vice Dean for Technical Sciences & professor Jette Feveile Young, Aarhus University
- 09.15 - 11.30** **Session 1: Technical challenges and solutions – @lab**  
*Chairpersons: Sissel Beate Rønning, Nofima and Anneli Ritala, VTT*
- 09.15 - 09.45 Keynote: From base pairs to burgers: Scaling cultured meat from the nucleotide up, by Andrew Stout, Tufts University
- 09.45 - 10.00 Antimicrobial peptides to inhibit microbial growth in cultivated meat production, by Martin Krøyer Rasmussen, Aarhus University
- 10.00 - 10.15 Optimizing Cell Culture Media Development: Harnessing Artificial Intelligence Applications by Armaghan Amanipour, Texas A&M University
- 10.15 - 10.45** **Break**
- 10.45 - 11.15 Keynote: Engineering fungi for improved protein production by precision fermentation, by Nina Aro, VTT
- 11.15 - 11.30 Production of DHA-rich oil from spruce hydrolysate by Aurantiochytrium limacinum SR21 – Assessment of different nitrogen sources and bioreactor cultivation strategies, by Line Hansen
- 11.30 - 12.30** **Break incl. audience engagement and poster viewing**
- 12.30 - 13.45** **Lunch**
- 13.45 - 17.00** **Session 2: Technical challenges and solutions - @scale**  
*Chairpersons: Martin Krøyer Rasmussen, Aarhus University and Mona Pedersen, Nofima*
- 13.45 - 14.15 Keynote : Upcycling underutilized forestry biomass into high-value microbial protein sources for aquafeeds, by Margareth Øverland, NMBU
- 14.15 - 14.30 Solid agrifood by-products as a potential feedstock for biomass and precision fermentation, by Eevi Hyttinen, VTT
- 14.30 - 14.45 Milking the side streams: Upcycling by-products from the dairy industry for microbial production of high-value food ingredients, by Laura García-Calvo, Nofima
- 14.45 - 15.15** **Break and poster viewing**
- 15.15 - 15.45 Keynote: Destination \$1/kg for cultivated meat: Optimizing production efficiency and key considerations for scaling up, by Marie Gibbons, Re:meat
- 15.45 - 16.00 Development of a scalable platform for the production of bovine fat for cultivated meat, by Hélder Bandarra-Tavares, Instituto Superior Técnico
- 16.00 - 16.30** **Break**
- 16.30 - 17.00** **Panel discussion:** Scaling up cellular agriculture - challenges and opportunities  
*Panel lead: Acacia Smith, Vice-President EIT Food Protein Diversification Think Tank, Senior Policy Manager GFI*
- 19.00 - 00.00** **Conference dinner**

### Thursday June 13, 2024

- 09.00 - 09.15 Wake up by Jacob Schaldemose
- 09.15 - 12.00** **Session 3: Nutrition and Safety**  
*Chairpersons: Eva Nordberg Karlsson, Lund University and Claus Heiner Bang-Berthelsen, Technical University of Denmark*
- 09.15 - 09.45 Keynote: A proactive approach to risk assessment and regulatory compliance in cellular agriculture by Christiaan Kaalk, Isbi
- 09.45 - 10.00 Novel precision fermentation bioprocess using Propionibacteriaceae as a source of sustainable proteins and other metabolites by Maria Florencia Bambace, Aarhus University
- 10.00 - 10.15 Audience engagement
- 10.15 - 11.30** **Break and poster viewing**
- 11.30 - 11.45 Production, separation and characterization of microbial proteins for food applications by Emma Teuling, NIZO
- 11.45 - 12.00 Commercial viability of plant-based edible microcarriers for cultured meat production by Feng-Chun Yen, Technion
- 12.00 - 13.15** **Lunch**
- 13.15 - 15.45** **Session 4: Societal, environmental and economic aspects**  
*Chairpersons: Hanna Tuomisto, University of Helsinki and Eva Falch, Norwegian University of Science and Technology*
- 13.15 - 13.45 Keynote: Ethics and value-choices in developing in-vitro meat by Matthias Kaiser, University of Bergen
- 13.45 - 14.00 Vision of a future circular food court in 2040 – role of cellular agriculture in the future experience by Anneli Ritala, VTT
- 14.00 - 14.15 Environmental impacts of cultivated meat production from undifferentiated cells by Hanna Tuomisto, University of Helsinki
- 14.15 - 14.45** **Break**
- 14.45 - 15.00 Views on adopting cell-based food in professional kitchens by Barbara Andersen, Aarhus University
- 15.00 - 15.45** **Panel discussion:** Product to the consumer  
*Panel lead: Margrethe Therkildsen, Associate Professor at Aarhus University, Institute of Food Science*
- 15.45 - 16.00** **Wrap up and conference closing**



The 2nd International Cellular Agriculture conference is conducted with support from: Aarhus University CellFood Hub, EIT Food co-financed by the European Union and supporting partner Food & Bio Cluster Denmark co-financed by the European Union.



Co-funded by the European Union

