

The Future of Food Science

March 6, 2024 • 9:00 AM - 2:10 PM (PST) • Virtual via Zoom

Cellular Meat



UCLA

Amy Rowat Nicole Blackstone



Jung Han GOOD meat

Artificial Intelligence







Nitin Nitin Darin Detwiler Paolo Beltran UC Davis Northeastern University NotCo

Nutrition and Current Trends

Tufts University



Christopher Gardner Stanford University



Mariam Ingersoll Catapult Commercialization Services

Sponsors & Registration

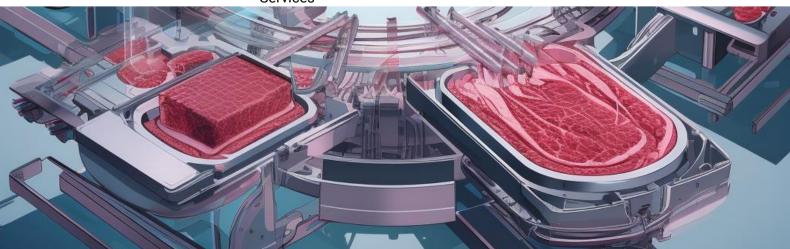
4.5 contact hours for CFS Register online: eurofins







SCIFTS members: \$25, Non-members: \$35, Students: \$15





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Topic	Speaker
Opening remarks	Sunil Mangalassary, Ph.D.& Changqi Liu, Ph.D., SCFIC Co-Chairs
Cardiometabolic effects of plant- based alternative meat vs. red meat	Christopher Gardner, Ph.D., Stanford University
Sustainability of plant-based meat alternatives and cellular meat	Nicole Blackstone, Ph.D., Tufts University
Mechanical and soluble factors to support scalable processes for culturing meat	Amy Rowat, Ph.D., UCLA
Research and development direction for cultivated meat commercialization	Jung H. Han, Ph.D., GOOD Meat
Lunch break	
Al enabled detection of bacteria in food systems	Nitin Nitin, Ph.D., UC Davis
Giuseppe: NotCo's AI co-pilot in crafting plant-based foods	Paolo Beltran, M.S., NotCo
Building the future of food safety technology: From AI to X-rays	Darin Detwiler, LP.D., Northeastern University
Current trends in the food industry	Mariam Ingersoll, M.S., Catapult Commercialization Services
Closing remarks	Sunil Mangalassary, Ph.D.& Changqi Liu, Ph.D., SCFIC Co-Chairs
	Cardiometabolic effects of plant-based alternative meat vs. red meat Sustainability of plant-based meat alternatives and cellular meat Mechanical and soluble factors to support scalable processes for culturing meat Research and development direction for cultivated meat commercialization Lunch break Al enabled detection of bacteria in food systems Giuseppe: NotCo's Al co-pilot in crafting plant-based foods Building the future of food safety technology: From Al to X-rays Current trends in the food industry

