

Cultivated Meat: Pioneering Humane, Sustainable, and Delicious Solutions for the Future of Food by Growing Meat From Animal Cells



Eric Schulze
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In today's growing and warming world, the quest for sustainable solutions has become imperative. One innovation that holds tremendous promise is cultivated meat. In this session, UPSIDE Foods' VP of Global and Scientific Affairs at UPSIDE will introduce the concept of cultivated meat, highlighting its significance, production methods, regulatory framework, current state, and future prospects. Furthermore, the session will explore how future generations can actively contribute to the growth and success of this groundbreaking industry, while considering the role of meat in humanity's past, present, and future.

Eric Schulze, PhD is a professional molecular biologist, genetic engineer, and former federal biotechnology regulator. He is currently Vice President of Global and Scientific Affairs at UPSIDE Foods, where he leads the company's regulatory-, policy-, and government affairs work. He previously served as Vice President of Product, where he led both design and development of the company's meat products. Before that, he served as a U.S. Food and Drug Administration regulator, handling a portfolio of novel food and drug biotechnology products. As a civil servant, Dr. Schulze also served as a federal STEM education policy capacity within the National Science Foundation and currently works with the National Academy of Sciences on undergraduate STEM education transformation. He holds a doctorate in genetic, cellular, and molecular biology with a specialty in embryonic stem cell engineering and is trained in broadcast communication, speechwriting, and risk assessment.