

Process Scale Up Workshop

November 6-7th, 2023

Coffman Memorial Union
300 Washington Ave SE,
Minneapolis, MN 55455
Great Hall



Monday, November 6th, 2023

8:00 – 9:00 am	Breakfast & Registration
9:00 – 9:35	Opening Remarks Pam Ismail, Professor and PPIC Director and Founder, University of Minnesota
9:40 – 10:15	Keynote Speaker: Scaling: How Different Organizations See the Challenge Kip Underwood, CEO, Burcon NutraScience Co.
10:15 – 10:50	BREAK & NETWORKING SESSION
10:55 – 11:20	Piloting Operations to Commercial Feasibility for Alternative Proteins Mat Koppang, Technical Sales Manager, Crown Iron Works
11:25 – 11:50	Scaling Supercritical Carbon Dioxide Extraction for Plant De-oiling and Protein Purification Lalit Chordia, Founder, Thar Process Inc
11:55 am – 12:20 pm	Process Efficiency in Second Generation of Pulse Protein Concentrates Denis Chéreau, General Manager & Founder, IMPROVE SAS
12:20 – 1:20	LUNCH
1:25 – 1:50	Harnessing Filtration Technology for Sustainable Down Stream Processing Solutions Elizabeth Teigland, Application Sales Manager, Tetra Pak
1:55 – 2:20	Thermal Heat Treatments for Protein Modification Andy Christensen, Business Development Representative, Bepex
2:25 – 2:50	Mastering the Art of Enzyme Scale-Up: A Roadmap for Enzyme Discovery and Food Innovation Nickolas Broches, Food Application Scientist, Amano Enzyme USA
2:50 – 3:25	BREAK & NETWORKING SESSION
3:30 – 3:55	Introduction to the Production and Application of Enzymes for Plant-based Foods James Chapa, Scientist, Novozymes
4:00 – 4:25	Fermentation Scale Up Overview - Idea to Facility Matt Tom, Founder & President, MTCC
4:30 – 4:55	Designing & Building a Precision Fermentation Facility for Alternative Proteins Derik Ward, Sr. Director of Project Engineering, Liberation Labs
6:30 – 8:00	NETWORKING DINNER Courtyard Marriott Minneapolis Downtown, 1500 Washington Avenue South



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Tuesday, November 7th, 2023

8:00 – 9:00 am	Breakfast
9:05 – 9:30	<i>From Prototype to Production – Scalable Technologies for Protein Texturization</i> Volker Lammers, Platform Manager, DIL
9:35 – 10:00	<i>Techno-economic Analyses of Large-Scale Alternative Protein Production Facilities</i> Karen McDonald, Professor Emerita, UC Davis
10:05 – 10:30	<i>Basics of LCA: What You Need to Know</i> Bryce J. Weinand, Climate Solutions Subject Matter Lead, Black & Veatch
10:35 – 11:00	<i>How to Save Millions and Have No Emissions from Your Processing Line</i> Christine Lewington, Founder & CEO, PIP International Inc.
11:00 – 11:35	BREAK & NETWORKING SESSION
11:40 – 12:40	<i>Panel Discussion</i> Kushal Chandak, VP of R&D, PURIS Justin Shimek, CEO and Chief Technology Officer, Mattson Kip Underwood, CEO, Burcon NutraScience Corporation Dilek Uzunalioglu, Senior Director, Food Discovery & Design, Motif FoodWorks Jamie Valenti-Jordan, CFS, CEO, Catapult Commercialization Services Inc
12:40 – 12:45 pm	<i>Closing Remarks</i> Pam Ismail, Professor and PPIC Director and Founder, University of Minnesota
Boxed Lunch	

