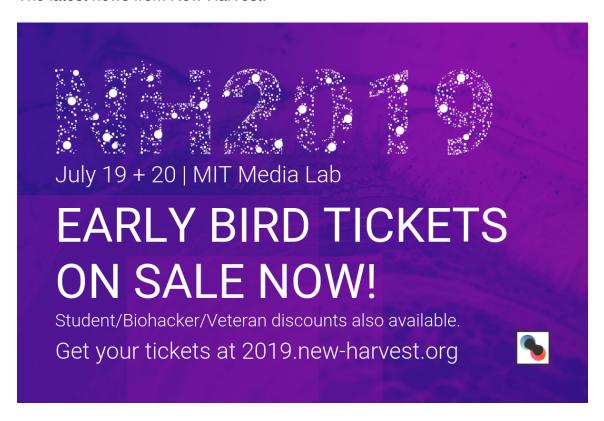
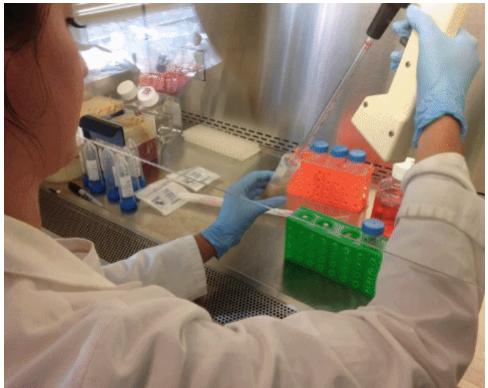


ANNOUNCEMENTS

The latest news from New Harvest:

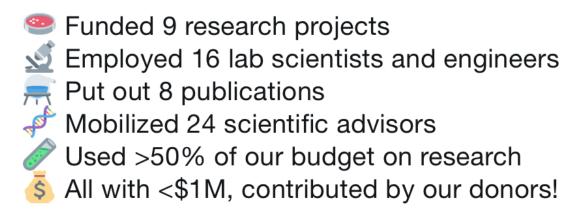


- Get your early bird tickets! New Harvest will be hosting the 4th annual New Harvest conference on July 19 & 20, 2019 at the MIT Media Lab in Cambridge, Massachusetts. Early bird tickets are now available the NH2019 website!
 - If you are a student, biohacker, or veteran, we have major discounts available for you! Fill out this form to apply.
 - Watch the #NewHarvest2018 recap video to see what's to come!



Our research is supported by donors like you!

 2018 was an *incredible* year for New Harvest, with many of our long term projects yielding results. How far did New Harvest push cellular agriculture forward in 2018?



 We couldn't have done this without the help of the 301 donors who contributed to our work in 2018!

NEW HARVEST FEATURES

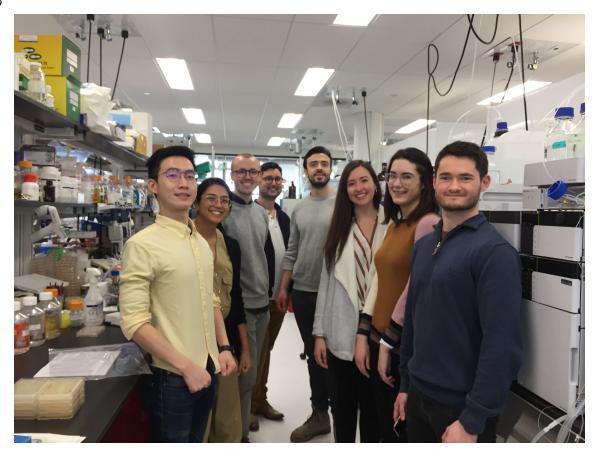
In Vitro Insect Muscle for Tissue Engineering Applications

