



# Made & Grown

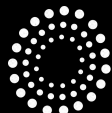
The Future of Food

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**Image:** Tastilux® precision-fermented fat, by Nourish Ingredients

# Get Involved Throughout the Day

## Join the conversation

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Submit your questions and comments during each session via Slido [here](#).

## Share your experience

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We'd love for you to share your favourite moments from the day!  
Tag **#MadeAndGrown2025** in your social media posts so we can follow along and share your content.

# An Introduction to the Technologies of *Made & Grown*

## ABOUT THE TECHNOLOGIES

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**Cellular agriculture** uses cells and innovative technologies to produce new ingredients, food and agricultural products. The sector is working to create a range of nutritious products ethically and sustainably. The technologies used include precision fermentation, cell cultivation, and plant molecular farming.

The application of these technologies across the food system is vast and still emerging. Final products will be made in food manufacturing facilities, and can be indistinguishable from their traditional counterparts or intentionally different to create new and unique products.

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**Cell cultivation** involves isolating and cultivating cells from animals to make products such as meat, seafood, leather, and fat; or from plants to make products like coffee and chocolate. These products are frequently referred to as cultivated meat/seafood (or other product type). The foundation of this technology is well-researched for regenerative medicine applications.

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**Precision fermentation** harnesses microorganisms (e.g. yeast, bacteria, fungi) to produce specific ingredients that can be used in various food and agricultural products. The ingredients produced can include egg and dairy proteins as well as enzymes, flavours, colours, fats and oils. It can also be used to produce agricultural products like spider silk proteins and leather. Precision-fermentation technology is not 'new', as it has been used to produce the primary cheese-making enzyme in rennet since 1990.

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**Plant molecular farming** is an emerging technology that uses plants and the power of photosynthesis to produce specific ingredients. A common application is the use of agricultural crops to produce dairy proteins like whey and casein.

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**Plant synthetic biology** applies engineering principles to modify plant systems for various purposes, such as improving traits and creating new bioproducts. It focuses on the design and construction of new biological systems or the redesign of existing ones for useful purposes. It involves creating biological parts, devices, and systems, or modifying natural biological systems, to achieve specific functions. One example is the modification of crops to produce higher nutrient levels.

## THE IMPORTANCE OF EMERGING FOOD BIOTECHNOLOGIES

These food biotechnologies aren't just about what we eat. Australia is at an inflection point — and has a chance to unlock significant national benefits, including:

- Expanding Australia's **industrial capacity** by underpinning the bioeconomy;
- Developing our **sovereign capability** and positioning the nation as a **leader in biomanufacturing**;
- Complementing existing supply chains, contributing to a more **resilient and future-proof** food system and economy;
- Creating **high-value, export-ready** industries, and;
- **Adding value** to Australia's world-class agricultural industry and regional areas

Food and ingredients produced using these transformative technologies have the potential to be a key part of **CSIRO's projected AUD \$13 billion opportunity** for Australia to expand and diversify protein production. They could contribute to the anticipated additional domestic and export demand of **8.5 million tonnes of Australian protein products by 2030**.

By leveraging our expertise in biotechnology and agricultural innovation, Australia has the potential to **unlock new economic opportunities**, create highly skilled jobs in advanced manufacturing, and expand trade across the Asia Pacific region.

At the same time, these technologies can play a critical role in **safeguarding Australia's food and national security** – by increasing resilience to escalating climate, disease, and geopolitical disruptions that threaten our food system.

# Made & Grown – Conference Program

**21 August 2025.** 9am–5pm, followed by networking.

Lotus Hall Auditorium (Building 188A), Fellows Road, The Australian National University, Canberra, ACT, Australia.

