

## Speaker Biographies and Abstracts

### Keynote Presentation – Same Beef, New Process: The Mosa Meat Journey

Nov 2nd at 10:30 AM

#### [Francesco Zaccarian | Mosa Meat](#)

Francesco Zaccarian is a Junior Scientist working for Mosa Meat, based in the Netherlands. He received his Bachelor's degree from Maastricht University, working on smart and functional materials for biomedical application at the MERLN Institute and at the University of Notre Dame. Later, he obtained his Master's degree in supramolecular chemistry from the University of Cambridge. In his position at Mosa Meat, he initially worked on the development of edible and animal-free microcarriers within the Bioprocess Development team. Driven by passion and interest in food technology, he has now extended the focus of his research to product formulation and development. In parallel, Francesco is completing a MSc in Food Technology from the University of Wageningen. Currently, the scope of his work consists in developing a formulation for Mosa Meat's first product and elucidating the unique functionality that cultivated meat offers.

#### [Sebastiano Alberganti | Mosa Meat](#)

Sebastiano is a scientist working on product development at Mosa Meat. Holding a MSc in regenerative medicine and tissue engineering, his professional journey has been a unique work of science and gastronomy, blending the art of food with the thrill of cellular agriculture. Born a foodie, he's worked as a chef throughout his studies in Italy. He then moved to the Netherlands to join the fascinating world of tissue engineering, where he has focused on exploring biomaterial strategies to improve tissue regeneration. Now, he's on a mission, leveraging his expertise in fat tissue engineering to craft the future of food, one delicious Mosa burger at a time.

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### Panel – Global Perspectives on Scaling Up: Strategies for Commercial-Scale Cultured Meat Production

Nov 2nd at 11:00 AM

#### [Jennifer Stojkovic | Joyful VC](#)

Jennifer Stojkovic is the award-winning founder of VWS, the world's largest media and conference organization focused on the future of food, the best-selling author of *The Future of Food is Female*, and the General Partner of Joyful VC, an early stage fund focused on sustainable protein innovation.

#### [Roman Laus | Mewery](#)

Roman is an entrepreneur and has built or co-founded several companies: Global DTP, Global E-learning, Home Institute, and also invested in several startups. He has been a founding member as well as a Program Director at Future Port Prague, the largest international futuristic event in Central Europe. He has also studied exponential technologies and organizations in the US.

#### [Reka Tron | Multus](#)

Reka is the cofounder and Chief Operating Officer of Multus. She has an MRes in Synthetic Biology from Imperial College London. She is dedicated to making a positive impact in the world, which she combined with her technical knowledge and operations experience and cofounded Multus to unlock the cultivated meat industry through

targeting the critical bottleneck of growth media. Multus creates the key ingredients for the affordable scale-up of cellular agriculture. The company's growth media formulations and ingredients are the building blocks of cellular agriculture and enable the affordable at-scale production of real animal products, including meat, dairy, leather, and more, using cells instead of animals.

#### [David Ziskind, PE, PMP | Stantec](#)

As a strategic leader in the food manufacturing sector, David has a client-focused and solutions-oriented approach that centers on manufacturing scale-up, risk management, and strategic planning. He serves as the Market Lead for Food & Beverage at Stantec. Passionate about the future of food, he works with precision fermentation, cultivated meat, other food tech, food innovation, and alternative protein solutions. He brings engineering, project management, and leadership expertise with cross-functional teams to food innovation capital projects, helping companies sustainably solve their manufacturing infrastructure challenges. David resides in Atlanta, GA with his wife and 3 boys, and when he's not creating innovative solutions, he enjoys hiking, outdoors, reading, and anything related to youth baseball.

#### [Gabriel Levesque-Tremblay | Orbillion Bio](#)

Gabriel Levesque Tremblay is a biotechnology leader and entrepreneur with a postdoc in synthetic biology from the University of California, Berkeley, and a Ph.D. in Cell Biology from the University of British Columbia. He has a passion for molecular biology and synthetic biology and has published multiple papers in prestigious journals in these fields. He co-founded Orbillion Bio, a company that uses AI and cell engineering to create sustainable and ethical meat alternatives, which participated in the renowned Y Combinator program. He also served as the Director of Technical Affairs at the American Institute of Chemical Engineers on Wall Street, where he supported the development and dissemination of best practices and standards in chemical engineering and biotechnology. He is driven by his vision of using science and innovation to solve global challenges and improve human lives.