Natalie Rubio, Kyle Fish, Barry Trimmer, and David L Kaplan

ACS Biomater. Sci. Eng., Just Accepted Manuscript DOI: 10.1021/acsbiomaterials.8b01261
Publication Date (Web): January 2, 2019
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- New Harvest Research Fellow Natalie Rubio's paper, "In Vitro Insect
 Muscle for Tissue Engineering Applications" has been published in the
 journal ACS Biomaterials! Natalie's paper explores the potential
 application of insect cell lines in tissue engineering beyond medical
 purposes. Insect tissues offer unique capabilities unlike other, more
 obvious cell ag-relevant tissues, that make it a perfect first species to
 investigate for the field. You can access Natalie's article here.
- New Harvest's first postdoctoral fellow, Dr. Ricardo Gouveia, recently published the paper "Autogenous biofabrication of native-like, scaffold-free human skin equivalents using a smart, enzyme-degradable tissue templating coating" in the journal ACS Biomaterials. In the paper, Ricardo compares the quality and properties of biofabricated dermal tissue to natural human dermis. You can access Ricardo's article here.
- New Harvest Research Fellow Scott Allan was recently awarded the Whorrod Prize for 2017/18! Scott received the award in recognition of achieving the *highest* overall MRes mark in the Research Masters portion of his PhD in Sustainable Chemical Technologies at the University of Bath.
- New Harvest held the first Lab Meet of 2019 in Cambridge, MA at the MIT Media Lab. This twice yearly event brings together all New Harvest Research Fellows, to exchange skills, knowledge, and know-how. Here's the crew learning about scale and automation on a tour of Ginkgo Bioworks!



Check out our Twitter account! Inspired by Ginkgo Bioworks, New
Harvest now has a collaborative approach to Twitter - the account is run by
a different member of the New Harvest community one week at a time.
 Catch a view into the many experiences and perspectives of New Harvest
researchers, volunteers, staff, and more.

FROM AROUND THE WEB

Our favourite content from the world of cellular agriculture:

- What is the <u>business case</u> for cell ag? As part of a 5-part series, cell-based fish startup <u>Wild Type</u> breaks down the numbers for the business case for cell-based meat companies and the growing demand for meat.
 - In Part 2, Wild Type takes a look at the <u>global distribution of cell ag</u> <u>startups</u> and compares them to regions of growing meat demand.
 - In Part 3, Wild Type explores the job and talent opportunities for people interested in joining the field.
 - In Part 4, Wild Type investigates the <u>white space</u> opportunities in the growing cell ag industry.
 - In Part 5, Wild Type wraps up the series exploring future of <u>food</u> <u>trends</u>.

- Luminary Labs recently released their list of 100 conferences to attend in 2019, and New Harvest 2019 made the list!
- "Food industry researchers are often required to communicate complex science to the public, particularly in the event of a supply-chain problem, food-disease outbreak, or chemical or microbiological contamination." Written by David Payne for Nature, this piece explores the various roles and responsibilities that different food scientists play in the development and quality assessments of foods. What roles will food scientists play in bringing cellular agriculture products to market?
- How will cell-grown foods impact food safety regulation? Teagann Finn's piece "Test Tube Burgers Prompt Regulators to Beef Up Safety Oversight" provides on overview of how food safety regulators are working to ensure cell ag products meet all the necessary safety requirements. Finn also speaks to Daan Luining, Chief Technology Officer of Dutch cell ag startup Meatable. Luining was previously part of the research team under Dr. Mark Post that developed the first cultured meat burger in 2013. Luining has also worked as a research strategist at New Harvest!
 - Executive Director Isha Datar spoke at the USDA and FDA's Joint Public Meeting in October about regulatory steps forward for cellular agriculture. You can catch her thoughts on <u>food safety</u> and her <u>formal</u> <u>comments</u> from the meeting on the New Harvest <u>YouTube channel!</u>
- "We're going to create <u>new flavours</u> and things like that. I think world cuisine will continue to remix with these new flavours and textures." <u>IndieBio</u> is a world-leading life science accelerator based in San Francisco, California where many cell ag startups *first* began, including Memphis Meats, Clara Foods, and Geltor. Ahmed from <u>CellAgri</u> sat down with Arvind Gupta, Managing Director of IndieBio, to learn about IndieBio's role in <u>commercializing cell ag</u> and how he sees the *future of food*.
- The USDA posted its long-awaited GMO labelling law. Starting in 2022, foods that contain genetically modified ingredients will have to include the label 'bioengineered'. In this piece for the New Food Economy, Sam Bloch explores that that means for different foods and two particular foods that will be exempt from the labelling rules.
- "Cultured meat has often been heralded as a silver bullet for solving
 the environmental problems caused by livestock production." In her paper,
 "The eco-friendly burger", Dr. Hanna Tuomisto provides a breakdown
 on the obstacles ahead for cell ag and how cell-based meats can offer a
 sustainable and environmentally-friendly way to produce meat.