SESSION		TIME
REGISTRATION		8:30–9:00am
OPEN & WELCOMING REMARKS	<u>Victoria Taylor</u> , Head of Sector Building & Advocacy, CAA	9:00–9:10am
WELCOME TO COUNTRY	Paul Girrawah House, Ngambri-Kamberri, Walgalu, Ngunnawal, Wiradyuri Custodian	9:10–9:20am
<b>SESSION 1: INTRODUCING MADE &amp; GROWN – THE TECHNOLOGIES, APPLICATIONS AND POLICY IMPERATIVE</b>		<b>9:20–10:30am</b>
The opening session will set the scene for the conversations – introducing you to the science and technologies covered across the day, and why they are important in securing the future of our economy and food system.		
<b>The Science &amp; Technology of Made &amp; Grown</b>	<i>In conversation</i>	9:20–9:50am
A facilitated discussion on the "why" of Made & Grown, the technologies, their application, the potential and what we're trying to achieve from the day.		
<b>Speakers:</b> <ul style="list-style-type: none"><li><u>Dr James Ryall</u>, Principal at James Ryall Consulting</li><li><u>Dr Darren Plett</u>, Synthetic Biology Lead, Bioplatforms Australia</li></ul> <b>Moderated by:</b> <u>Victoria Taylor</u> , Head of Sector Building & Advocacy, CAA		
<b>The Role of the Bioeconomy in Securing Australia</b>	<i>Panel</i>	9:50–10:30am
A panel exploring the interplay between biotechnology, sovereign capability, and building a larger and more resilient economy. The panel will also explore how biotechnologies and food production intersect with national security.		
<b>Speakers:</b> <ul style="list-style-type: none"><li><u>Dr Dirk van Der Kley</u>, Head of Genes &amp; Geopolitics, ANU National Security College</li><li><u>Griff Loughnan</u>, Investment Director, National Reconstruction Fund Corporation</li><li><u>Raelene Lockhorst</u>, Deputy Director National Security Programs, Australian Strategic Policy Institute</li></ul> <b>Moderated by:</b> <u>Dr James Ryall</u> , Principal at James Ryall Consulting		
MORNING TEA		10:30–11:00am

## SESSION

## TIME

## SESSION 2: GROWN – AGRICULTURE IN THE BIOECONOMY

11:00am–12:30pm

Biotechnology is already transforming traditional agricultural crops. In this session, we'll explore current innovations in crop biotechnology, both in producing new products and enhancing climate resilience, while keeping one eye on the future as new technologies emerge. You'll hear how these technologies are being commercialised and the benefits these production methods could have on regional economic growth.

**Plants as Factories***Panel*

A facilitated discussion exploring the ways agricultural crops are driving the creation of new, novel and functional ingredients, and how they are being commercialised in agrifood settings.

**Speakers:**

- [Amos Palfreyman](#), Co-founder & CEO, Miruku
- [Dr Thomas Vanhercke](#), Group Leader Synthetic Traits, CSIRO Future Protein Mission
- [Sebastien Eckersley-Maslin](#), Co-founder & CEO, Phyllome

11:00–11:30am

**Moderated by:** [Prof. Owen Atkin](#), Director, AFII

**Re-designing Biology***Panel*

A panel discussion on the power of synthetic biology to re-design natural systems and disrupt traditional industrial manufacturing.

**Speakers:**

- [Prof. Caitlin Byrt](#), Co-founder, Membrane Transporter Engineers
- [Prof. Barry Pogson](#), ANU Lead Plant Synbio Australia
- [Dr Simon Schmidt](#), Research Manager, Australian Wine Research Institute

11:30am–12:00pm

**Moderated by:** [Prof. Owen Atkin](#), Director, AFII

**Gross 'Regional' Product***Fireside*

A presentation exploring how biotechnology could generate and diversify regional economies, including value-adding to existing agricultural production and supporting the development of new industries.

**Speaker:**

- [Phil Morle](#), Partner, Main Sequence Ventures

12:00–12:30pm

**Moderated by:** [Dr Sam Perkins](#), CEO, CAA

## LUNCH

12:30–1:30pm

## SESSION 3: MADE – INNOVATIONS IN BIOMANUFACTURING

1:30–3:30pm

Cellular agriculture companies are already integrating across the food system to create new products or improve existing ones. We'll dive deep and look at how Australian companies are reducing production costs, and increasing yield through innovations in advanced biomanufacturing and process design. This session will also showcase the depth and width of the cellular agriculture supply chain as specialist B2B providers start to emerge to further improve performance.

**Cell Ag Across the Food System**

Panel

This panel explores how cellular agriculture ingredients and products can be integrated across the food system to boost product performance and supply chain resilience. We'll highlight the versatility of these technologies in creating everything from high-value ingredients to scalable commodity inputs and final food products.