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### **Fireside Chat – The Promise and Peril of Government Policies for Cultured Meat**

Nov 2nd at 1:00 PM

#### [Ariel Nessel | Food Solutions Action](#)

Ariel "Ari" Nessel is President of Food Solutions Action (FSA), a 501c(4) dedicated to catalyzing US governments to prioritize policies that enable alternative protein industries to thrive. FSA extensively engages with Members of Congress, advocating for government loans, funding, and R&D dollars. Through Food Solutions Action PAC, the country's only PAC dedicated to alternative proteins, FSA has coordinated 30+ in-person cultivated or plant-based meat tastings with Members of Congress. This year alone, Ari has met one on one with 3 governors, 15+ senators, and 80+ house members. Ari is an entrepreneur and philanthropist based in Marin County, CA. As founder of Nessel Development, he champions sustainable real estate redevelopment emphasizing people, planet, and profit. He is also the founder of The Pollination Project, a grassroots-focused philanthropic organization designed to tackle societal indifference by fostering a dynamic global community of changemakers who seek to spread compassion in the world. The Pollination Project has awarded over 5,000 micro grants to community leaders championing diverse causes including social and environmental issues, women's rights, human rights, and more.

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### **Presentation – Product development in cultivated meat: why hybrid products will likely be the first step to market**

Nov 2nd at 1:30 PM

#### [Rich Dillon | Ivy Farm Technologies](#)

I'm a commercial leader with a history in building successful brands. First at Procter & Gamble, both in the UK and the US, later at Red Bull, and more recently in the international expansion of craft brands owned by Heineken. I hold an MBA from Sam Walton Business School in the USA and a BA in Business from the University of Sheffield. I can

often be found playing Champions League garden football with my three energetic children who are also the unofficial Chief Animal Huggers at Ivy Farm.

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## **Fireside Chat – Fundraising for Seed Companies in the Cultivated Meat Space**

Nov 2nd at 2:00 PM

### [Dr. Virginia Rangos | Clever Carnivore](#)

Dr. Virginia Rangos is co-founder and CEO of Clever Carnivore Inc., a Chicago-based cultivated meat company. She holds a PhD in Sociology from the University of Chicago with a focus on qualitative and quantitative research and has expertise in consumer behavior and personnel management. Dr. Rangos is committed to food justice, animal welfare, sustainability, and population health.

### [Yaqi Grover | Lever VC](#)

Yaqi Gao Grover is a Partner at Lever VC, a firm at the forefront of the protein transformation. Lever invests in companies shaping the future of protein through both alternative and conventional animal protein value chains. Lever VC has backed over 30 industry leaders in the realms of plant-based, cultivated, and fermentation-derived meat and dairy products. These investments have catalyzed significant growth in portfolio value, fortifying Lever VC's reputation as a top value-add investor. Since 2018, Yaqi has been actively investing in the alternative protein sector. Moreover, she co-founded the plant-based brand, Blackbird Foods, in 2019 and has since served as its Board Chair.

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## **Presentation – Labeling Cultivated Meat Products: US Legal and Regulatory Considerations**

Nov 2nd at 2:30 PM

### [Tommy Tobin | Perkins Coie LLP](#)

Tommy Tobin is an Associate at Perkins Coie LLP, an international law firm based in the Seattle, Washington office. Tommy's practice focuses on regulatory compliance and complex commercial litigation for food and consumer-packaged goods companies. In the food and beverage sector, Tommy has experience performing claims risk assessment for a range of food products including plant-based and other novel foods. He also defends false advertising claims and consumer protection claims for well-known international corporations. Tommy recently edited the American Bar Association's Food Law: A Practical Guide, a resource book for practitioners to assist them in meeting the unique needs of food and beverage clients across various domains of legal practice. Tommy is also a Lecturer at UCLA Law where he teaches a seminar on food law. Prior to joining Perkins Coie, Tommy served as a law clerk to a federal district court judge. Tommy holds degrees from Stanford University, Harvard Kennedy School, and Harvard Law School.

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## **Panel – Cultured Meat Unwrapped: Nutrition, Innovation, and the New Culinary Frontier**

Nov 2nd at 3:30 PM

### [Lisa Keefe | Alt-Meat magazine](#)

Lisa Keefe is editor in chief of Alt-Meat, dedicated to the business of plant-based and cultivated meat production. Fifteen years ago she was hired to lead Alt-Meat's sister publication, Meatingplace, covering the meat industry, and oversaw an increase in readership and interest in the publication both within and outside the meat industry. Under her guidance, Meatingplace has brought home 21 national awards recognizing its exemplary coverage of the industry. Alt-Meat, which was launched only in 2020, also has earned national recognition for its coverage. Keefe writes the Center of my Plate blog, writes for both print publications and their daily newsletters, and hosts the Alt-Meat podcasts, available for listening on all the most popular podcast platforms. Keefe earned bachelor's and master's degrees from Northwestern University's Medill School of Journalism.

