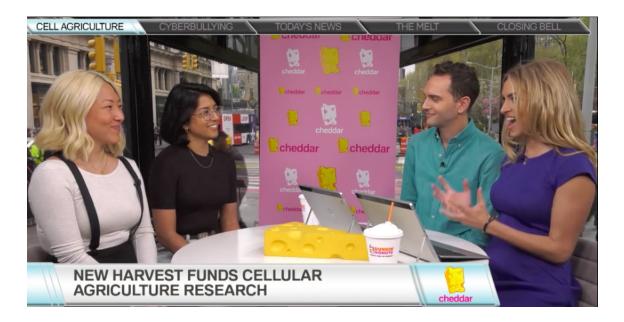


### **ANNOUNCEMENTS**

The latest news from New Harvest:



A nerve-wracking but very fun appearance talking about cell ag on live TV!

- On May 1, we closed the very first academic research project that we began funding in 2015. It was a difficult decision for us to make with Abi, but a journey that we learned a lot from. We put together a <u>blog post</u> about this, and welcome your thoughts on our learning experience.
- Isha and I did a live interview for Cheddar TV on April 25th! Check out the segment <u>here</u>.

#### **UPCOMING EVENTS**

- New Harvest's <u>Meat/Culture video</u> (created by Derek Lau) will be included in the Museum of Design Atlanta's exhibit Food by Design: Sustaining the Future until May 7.
- Isha is participating in a panel discussion at the <u>Rethinking</u> <u>Animals summit</u>, **May 6-7 in NYC**.
- The Modern Agriculture Foundation is hosting their cultured meat conference, <u>Future Meating: The Path to Commercialization</u>, **May 7 in** Haifa, Israel.
- Erin will be presenting at the <u>Thought for Food summit</u>, **May 26-27 in Amsterdam, The Netherlands**.
- Isha will give a keynote at the Third Biotech Entrepreneurship Summit, June 3 in Los Angeles.

#### FROM AROUND THE WEB

Our favourite content this week about the world of cellular agriculture:

- Michael Selden, a former New Harvest intern, has just started a cultured fish company called Finless Foods! Read all about it in the SF Chronicle.
- Another New Harvest alumna, Meera Zassenhaus, contributed an essay on cultured meat to Brian Kateman's newly released book, The Reducetarian Solution. The essay has also been re-published in Quartz.
- I recorded a podcast interview with Matteo De Vos at For Food's Sake.
   Have a listen <a href="here">here</a>!
- Labiotech EU has published a new interview with cultured beef hamburger creator Mark Post, available here.
- A recent <u>article</u> in *Haaretz* gives an overview of some of the work on cultured meat that is taking place in Israel.

## **EMPLOYMENT OPPORTUNITIES IN CELLULAR AGRICULTURE**

- Are you a PhD scientist with expertise in cell culture techniques, media preparation, cell isolation, immunostaining, and basic molecular biology? Finless Foods is seeking a Head Researcher to join their SFbased team immediately. Check out their <u>LinkedIn posting</u> for more details, and write to <u>mike@finlessfoods.com</u>.
- Spiber, the Japanese company making spider silk via fermentation, is expanding! For more information, visit their website.
- Afineur is on the lookout for new microbe tamers/fermentation gurus/flavor architects to join their Brooklyn-based team! Interested? Get in touch by writing to <a href="mailto:hello@afineur.com">hello@afineur.com</a>.
- Interested in designing custom microbes for clients across multiple markets? Ginkgo Bioworks is hiring! Learn from nature to develop new organisms that replace technology with biology. <u>The current list of</u> <u>opportunities at Ginkgo Bioworks is here</u>.
- Want to work at the intersection of fashion and biotech? Modern Meadow
  is hiring! The Brooklyn-based team creating bio-fabricated leather is
  growing, with openings for a number of positions. Check out their website
  for more info.
- Do you want to disrupt the food space by creating the world's first animalfree egg white? **Clara Foods has several openings** in their San Francisco-based team. For more information, <u>check out their website</u>.
- The Good Food Institute is hiring for a number of positions related to cellular agriculture and the development of plant based foods - <u>Check</u> them out here.
- Is your cellular agriculture company looking to expand? Get in touch to have your job posting shared on the New Harvest newsletter and website!

Til next time,



# Donate Now!

New Harvest is a nonprofit 501(c)(3) organization. EIN/tax ID number: 20-1425438 All donations are fully tax deductible.