**Speakers:**

1:30–2:10pm

- [Dr James Petrie](#), Co-founder & CEO, Nourish Ingredients
- [Dr Jared Raynes](#), CSO, All G
- [Jim Fader](#), Co-founder & CEO, Eden Brew
- [Paul Bevan](#), Founder & CEO, Magic Valley
- [Karsten Schellhas](#), Principal & Owner, Schellhas Food Technology Consultants

**Moderated by:** [Joanne Tunna](#), COO, CAA

**Driving Down Costs Through Technical Innovation**

Panel

As the cellular agriculture sector matures, infrastructure and manufacturing methods are being refined to drive efficiencies. On this panel, hear how bioreactors are being redesigned and bioprocesses optimised to drive down CapEx requirements and COGS for key technologies like precision fermentation and cell cultivation.

**Speakers:**

2:10–2:40pm

- [George Peppou](#), Co-founder & CEO, Vow
- [Michele Stansfield](#), Co-founder & CEO, Cauldron Ferm
- [Dr Leon Scott](#), Director Research Infrastructure Operations, Queensland University of Technology

**Moderated by:** [Dr Sam Perkins](#), CEO, CAA

**Specialisation & the B2B Supply Chain**

Panel

A panel discussion exploring the evolution of specialist B2B suppliers across the cellular agriculture industry. This panel will not only showcase the breadth of the ecosystem in Australia but also the role specialist suppliers will play in supporting the scale and commercial viability of cellular agriculture products.

**Speakers:**

2:40–3:10pm

- [Dr Olivia Ogilvie](#), Co-founder & CEO, Opo Bio
- [Glen Jacob](#), Food & Beverage Industry Manager, Rockwell Automation
- [Siobhan Coster](#), Founder & CEO, Eclipse Ingredients
- [Irina Miller](#), Co-founder & CEO, Daisy Lab

**Moderated by:** [Dr Sam Perkins](#), CEO, CAA



SESSION	TIME
AFTERNOON TEA	3:10 – 3:45pm
<b>SESSION 4: MADE &amp; GROWN – OUR OPPORTUNITY</b>	<b>3:45–4:45pm</b>
<p>This session will explore the policy, research and financial settings required to realise Australia's regional advantage and build sovereign capability in food biomanufacturing and the bioeconomy.</p> <hr/> <div> <div> <b>Australia's Regional Competitiveness</b> <span>Presentation</span> </div> <div> <p>A presentation on the findings from a brand new GFI APAC study that examines the competitiveness of key APAC countries, including Australia, Thailand and Vietnam, to be commercial food biomanufacturing hubs. It highlights what Australia needs to do to position itself as a regional or global leader in the future of food biomanufacturing.</p> </div> <div> <b>Speakers:</b> <div> <ul style="list-style-type: none"> <li>• <a href="#">Dr Dean Powell</a>, Senior SciTech Analyst, The Good Food Institute APAC</li> </ul> </div> </div> <div> <div> <b>Who pays? Public vs Private</b> <span>Panel</span> </div> <div> <p>Looking at the support, signals and finance mechanisms needed to enable Australia to position itself as a leader in biomanufacturing and build economic growth and resilience as a result.</p> </div> <div> <b>Speakers:</b> <div> <ul style="list-style-type: none"> <li>• <a href="#">Martijn Wilder</a>, Chair, National Reconstruction Fund Corporation</li> <li>• <a href="#">Emerald Scofield</a>, Associate, Main Sequence Ventures</li> <li>• <a href="#">Anthony Chow</a>, Cell Ag Enthusiast</li> </ul> </div> </div> <div> <b>Moderated by:</b> <a href="#">Nicholas Chilton</a>, Founder &amp; Director, Venture Affairs </div> </div> </div>	
<b>SESSION 5: WRAP-UP AND CLOSE</b>	<b>4:45 – 5:00pm</b>
<p>NETWORKING AND REFRESHMENTS</p> <p>Taste <i>Forged</i> cultured quail produced by Vow. Dishes prepared by <i>Kitchen Witchery by Ginger</i>.</p>	

# Speaker Information



Paul Girrawah House

Ngambri-Kamberri, Walgalu,  
Ngunnawal, Wiradyuri Custodian

Paul Girrawah House has multiple First Nation ancestries from the South-East Canberra region, including the Ngambri-Ngurm (Walgalu), Pajong (Gundungurra), Wallaballoo (Ngunnawal) and Erambie/Brungle (Wiradyuri) family groups. Paul acknowledges his diverse First Nation history, he particularly identifies as a descendant of Onyong aka Jindoomang from Weereewaa (Lake George) and Henry 'Black Harry' Williams from Namadgi who were both multilingual, essentially Walgalu-Wiradyuri speaking warriors and Wallaballoo man William Lane aka 'Billy the Bull' - Murrjinille. Paul was born at the old Canberra hospital in the centre of his ancestral country and strongly acknowledges his First Nation matriarch ancestors, in particular his mother Dr Aunty Matilda House-Williams and grandmother, Ms Pearl Simpson-Wedge.

