

Draft Programme of the 1st International Cellular Agriculture conference

Where: Helsinki, Finland, Scandic Park Hotel

When: Wednesday June 14th at 8.00 – Thursday June 15th at 17.00, 2023 (Time Zone CET+1)

Exhibition time: Wednesday June 14th at 10.30 – Thursday June 15th at 16.00

Day 1, June 14th

Theme: Business development and policy viewpoints

08.00 - 10.30 Site visit to Solar Foods' Factory 01

10.00 - 11.00 Registration

11.00 - 11.10 Opening of the event

Tua Huomo, Executive Vice President, VTT

11.10 - 11.20 Representative from European parliament

11.20 - 12.00 Keynote, *Scaling the Impact of Precision Fermentation for a Resilient Future Food System and Beyond*

Tim Geistlinger, Chief Scientific Officer, Perfect Day

12.00 - 13.00 Lunch

13.00 - 13.05 Opening the session

13.05 - 13.35 Keynote, *An Investor's View on the Coming Agricultural Revolution*

Jim Mellon, Executive Director, Agronomics

13.35 - 14.00 Panel discussion: *Business Creation in Cellular Agriculture*

Jim Mellon, Executive Director, Agronomics

Christopher Landowski, CTO and Co-Founder, Onego Bio

Pauliina Meskanen, Entrepreneur-in-Residence, Lifeline Ventures

Roman Buckow, Chief Technology Officer, All G Foods

14.00 - 14.45 EIT Food Accelerator Network - pitching part 1

14.45 - 15.30 Networking, exhibition & posters with coffee

15.30 - 16.15 EIT Food Accelerator Network - pitching part 2

16.15 - 16.30 EIT Food presentation on Protein Diversification vision

16.30 - 16.50 Fireside chat: *Prospects in novel food regulation*

16.50 - 17.20 Teasers for the 2nd Day and closing Day 1st

Christel Andreassen, Associate Director of Biomedical Engineering, TUCCA

Nesli Sözer, Research Professor, VTT

17.20 - 18.00 Networking & drinks

19.30 - 22.00 Dinner

BIOSAFE

ONEGO



SOLAR FOODS



eniferBio



REAGENICS
PLANT MOLECULAR HARVESTING



MAKI.VC

Day 2, June 15th

Theme: Research and development with four thematic sessions

08.00 - 08.30 Morning coffee

08.30 - 08.45 Opening of the Day 2

Emilia Nordlund, Research manager, VTT

08.45 - 10.10 Session 1: Precision fermentation for production of food ingredients

Keynote, *Large-scale tasty proteins by microbial precision fermentation: from sweet to sewage aspects*

Ilan Samish, Founder, CEO, Amai Proteins

10.10 - 10.40 Coffee break with poster session

10.40 - 12.00 Session 2: Microbial and algal biomass as a feed and food source

Keynote, *Microorganisms for nutritious food and feed and valorisation of residues*

Patrik Lennartsson, Associate Professor, University of Borås

12.00 - 13.00 Lunch

13.00 - 14.15 Session 3: Cultivated meat and plant cells as future foods

Keynote, *Where is the cultured meat?*

Mark Post, Chief Scientific Officer, Mosa Meat

14.15 - 15.00 Networking, exhibition & posters with coffee

15.00 - 16.20 Session 4: Sustainability aspects of the new processes and value chains

Keynote, *Environmental, social and economic impacts of cellular agriculture*

Hanna Tuomisto, Associate Professor, University of Helsinki

16.20 - 16.45 Panel discussion: *Role and expectations for future R&D activities*

16.45 - 17.00 Closing the event