

Chemistry and Food: Safety, Authenticity, and Other Challenges

A Webinar Hosted by the Chemical Sciences Roundtable

June 2, 2023

11:00 – 12:30 PM ET

Chemists are creating new innovations in food technology to tackle complex challenges in the industry such as ethical and sustainable production and retaining or enhancing nutrition. Advances in artificial fermentation, cellular agriculture, and in-vitro culturing are evolving the needs and concerns of the food production sector. While these innovations have become more commonplace, regulation and testing technologies to protect consumers and inform industry stakeholders have not kept pace. Chemists and chemical engineers offer advanced techniques that can provide molecular information to be applied to food safety and regulation, including insights into nutrition and contamination. This webinar, hosted by the Chemical Sciences Roundtable, will examine the current landscape of synthetic food and cellular agriculture and explore how the chemical sciences can provide insights into the modern food industry.

AGENDA

11:00 AM	Welcome and Introductions <i>Ayanna Lynch, Research Assistant</i>
11:05 AM	Point/Counter-Point Carlos Gonzales, Chemical Sciences Roundtable Member Nicola Pohl, Chemical Sciences Roundtable Member
11:10 AM	Climate Overview and Opportunities in Food System Change and Development Nick Halla Board Director <i>InnerPlant</i>
11:30 AM	A Windy Road Ahead for Alternative Proteins: Technical Challenges and Opportunities Florian Schattenmann CTO and VP of R&D and Innovation <i>Cargill</i>
11:50 AM	Food Safety Benefits and Risks in Future Agriculture and Food Production Technologies Felicia Wu John A. Hannah Distinguished Professor, Department of Food Science and Human Nutrition <i>Michigan State University</i>
12:10 PM	Discussion and Q&A Co-Moderated by Carlos Gonzalez, Chemical Sciences Roundtable Member Nicola Pohl, Chemical Sciences Roundtable Member
12:30 PM	Webinar Concludes