Paul completed a Bachelor of Community Management from Macquarie University, and Graduate Certificate in Wiradyuri Language, Culture and Heritage and Management from CSU and Graduate Certificate of Management from ANU. Paul provided the Welcome to Country for the 47th Opening of Federal Parliament in 2022. Paul is a Member Indigenous Reference Group, National Museum of Australia. Paul works on country with the ANU, First Nations Portfolio as a Senior Community Engagement Officer.



Michele Stansfield  
Co-founder & CEO



Michele Stansfield is the co-founder and CEO of Cauldron. Michele was the driving force behind Cauldron's management acquisition of Agritechnology, a bioscience company based in regional Australia that developed the proprietary hyper-fermentation technology at Cauldron's core. Having served as Agritechnology's General Manager for over a decade, Michele has industry-leading expertise in the scale-up and commercialisation of continuous fermentation biomanufacturing.



Martijn Wilder  
Chair



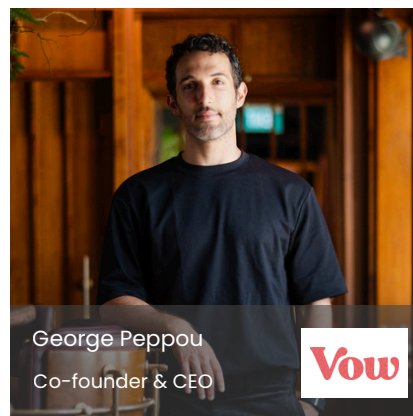
Martijn Wilder is Founder and CEO of Pollination. He is currently Chair of the Australian Government's National Reconstruction Fund Corporation (NRFC), and Chair of the Governing Board of the Renewable Energy and Energy Efficiency Partnership (REEEP) based in Vienna. He is also an Adjunct Professor of International Climate Change Law at Australian National University, a Senior Advisor to Serendipity Capital, and a Member of the Wentworth Group of Concerned Scientists.



Phil Morle  
Partner



Phil Morle is a Partner at Main Sequence a venture capital firm founded by Australia's national science agency - CSIRO. There he has invested in Cauldron, Rainstick, Eden Brew, Samsara Eco, Uluu, v2food, Nourish Ingredients, Every Company, Coviu and Q-CTRL. Before this he was the founder of Australia's first incubator and venture studio, Pollenizer, where Phil played an instrumental role in developing the startup ecosystem across Asia Pacific.



George Peppou  
Co-founder & CEO



George Peppou is the co-founder and CEO of Vow, a Sydney-based food company creating an entirely new category of meat. Under his leadership, Vow became the first company to receive regulatory approval for a cultured meat product in Australia and the first to sell cultured meat products continuously across multiple markets. George began his career as a chef whilst studying biochemistry at the University of Sydney. He is a serial entrepreneur and inventor, with over 30 patents granted.





Darren is the Synthetic Biology Lead at Bioplatforms Australia. He manages the implementation of a recent NCRIS 'Step change' investment to address critical infrastructure, freedom to operate and commercial ecosystem gaps between Synthetic Biology research and its impact through economic and societal benefit. Darren brings over 20 years of experience in agricultural plant biotechnology, physiology and phenomics to the role.



Griff Loughnan is Director, Investments for agriculture, fisheries and forestry at the National Reconstruction Fund Corporation. He has over 13 years experience across a variety of commercial and transformational leadership roles, supported by a foundation in investment banking focusing on agriculture, mining and industrials. In addition, he has a passion for investing in businesses and helping management teams to reach their full potential.



Dr Leon Scott is the Director of Research Infrastructure Operations at QUT. In that role, he is responsible for the development and operation of QUT's very broad portfolio of research infrastructure including: Biofutures and biorefining, future food, biomedical manufacturing, clean energy, including renewable energy, hydrogen and battery technology, robotics, space technology, horticulture, ecology, creative industries and most things in between. His portfolio includes the large scale precision fermentation pilot plant in Mackay. Leon has three decades of operational and strategic leadership in research, innovation, health and manufacturing facilities.



