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hafizah@cmtsp.com.sg

DAY 1 - 19 SEP 2023, TUESDAY

08:00 Registration

08:50 Chairman's Opening Remarks

09:00 Positioning Singapore as the hub for cultivated & alternative proteins Samuel Chan, Head of Agrifood and Americas, Singapore Economic Development Board (EDB)

09:20 Round Table Discussion: Enabling the Commercial Success of Cultivated Meat in Asia-The Gaps & **Opportunities**

> Moderator: Sid Jain, Founder & Chief Executive Officer, Biomea

> Panelists: Xiangliang Lin, Founder, President & CEO, Esco Aster

Consumer perception & acceptability from a retailer's perspective

Andre Huber, Executive Director, Huber's

Accelerating Market Entry for Cultivated Meat through Collaborative Partnerships Kumar Thanabal, Director of Strategy, Meatiply

O & A and interactive discussions with the audience

11:15 Coffee Break

11:50 Regulatory developments in Asia Pacific Peter Yu, Program Director, APAC Society for Cellular Agriculture

> i) Singapore Teng Yong Low, Director -Risk Assessment & Communications, Singapore Food Agency (SFA)

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ii) Australia & New Zealand

Glen will explain the rules as they apply in ANZ and speak to how FSANZ is progressing with it's first cellbased meat application.

Glen Neal.

General Manager, Risk Management & Intelligence, Food Standards Australia New Zealand

12:50 Discussion followed by Lunch

14:00 Cultivated varieties of meat made possible with proprietary low-cost cell culture technology Yuki Hanyu, CEO, Integriculture

14:30 Developing egg whites with precision fermentation Maija Itkonen, CEO, Onego Bio

14:50 Building Malaysia's first cultivated meat facility Jason Ng Chin Aik, Director & Manufacturing Vice President, Cell AgriTech

15:15 Discussion followed by Tea

15:45 Advancing food grade cell-cultured seafood Carrie Chan (Kai Yi), CEO & Co-Founder, **Avant Meats**

16:15 Hybrid cultivated meat & plant based innovation Ken Kuguru, Co-Founder, Love Handle

16:45 From lab to plate: Unleashing the power of academic science in cultivated meat Prof. Johannes le Coutre, Food & Health, **UNSW Sydney**

17:15 Discussion. End of Day 1









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DAY 2 - 20 SEP 2023, WEDNESDAY

08:30 Chairman's Introduction Calisa Lim, Project Manager, APAC Society for Cellular Agriculture

08:35 Scaling up microbial and precision fermentation from Singapore to Asia and beyond Francisco Codoner, CEO, ScaleUp Bio

09:00 Cultivated fish fat & applications Mandy Hon, Managing Director, **ImpacFat**

> Lamony Chew, **ImpacFat**

09:25 Exploring the future of technological forefront for food ingredients and raw materials Dominic Jeong, CEO, Simple Planet

09:50 Challenges and progress for the launch of cultivated food in Japan Akira Igata, Director, Japan Association for Cellular Agriculture

10:15 Discussion followed by Coffee Break

11:00 Advancing cell -based minced chicken in India Dr. Siddharth Manvati, Co-Founder, Clear Meat

11:30 Scaling up cultivated meat production in China Ziliang Yang, Co-Founder & CEO, CellX

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11:50 Investment and funding appetite for cultivated protein

> Karin Del Rey, Program Director, **Big Idea Ventures**

Sagar Tandon, Partner, **Beyond Impact Advisors**

Gerard Chia, Partner, VisVires New Protein

12:30 Q&A and Interactive discussions with audience

13:00 End of Conference, Lunch





Join the race to work towards Scalability, Affordability, Efficiency of cultivated protein production!

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Fermentation Solutions

According to a recent study done by the University of Helsinki, Finland completely replacing traditional meat with cultured meat would result in a massive 78-98% reduction in GHG emissions, a 99% reduction in land use and 45% reduction in energy use.

Indeed, minimising our reliance on animal products will help lower our overall footprint. The UN's Intergovernmental Panel on Climate Change (IPCC) says this is critical if the world is to meet its long-term climate goals and limit global warming to 1.5C.

The increasing demand for high-quality sources of protein from the Earth's several billion people cannot sustainably keep up with the available supply.

Cultivated protein has significant potential to disrupt the traditional meat/ seafood industry, but do we have the infrastructure to scale up?

What revolutionary technologies are available to enable mass production of cultivated protein?

How close is the industry to working towards reduction of cost across the lifecycle of production?

As the sector advances toward commercialization, can cultivated protein serve as a deployable food technology that can help us feed a growing population and enable a more stable, secure global food system?

Many critical open questions remain.

Ongoing and future research must address key technical challenges in the industry, there must be continuous and significant investment and resources to ensure that cultivated meat has the greatest chance of success!

CMT brings you the 2nd Cultivated Protein & Fermentation Solutions conference held in Singapore on the 19-20th of Sept with an interesting and impressive panel of speakers to discuss critical issues and challenging solutions for the industry!

Be part of this conference and share your views on working towards the success of cultivated protein & fermentation solutions!

Register now with hafizah@cmtsp.com.sg

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This event is an excellent platform to promote your organization to influential players and investors in the industry. Sponsorship opportunities available include **Corporate**, **Exclusive luncheon & Cocktail** sponsor.

Exhibition / catalogue display can be arranged upon request.

Contact cynthia@cmtsp.com.sq

FEES

Fees per person	US\$
IN-PERSON	
1 delegate	1395
2 or more delegates	1195

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