### [Minami Ogawa | Optimized Foods & UC Davis](#)

Minami is cofounder of Optimized Foods, a foodtech company harnessing the power of edible mycelium to create better and more sustainable foods. She researches at UC Davis as part of the Cultivated Meat Consortium, the first

NSF funded project aiming to solve the greatest challenges in the cultivated meat field. She is a PhD candidate in Dr. David Block's lab at UC Davis, from where she also obtained a B.S. in Viticulture and Enology, and has a M.S. degree in Biotechnology from the University of Cordoba, Spain.

### [Doug Grant | Atlantic Fish Co](#)

Doug is the co-founder and CEO of Atlantic Fish Co. Their Raleigh, North Carolina, based team is using cellular agriculture to address the problem of carbon-intensive, overfished species. Prior to AFC, he co-founded two other startups and covered the alternative protein industry for three years as the host of the Brave New Meat podcast, interviewing entrepreneurs, investors, and thought leaders in the space. He has an MBA from Georgetown University focused on entrepreneurship. Prior to the private sector, he served for 10 years as a helicopter pilot in the Navy.

### [Pavle Stojkovic | Omeat](#)

Pavle is an executive leader and investor focused on strategy, scaling, process, and people. Before joining Omeat, Pavle held a number of leadership positions at leading Silicon Valley startups, including The Athletic, which was ultimately acquired by the New York Times. With over 15 years of strategic, hyper-growth leadership experience, he has scaled teams across North America, Europe, Asia, and Australia. He believes in making decisions through data, while being guided by the human experience. His focus on thoughtful scaling has led to international recognition, including Fortune's 100 Best Places to Work and Forbes' America's Best Startup Employers. A Serbian immigrant, Pavle is an avid trail runner, rescue diver, and ethical vegan.

### [Clair Purcell | Alcheme Bio](#)

Clair Purcell is Chief Operating Officer at Alcheme Bio; pioneering cellular flavoring to make cultivated foods Delicious by Design. She has spent the last decade identifying and launching scalable companies, her own and for the Fortune 500 with Boston Consulting Group's Digital Ventures, across South East Asia, Europe and North America. She serves as a Board Member of GenSpace, the world's first community biolab in Brooklyn, New York. Clair is passionate about leading multi-disciplinary teams to create and break into new markets to solve some of the world's hardest problems, particularly in the BioEconomy.

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## **Keynote Presentation – Culinary Innovation: Exploring Cultured Meat with a Chef**

Nov 3rd at 10:00 AM

How can chefs speak through their food and be thought leaders that repeatedly catapult cultured meats into the stomachs of hungry consumers? Explore why chefs are excited about cultured meat, where chefs can be stakeholders in pioneering first-to-market trends, and some of the best ways cultured meat companies can develop co-innovation partnerships that pave the way for mass consumer excitement. This session is led by Philip Saneski, who has a wide range of culinary experience that he funnels into envisioning a better future of food.

### [Phil Saneski | Future Food Chef](#)

Phil Saneski's culinary career started in Michelin-Star and James Beard Award kitchens. Wanting to scale his impact beyond the traditional restaurant "back-of-the-house," he got involved on the board of the Research Chefs Association (RCA). This led him to be VP of Product ReGrained, an innovative upcycled food startup. From there Phil widened his culinary science skill set working on several alternative proteins and with novel ingredients at CCD Innovation, a leading Bay Area-based CPG consultancy. Most recently, he was the Culinary Director of Farming Hope, a food security non-profit where he led numerous culinary experiences that explored the future of food while highlighting sustainable products in anything from eight course tasting menu dinners to a private events. Currently, Phil is a Culinary Consultant excited about working alongside brands innovating towards a better, more delicious food system.

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## **Presentation – Cultured Meat Safety Research Priorities – Perspectives from Regulatory Scientists**

Nov 3rd at 10:30 AM

Join Kim to learn about the outcomes of Phase II of Vireo and New Harvest's Safety Initiative. A series of one-on-one interviews and collaborative workshops were held with governmental scientists and regulators from 15 jurisdictions. The aim was to identify research priorities needed to demonstrate the safety of cultured meat and seafood products, from the perspective of regulatory scientists. The presentation will provide an overview of the identified priorities, including research to understand novel processes and products, define hazards in novel processes, develop approaches to prevent/mitigate/test for hazards, and make data and methods publicly available.