Professor Caitlin Byrt is an Australian Research Council Industry Fellow at the Research School of Biology, Australian National University. With fellow innovators, Dr Samantha McGaughey and Dr Annamaria De Rosa, Caitlin co-founded Membrane Transporter Engineers (MTE). MTE creates resource-selective components for biotechnologies that enable precious metal, mineral, nutrient and clean water resources to be harvested from industrial wastes. MTE's mission is to support sustainable sourcing and re-use of high-value metals, minerals and nutrients.



Dr Thomas Vanhercke leads the Synthetic Traits research group within the CSIRO Agriculture & Food Research Unit. Thomas' group specializes in applying cutting edge plant synthetic biology and metabolic engineering principles to develop the next generation of value-added genetically modified crops. In addition, Thomas has modified plants to accumulate high levels of valuable plant oils in non-seed parts (leaves, stems, roots). More recently, Thomas' focus has broadened to include the development of high throughput plant screening platforms and the production of high-value secondary products via molecular farming.



Dr Dean Powell has provided scientific, regulatory, and technical expertise for GFI APAC since 2020, focusing on cultivated meat and fermentation technologies. He holds a Ph.D. in molecular and cellular biology with a focus on poultry muscle development and a bachelor's in Animal and Veterinary Bioscience, both from the University of Sydney. Dean has previous experience working for the Australian Federal Government both as a food safety scientific assessor and as an international policy analyst focusing on the Asia Pacific region.



Raelene Lockhorst  
Deputy Director National  
Security Programs

Raelene Lockhorst is the Deputy Director of ASPI's National Security Programs, where she focuses on non-traditional security issues – ranging from critical infrastructure and the defence estate to fuel and energy security, logistics, economic resilience, and critical minerals. She brings a broad background from both the public and private sectors, with experience in policy and program management across defence, health, and social infrastructure.



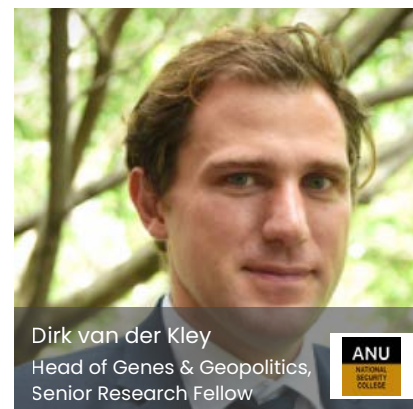
Paul Bevan  
Founder & CEO

Paul Bevan is the CEO and founder of Magic Valley, an Australian cultivated meat company revolutionizing the food industry with sustainable, ethical, and cruelty-free meat production. With a background in leadership and innovation, Paul is passionate about addressing global challenges like food security, climate change, and animal welfare through cutting-edge technology.



Karsten Schellhas  
Principal & Owner Schellhas Food  
Technology Consultants

Karsten Schellhas is a globally experienced expert in meat and alternative protein processing. A fourth-generation German Master Butcher, he has worked with multinational corporations and innovative start-ups across Europe, North America, and Asia. With deep technical knowledge spanning meat science, new product development (NPD), marketing, management and operations, Karsten bridges traditional and future-focused food production.



Dirk van der Kley  
Head of Genes & Geopolitics,  
Senior Research Fellow

Dr Dirk van der Kley specialises in technology competition and innovation between the US and China, with a particular interest in biological technologies. Prior to joining ANU, Dirk was the Program Director for Policy Research at China Matters. He previously worked at the Lowy Institute for International Affairs.



Irina Miller  
Co-founder & CEO

Irina Miller is a business consultant turned deep-tech entrepreneur. She got excited about the possibilities of precision fermentation technology for creating food ingredients when she was working in the dairy industry. She paired with a distinguished molecular biologist, Dr Nikki Freed and a Master's student Emily McIsaac and they started working on creating dairy-identical ingredients using microbes, not cows.



Jim Fader  
Co-founder & CEO

Jim Fader is a purpose-driven business leader with deep FMCG and supply chain experience. Jim has also held multiple executive leadership roles in business turnarounds and restructures. Jim has chased innovation all his career; leading fresh food private label product development, landing award-winning Duty-Free store concepts, and turning car tyres into printer ink in a waste-to-energy startup.





