

ANNOUNCEMENTS

The latest news from New Harvest:



- Get your tickets to New Harvest 2019! We are excited to announce more exciting speakers and a first look at some of our exhibitors. Check out the <u>NH2019 website</u> to see our exciting line up!
 - We have speakers and exhibitors coming from all over the world from the UK all the way to Singapore. You don't want to miss this.
 Get your tickets today.
- Don't miss out! New Harvest will be hosting our 4th annual New Harvest conference on July 19th & 20th at the MIT Media Lab in Cambridge, Massachusetts. Tickets are available on the NH2019 website. We're looking forward to seeing you there!
 - If you are a student, biohacker, or veteran, we have major discounts available for you! Fill out this form to apply.
 - If you would like to exhibit your work, you can apply to share your work here.
 - Watch the <u>#NewHarvest2018</u> experience video to see what's to come!

Get a preview of some of our incredible speakers for New Harvest 2019:



Dr. Garrett Broad, Fordham University

Garrett Broad is an Assistant Professor of Communications and Media Studies at Fordham University. His research investigates the importance of communication in advancing movements for social change, with a specific focus on food systems and animal rights.

Garrett took over New Harvest's twitter account last week - check out his insights by checking out #GarrettforNH



Dr. Ka Yi Ling, Shiok Meats

Ka Yi Ling is the Co-founder and Chief Scientific Officer of Shiok Meats, the first cell-based meat company in Singapore. Beyond studying stem cells for over nine years, Ka Yi is an active science communicator and frequently takes part in Singapore's science outreach events. We can't wait to hear what she has to share at the conference and on New Harvest's twitter account this week!



Natalie Rubio, Tufts University

How can invertebrate tissue engineering be applied to cultured meat production? Natalie Rubio is a New Harvest Research Fellow completing her third year as the *first* PhD student in Cellular Agriculture at Dr. David Kaplan's Lab at Tufts University. Natalie has been involved with New Harvest for many years, including the *early* days with Perfect Day Foods (then called Muufri). Can't wait to hear what Natalie has to say about invertebrate tissue and cultured meat!

NEW HARVEST FEATURES



New Harvest Research Director Dr. Kate Kreuger on the Cultured Meat and Future Food podcast video

- Research Director Kate Kreuger spoke to Alex Shirazi on the <u>Cultured Meat and Future Food</u> podcast show. Kate spoke about the ongoing research in cellular agriculture (including projects by New Harvest Research Fellows), how she first learned about and got involved in the field, and how other interested students and researchers can get involved in the *future of food*. You can check out the podcast episode here.
 - Alex has also spoken to Executive Director Isha Datar on the Cultured Meat and Future Food podcast about her role in New Harvest and the growth of the cellular agriculture field. Check out Isha's episode here.
- 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.
 - Last week, we've featured <u>New Harvest 2019</u> speaker Garrett Broad, Assistant Professor of Communications at Fordham University.
 Check out some of his tweets!

FROM AROUND THE WEB

Our favourite content from the world of cellular agriculture:

- Rachel Baras, a former intern at Modern Meadow, is hosting a panel about cellular agriculture at the <u>2019 Virtual Summit on AgTech</u>. The summit takes place midday from May 14-16th and focuses on a variety of topics, including seed breeding and robotic farming. The cellular agriculture panel takes place on May 16th. You can learn more information about the summit here.
- <u>CellAgri</u> has published a <u>Cellular Agriculture eBook!</u> The eBook is an easy-to-read introduction to the field covering a variety of topics, from how the products are made to key misconceptions and obstacles in the field. If you're interested in learning about upcoming products and the companies behind them, you can download the *free* eBook <u>here</u>.
- How important is clear communications? Written by David Burrows, this
 Food Navigator article takes a look at the various headlines over the
 research paper "Climate Impacts of Cultured Meat and Beef Cattle"
 .
 The authors found that, for the next 100 years, cultured meat production
 will be more sustainable than conventional animal agriculture. Many
 news headlines, however, focused on a scenario in the paper where

- cultured meat *may not* be more sustainable if all the energy required came from *fossil fuels* long-term. Clear communication is *vital* and context is everything, especially for fields as new as cellular agriculture.
- At scale, what will a cell-based meat company's <u>value chain</u> look like?
 Robert Yaman highlights the *different* aspects of the value chain and how cell-based meat companies could address them.

In the world of **startups**:

- <u>Clara Foods</u> announced that they <u>raised</u> their Series B funding led by Ingredion, a global ingredients distributor. Clara Foods is a startup that uses cellular agriculture to produce animal-free **egg white proteins**. By designing yeast to produce the same proteins found in an egg, Clara Foods can make the *same* egg white. Without the chicken.
 - While they haven't disclosed how much they raised, Clara Foods shared that they <u>raised</u> \$15 million in their Series A financing in 2016. As part of the funding announcement, Clara Foods announced a global partnership with Ingredion that will help Clara develop, market, and distribute their product as an *ingredient* for other products.
 - New Harvest played a role in launching Clara Foods in 2014, making Clara Foods one of the first cellular agriculture companies. The idea for Clara Foods first came together in San Francisco when Isha Datar connected David Anchel and Arturo Elizondo, the co-founders of Clara Foods. You can learn more about New Harvest's role here.
- Last week, <u>Shiok Meats</u> announced that they <u>raised</u> \$4.6 million to complete their seed round of funding. Based in Singapore, Shiok Meats is the first cell-based meat company in Southeast Asia. Founded by Sandhya Sriram and Ka Yi Ling, Shiok Meats plans to produce cell-based seafood, like shrimp and other crustaceans, using cellular agriculture.
 - Dr. Ka Yi Ling will be presenting at New Harvest 2019! Check out our list of speakers <u>here</u>.

EMPLOYMENT OPPORTUNITIES IN CELLULAR AGRICULTURE

- Mission Barns currently has <u>several openings</u> (Berkeley, CA).
- **Kiverdi** is currently looking to fill a **number of positions** (Hayward, CA)
- New Culture is currently looking for a <u>dairy food scientist</u> (San Francisco, CA).
- Clara Foods is looking to hire a couple of <u>Process Associates</u> (South San Francisco, CA)

- Finless Foods is actively looking for a **Senior Scientist** (Emeryville, CA)
- Modern Meadow is looking to fill a <u>number of positions</u> (Nutley, NJ).
- Perfect Day Foods is looking for a <u>Senior Process Engineer</u> (Berkeley, CA).
- New Age Meats is looking to hire a <u>Stem Cell Biologist</u> (San Francisco, CA).
- Memphis Meats currently has <u>several openings</u> (Berkeley, CA).
- JUST has <u>several openings in cellular agriculture</u> (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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