#### [Kimberly Ong Ph.D. | Vireo Advisors](#)

Dr. Kimberly Ong is a toxicologist and safety expert with Vireo Advisors. Kim is dedicated to ensuring that cultured meat and seafood products are safe for everyone, so that commercialization of these products make our planet a better and healthier place to live. She helps companies navigate the unique regulatory and safety challenges associated with novel products, including hazard and risk assessment of alternative proteins across the product life cycle. Experienced in development of safety testing strategies, she assesses and develops tailored approaches to demonstrating safety, helping evaluate and modify testing for emerging technologies such as cultured meat and seafood. Kim strongly believes in the power of collaboration and has helped create and manage partnerships and collaborative efforts between industry, government, academia, and not-for-profit organizations to work towards safe and efficient commercialization of groundbreaking products.

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### **Panel – Automation and AI for the Cultured Meat Industry**

Nov 3rd at 11:00 AM

#### [Robert Grey | Plug and Play Tech Center](#)

Robert Grey leads corporate partnerships for Plug and Play Tech Center's Food & Beverage program. Robert's professional background includes work in the biotech, pharmaceutical, and food and beverage industries across 5 countries. Most recently he lead the development and business expansion of a market-leading wildfire detection AI product used by major utilities and government agencies in North America and Australia. In order to expand his impact and contribution to the climate crisis, he joined Plug and Play Tech Center to continue driving innovation between startups and corporates at the nexus of society and environment. Robert holds an MBA and a Master's in International Management from leading universities in South Korea and Denmark respectively.

#### [Dr. Shawn Manchester | Triplebar Bio Inc.](#)

Shawn is the COO of Triplebar, leading our commercial, product, and operations teams. Shawn is a chemical engineer by training and is a veteran of the synthetic biology industry. Shawn has designed and delivered micro-organisms that have made billions of dollars of product in the food and agriculture industry. Shawn is deeply familiar with the successes and failures of applying AI and ML to strain and cell line engineering. As a technical lead for strain improvement at Zymergen, Shawn's genetic engineering strategies were pitted head to head against the best ML models Zymergen had created using the data from the programs he was leading. At Triplebar, Shawn leads deal-making with AI and ML companies to leverage Triplebar's massive, functionally labeled genotype-phenotype data sets across the food and healthcare sectors.

#### [Som GanChoudhuri | AI Palette PTE LTD](#)

Som is the co-founder and CEO of AI Palette, Singapore based Artificial Intelligence startup, backed by the Government of Singapore and investors from Silicon Valley and Europe. Using Artificial Intelligence (AI) & Machine Learning, Ai Palette helps its customers ti identified new growth opportunities by spotting and analyzing emerging consumer trends. Som is a marketer by training, salesperson by expertise and passionate about product innovation; having worked closely with some of the world's largest FMCG brands for more than a decade. He has been awarded as Top50 Innovators at World Innovation Congress. Ai Palette was selected as the, Top 10 CPG Analytics startup globally, Top 5 FMCG AI startup by Startus insights in 2021, Top10 Food & Retail tech startup at kickstart Innovation Switzerland 2020. He has also co-authored a book on "Consumer-based New Product Development for the Food Industry".

#### [Chris Monchinski | InflexionPoint](#)

As the Chief Technology Officer at InflexionPoint, I spearhead digital transformations in manufacturing and operations. My role encompasses strategizing, fostering partnerships, client engagements, and the evolution of the Nexilis Digital Platform. Passionate about Digital Transformation and Data Analytics, I thrive on offering innovative solutions to our clients. Early on, my peers and I coined the term “tweeners”, symbolizing our unique position bridging IT and automation, then known as OT. We pioneered the integration of IT technology in manufacturing, paving the way for the now prevalent IT/OT convergence. The rapid technological advancements today fuel my enthusiasm for harnessing data from diverse organizational sources to derive valuable insights, ensuring our clients achieve excellence. Beyond my primary role, I'm deeply involved in automation and industry organizations. I actively participate in MESA, chairing its Analytics Working Group and Knowledge Committee. I previously served as the vice president of ISA Standards and Practices Board (2019–2020) and now manage the board while leading the ISA 95 and IEC/ISO JWG5 committees. My commitment to industry advancements is evident as I frequently share my expertise at events by MESA, ISA, and ISPE.