Dr James Petrie is a world-class scientist and expert in synthetic biology, with a career spanning decades in biotechnology innovation. Since co-founding Nourish Ingredients in 2019, James has been on a mission to transform the taste and sensory experience of plant-based and hybrid foods. Under his leadership, Nourish Ingredients has pioneered the development of Tastilux® and Creamilux®, next-generation fats made through fermentation. Prior to founding Nourish Ingredients, James was instrumental in developing omega-3 canola the world's first plant-based, sustainable source of omega-3.



Glen has over 25 years' experience helping food and beverage processors make their manufacturing operations more productive and sustainable by apply automation and OT/IT technology solutions. Motivated by the goals of sustainable growth for the Food industry in Australia and great customer outcomes. In the Alternative Proteins space, Glen has been involved with global collaboration with Rockwell Automation and their partner network for alternate protein innovation facilities and pilot facilities in North America and Asia Pacific.



Dr Olivia Ogilvie is co-founder and CEO of Opo Bio, a leading biotech ingredient supplier to the biomanufacturing industry. In 2024 she was named as Forbes 30 under 30 Asia list. She holds a PhD in biochemistry from University of Auckland and position as Senior Research Fellow at the University of Canterbury. She has worked across the science commercialisation ecosystem in New Zealand, from knowledge creation to venture capital. Dr. Ogilvie's dedication to advancing biotechnology and sustainable food systems positions her as a leading figure in the global effort to develop innovative solutions for the future of food.



Simon Schmidt is a biochemist and molecular biologist with expertise in fungal physiology and genetics, particularly as these fields relate to alcoholic fermentation during the process of winemaking. Dr Schmidt holds the position of Research Manager at the Australian Wine Research Institute. As Research Manager, he has led and participated in research relating to winemaking's technical aspects, including understanding the effect of grape juice composition, yeast-bacterial interactions, and nutritional additives on fermentation performance.



Sebastien Eckersley-Maslin is an experienced startup leader and technologist addressing food security with Phyllome, a company he founded to create predictable and sustainable food systems using Robotics, Genetics and AI. He has led a number of successful startup exits and as the founder and former CEO of Venture Technology firm BlueChilli, Eckersley-Maslin helped entrepreneurs launch over 150 new ventures around the world. Eckersley-Maslin has been recognised as EY Entrepreneur of the Year, and is a three-time "30-under-30" winner.



Anthony Chow is an experienced entrepreneur and investor, having co-founded Agronomics, which raised ~AUD 250m to invest in the field of biomanufacturing. Anthony served on the board of several prominent international and local biomanufacturing companies, including All G, Onego Bio, Liberation Labs, Meatable, Formo, California Cultured, SuperMeat and HydGene. Having recently returned from ~18 years living in the UK, Anthony is convinced Australia has a window of opportunity to position itself as a major player in global biomanufacturing supply chains through the build-out of industrial-scale fermentation capacity.



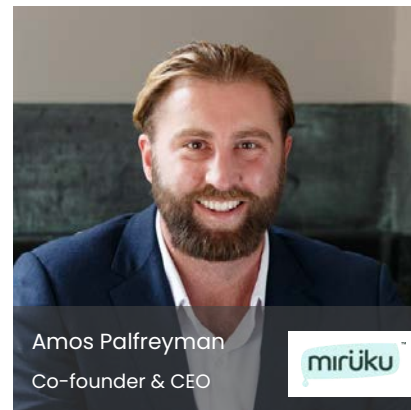
Dr Jared Raynes is a pioneer in casein micelle research, with 12+ years of experience in dairy and protein science. He is currently the Chief Scientific Officer at precision fermentation company All G. He developed the first recombinant casein micelle, advancing precision fermentation. Previously, he worked at CSIRO, Australia's national science agency. He holds a PhD in Biochemistry and Molecular Biology and has published 15+ scientific papers.



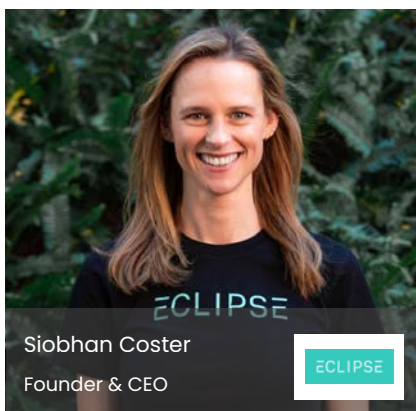
Emerald Scofield is part of the investment team at Main Sequence Ventures, where she works across the firm's food and biomanufacturing portfolios. She's especially drawn to companies building big, ambitious things to tackle important challenges across a range of industries. Emerald brings experience from both sides of the table, with a background in deep tech venture and early-stage startup operations.



