



THE ALT.MEAT PROGRAM

at Sutardja Center for Entrepreneurship and Technology

Our growing need for food poses one of the biggest dangers to the planet. How can the world provide more food without increasing global warming, animal cruelty, water use and loss of biodiversity? Shifting to less meat-intensive diets can clearly help, since meat and particularly beef, is one of the largest contributors to green-house emissions, water and land use, and pollution.

OUR GOAL IS TO TAKE THIS EMERGING INDUSTRY TO THE NEXT LEVEL.

At the Alt.Meat Lab at UC Berkeley, talented and entrepreneurial students are working with world-class faculty and a strong network of companies to answer these questions through classes and in-depth research projects. To do this, we are leveraging the richness of UC Berkeley to work not only with engineers, biologists, chemists or physicists — but also with departments such as sociology, agricultural economics, public policy and economics.

Companies benefit in this collaboration by accessing a growing network of students, academics, entrepreneurs, companies, venture capitalists and incubators. Our students not only create new ventures (e.g. Terramino Foods, US \$4.2 million funding 2018), but also have the right entrepreneurial mindset to work in established companies seeking to enter this new space, poised for exponential growth.

Topics we have explored in collaboration with the industry:

- Develop a concept product that replaces meat from a nutritional and functional perspective, but does not try to mimic it.
- Develop a meat-like plant product that includes “intracellular” fat and water, improving the performance of current meat analogue processes
- Lab-grown meat: How to incorporate advancements in plant-based meats to lab grown- meat, by creating “hybrid” products, comprising both real animal cells and plant protein and/or scaffolds.
- Investigate what traits plants should have to make them suitable raw materials to produce plant-based meat and explore how you could use CRISPR technology to achieve this.

HOW TO ENGAGE WITH THE ALT.MEAT LAB FROM UC BERKELEY

<p>Level 1</p> <p>Be part of our network (free)</p>	<ul style="list-style-type: none"> • Your company/organization/start-up listed in our website as part of our network • Receive our bi-monthly alert on the Alt.Meat Lab activities • Be invited as a speaker and mentor in our classes.
<p>Level 2</p> <p>Corporate Sponsor (\$25,000/yr)</p>	<ul style="list-style-type: none"> • Includes Level 1 benefits • Selected industry members will be part of a 5 member Bi-Monthly Round-Table to discuss industry trends, relevant challenges, and connect with different students and departments at the University of California, Berkeley. • Engage with 2 students per semester to work on specific challenges in your company. • Set up class challenges and work closely with 1 team of 4-5 students per semester. • Company name listed as sponsor to build awareness on the Berkeley campus • Visibility to students and broad ecosystem • All activity published in public domain • No IP restrictions
<p>Level 3</p> <p>Corporate Partner (\$50,000/yr)</p>	<ul style="list-style-type: none"> • All benefits of Levels 1 and 2. • Sponsor one Alt.Meat Challenge class per year. • Set up class challenges and work closely with 3 teams of 4-5 students per semester. • Engage with 4 students per semester to work on specific challenges of your company. • Participation in lab or activity as named Industry Fellow at the Center • Contribute as listed Industry Fellow • Active collaboration in lab and teaching areas

Program Director: Ricardo San Martin

Academic collaborators:

Prof. Ikhlaz Sidhu, Director SCET, UC Berkeley

Peter Cnudde- Board of SCET, UC Berkeley (former VP Yahoo)

Prof. Jason Ryder, UC Berkeley – Chemical Engineering (Former CTO JUST)

Prof. AJ van der Goot, U. of Wageningen, Holland. Head of “Meat Matters” EU Program