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### **Presentation – Tufts University Center for Cellular Agriculture**

Nov 3rd at 1:15 PM

#### [Meera Zassenhaus | Tufts University Center for Cellular Agriculture](#)

Meera will be talking about the need for collaboration between industry and academia to expedite progress in cell ag.

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### **Presentation – Development of Cultivated Meat Production Process Using Sustainable Solution**

Nov 3rd at 1:30 PM

#### [Heejae Lee | SeaWith, Inc.](#)

Heejae Lee is a co-founder and Representative of SeaWith Inc., also serving as the Chief Technology Officer. SeaWith is in South Korea founded in 2019. Our focus is on lowering the production costs for commercializing cultivated meat and developing thicker cuts like steaks. We're innovating in this space by utilizing seaweed and microalgae, which inspired our company's name. I'd like to introduce our unique approach to product development and manufacturing, leveraging our key technologies.

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### **Presentation – Ethically Reaching Price Parity for Cell-Cultured Meat**

Nov 3rd at 2:00 PM

Omeat is now among the first revenue-generating cultivated meat companies with the launch and commercial sales of Plenty, an ethical replacement for Fetal Bovine Serum (FBS) that is equally effective but available for a fraction of the cost.

FBS has long been used as a critical agent in the cell-culture process and was instrumental in early pioneering techniques for growing cultivated meat. But its use is problematic. FBS is harvested from bovine fetuses that are taken from pregnant cows during their mutual slaughter. Besides concerns many have about its ethics, FBS is exorbitantly expensive. These ethical and cost concerns have prompted companies, including those in the cultivated meat industry, to seek alternatives. Plenty presents an option that is humane, affordable, scalable, and highly effective for cell culture. Plenty is a nutrient-rich cell culture supplement filled with growth factors and cytokines that play an essential role in regenerative medicine, cell culture, and vaccine production of different types of cells, such as mesenchymal stem cells (MSCs) solution. Plenty was developed to cut down on the exorbitant costs of FBS and other artificially engineered growth media. Plenty is available for 50% of the price of FBS while being equally as effective; offering a solution for companies to drive down the costs of their cell-cultured processes and lead the cultivated meat industry and other verticals in cell culture, to reach price parity sooner. Founded through the development of Omeat, Plenty was created by a group of Harvard-MIT-trained scientists, including world-renowned top tissue engineer and Omeat's Founder & CEO Ali Khademhosseini, Ph.D. This group of researchers are passionate about finding an environmentally friendly and slaughter-free approach to producing an FBS replacement. Plenty is the first and only product to offer a cost-effective, consistent solution, and, most importantly, it is slaughter-free and prioritizes animal welfare. Plenty is sourced from regenerative factors that are extracted humanely from healthy, live cows that graze freely on Omeat's farm. The company employs a full-time veterinary and animal-welfare staff

and has developed procedures for collection that rely on positive reinforcement and prioritize the comfort and overall well-being of the animals. With the growing demand for cell cultures, Plenty will be promoted across many industries where FBS has until now been the primary option, despite its imperfections. The market for Plenty includes any company focused on cultivated meat, regenerative medicine, vaccine production, or that otherwise employs cell-culture technology. The other FBS alternatives on the market fall short of efficacy and consistency compared to Plenty.

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## **Presentation - Exploring the Future of Technological Forefront for Food Ingredients and Raw Materials**

Nov 3rd at 2:30 PM

### **[Dominic Jeong | Simple Planet](#)**

Dominic Jeong is the CEO and co-founder of Simple Planet, and he is a forward-thinking leader dedicated to revolutionizing food production methods for the sake of a sustainable future. Drawing on his academic background, including a Ph.D. in Chemical and Biological Engineering from Seoul National University at the year of 2013 and a Bachelor's degree in Biomedical Engineering from Boston University at the year of 2008, as well as his entrepreneurial experiences spanning biotech, platforms, and consumer goods, he has played a direct role in the launch of four startups, two of which achieved successful exits. Notably, he achieved a remarkable revenue of 6 billion KRW in one venture without external investments. At present, as the driving force behind Simple Planet, he is at the forefront of crafting a novel approach to providing future food ingredients through the integration of cellular agriculture technology. This approach not only enhances the taste and nutritional composition of existing foods but also underlines Dominic's commitment to pioneering positive change in the food industry.