Professor Barry Pogson FAA is the ANU lead of Plant SynBio Australia, an ARC Laureate Fellow and founding Director of the Australian Research Council Centre for Future Crops. His foci are developing and deploying new breeding technologies; training the next generation in genetic technologies for improving crop yield and resilience in response to changing climates, inclusive of societal expectations.



Amos Palfreyman is the CEO and co-founder of biotech future food company Miruku. With a background in food innovation and technology development he is passionate about the potential of biotechnology to enable sustainable and resilient food systems. Amos has previously worked in venture capital and the dairy industry. He is also a board member of a food rescue charity and a mentor working with early stage climate focussed startups.



Siobhan Coster is the CEO and Founder of Eclipse Ingredients, a biotech start-up spun out of CSIRO, Australia's national science agency. A qualified dietitian and accomplished entrepreneur with an MBA from The University of Queensland, her experience spans health, biotechnology, eCommerce, and investment banking. Under Siobhan's leadership, Eclipse has attracted substantial funding, advancing its mission to enhance global health, particularly for infants.



# Moderator Information



Victoria Taylor  
Head of Sector Building  
& Advocacy

Victoria Taylor is the Head of Sector Building and Advocacy at Cellular Agriculture Australia. She has 25 years experience in policy, engagement and governance within agriculture, primary industries and natural resource management. She is Chair of the Agrifood Innovation Institute at the Australian National University, and a Non-Executive Director of Horticulture Innovation Australia and WaterNSW. She holds a Graduate Certificate in Water Policy and Governance from Charles Sturt University and is a Graduate of the AICD Company Directors Course.



Owen Atkin  
Director

Dr Owen Atkin is the Director of the Agrifood Innovation Institute at the Australian National University and a Professor of Plant Science in the Research School of Biology, where his research focuses on the impact of climate on plant metabolism – both in crops and natural ecosystem species. Owen obtained his BSc (Hons) in 1987 (ANU) and his PhD in 1993 (Toronto). In 2019, he was appointed as a Vice Chancellor's Entrepreneurial Professor. He is widely published and has been an Editor for one of the world's leading plant science journals, New Phytologist, since 2007.



Nicholas Chilton  
Founder & Director

Nicholas Chilton is the founder of Venture Affairs, Australia's first lobbying and government relations firm dedicated to startups and scale-ups, bringing impactful innovations to the attention of all levels of government. Nicholas was previously Head of Government Affairs & Communications at cultured meat company Vow. Before that, he spent almost a decade in Federal and State governments, including as Chief of Staff to the NSW Deputy Opposition Leader, tackling policy areas including agriculture, infrastructure, NDIS, housing and resources.



Sam Perkins  
CEO

Dr Sam Perkins is the CEO of Cellular Agriculture Australia. Sam has a PhD in Aeronautical Engineering from the University of Tasmania & Cambridge University. He has extensive experience in strategic leadership and innovation management at organisations such as UNHCR and Engineers Without Borders. Sam has a proven track-record of developing and executing sustainable and scalable engineering technology at national and local community scales.



Joanne Tunna  
COO

Joanne Tunna is the Chief Operating Officer of Cellular Agriculture Australia. She brings over 15 years of experience across government, not-for-profit and private sectors. She has a breadth of expertise spanning strategy, project management, business development, and corporate sustainability. Jo is dedicated to working with impact-driven organisations to decarbonise our food system and has been focused on accelerating the development of alternative proteins since joining Cellular Agriculture Australia in 2021.



James Ryall  
Principal at James Ryall Consulting &  
Venture Builder at Beanstalk

Dr James Ryall is a distinguished biotech consultant and Venture Builder with over twenty years of expertise in cell biology, biomanufacturing, agrifood-tech and regenerative medicine. After an illustrious academic career, James transitioned to the biomanufacturing sector, serving as the Chief Scientific Officer at Vow, where he spearheaded cultured meat innovations. He now advises a diverse array of biotech companies employing biomanufacturing technologies to tackle some of today's most pressing challenges. Recently, James has augmented his startup experience by joining Beanstalk Agtech as a Venture Builder.