- In 2008, New Harvest funded the <u>first study</u> investigating the environmental impact of cultured meat production compared to conventional livestock agriculture by Hanna Tuomisto.
- "These preferences make sense in some ways naturalness could be a
 proxy for important features like food safety and sustainability but they
 could also be problematic." Written by Dr. Matti Wilks, this Psychreg
 article questions why we prefer the idea of natural products over
 something that may be 'unnatural'. What can that mean for a
 sustainable future of food?
- Seed Grantee Matt Anderson-Baron was recently interviewed in the <u>Edmonton Journal</u> about cell-based meat and his new startup <u>Future</u> <u>Fields</u>. Matt shares how he first learned about cellular agriculture, including his research grant from New Harvest!

In the world of **startups**:

- Aleph Farms became the cell ag first startup to make cell-based steak!
 Using their proprietary tissue technology platform, Aleph Farms grew up to 4 different cell types together to make a small piece of steak. Erin Brodwin writes about the significance of the Israeli startup's development in the Business Insider.
 - The Wall Street Journal made a fascinating video revolving around Aleph Farm's announcement and what that will mean for the future of meat. WSJ also speaks to Josh Tetrick from <u>Just</u> about their latest partnership to bring <u>cell-based Wagyu beef</u> to market one day.
- Cellular aquaculture company <u>BlueNalu</u> recently announced its <u>new</u> <u>advisory board</u>. Their advisory board includes recognizable names, like Pierre-Yves Cousteau, the son of famous ocean conservationist Jacque Cousteau. Other advisory board members include backgrounds with Nestlé, Campbell Soup Co., and the Culinary Institute of America.
- <u>Ecovative</u> is exploring whether <u>mushroom mycelium</u> be used to make scaffolding for *both* cell-based and plant-based meats. Ecovative *first* debuted their interest in cell-based meat at the #NewHarvest2018 conference last year! *Mycelium bacon*, anyone?

EMPLOYMENT OPPORTUNITIES IN CELLULAR AGRICULTURE

 University of Helsinki is seeking a postdoctoral researcher or doctoral student in sustainable food systems (consequential sustainability assessment of novel food production technologies), 2-3 years employment contract, deadline to apply 3 March 2019. (Helsinki, Finland)

- Ruralia Institute, University of Helsinki is seeking 2 grant-funded doctoral students to focus on societal and environmental consequences of the "post-animal bioeconomy", funding for 4 years, deadline to apply 1 March 2019. (Helsinki, Finland)
- Geltor is looking to hire a <u>VP of Finance</u> (San Leandro, CA).
- **Shiok Meats** is looking to hire **several positions** (Singapore)
- Clara Foods is looking to hire a couple of <u>Research Associates</u> (South San Francisco, CA)
- Finless Foods is actively looking for a <u>Senior Scientist</u> (Emeryville, CA)
- Modern Meadow is actively looking to fill a <u>number of positions</u> (Nutley, NJ).
- Perfect Day Foods is looking for a Research Associate (Berkeley, CA).
- New Age Meats is looking to hire a <u>Stem Cell Biologist</u> (San Francisco, CA).
- Memphis Meats currently has several openings (Berkeley, CA).
- JUST has several openings in cellular agriculture (San Francisco, CA).
- Is your cell ag company looking to grow? Get in touch to have your job posting shared on the New Harvest newsletter.

This mailout was written by New Harvest community member Ahmed Khan from <u>CellAgri</u>, a news and insights platform exploring the future of food with cellular agriculture. Check out CellAgri on <u>Twitter</u> and <u>Instagram</u>!

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