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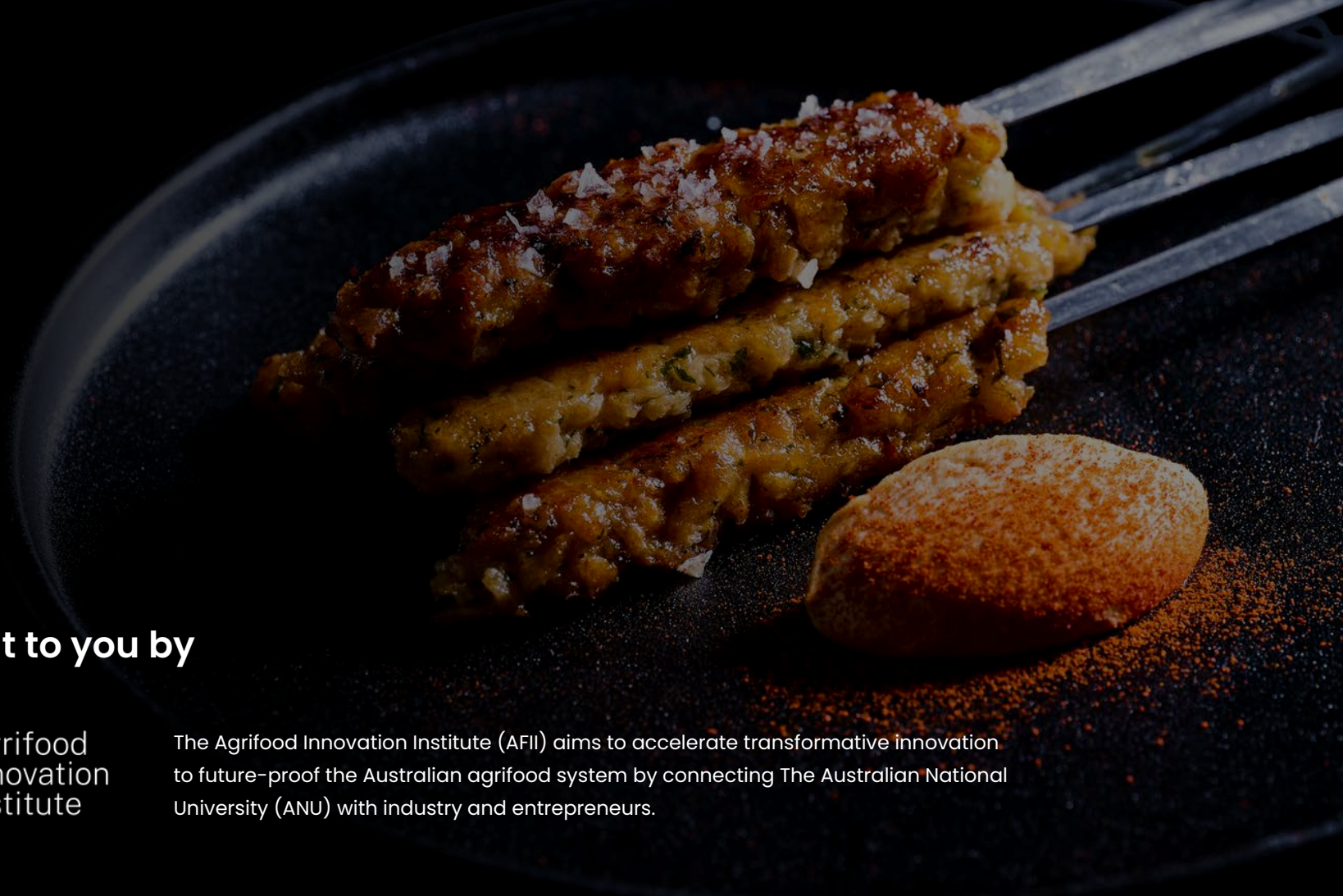
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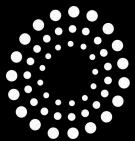
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The Agrifood Innovation Institute (AFII) aims to accelerate transformative innovation to future-proof the Australian agrifood system by connecting The Australian National University (ANU) with industry and entrepreneurs.



Cellular  
Agriculture  
Australia

Cellular Agriculture Australia (CAA) is a registered Australian not-for-profit and the leading advocacy organisation for the cellular agriculture sector in Australia.



Australian  
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NATIONAL  
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As a joint initiative of the Commonwealth Government and the ANU, the ANU National Security College plays a key role in advancing Australia's preparedness for emerging risks, including food system shocks.