



University of  
**Nottingham**  
Future Food

## February news

Welcome to the latest newsletter from the Future Food Beacon.

---

In this edition:

[New research on cultivated meats](#)

[Future Food news](#)

[Total Food 2022](#)

[News from the Food Innovation Centre](#)

[Upcoming talks, seminars and conferences](#)

[Selected publications](#)

[Find out more about our work](#)

---



Prof Ramiro Alberio and colleagues have developed a way to grow stem cells under chemically defined conditions, with the potential to develop novel food products like cell cultured meat, and to raise enhanced livestock. This technology has been licensed by Meatable to commercialise pig and cattle embryonic stem cell lines.

---

## Future Food News

Congratulations to PhD candidate Hina Kamal (Future Proteins Platform) and her team for making it to the [finals of the Malaysian Young Entrepreneur Scheme!](#)

Dr Nik Watson was featured on [Food Matters Live](#), talking about the role of environmental engineers in food and drink manufacturing.

---

## Book now for Total Food 2022



# Total Food 2022:

maximising  
value from the  
food chain

**13–14 July 2022**, Jubilee Conference Centre

Find out more:

[nottingham.ac.uk/go/totalfood2022](https://nottingham.ac.uk/go/totalfood2022)

[#totalfood2022](https://twitter.com/totalfood2022)

---

## Food Innovation Centre news

### **Food Innovation Centre supports Kitchen Prep UK to deliver healthy ready meals**

A new enterprise offering nutritionally balanced pre-prepared meals for key workers and others has been launched with the support of experts at the Food Innovation Centre at the University of Nottingham. Long Eaton-based Kitchen Prep UK specialises in chef-cooked ready meals for people who want to eat healthily but are time poor or need the convenience of pre-prepared frozen options that take just minutes to cook in the microwave.

The inspiration for the lockdown enterprise came after founders Emily Willis and Luke Skidmore decided they wanted to support key workers like doctors, nurses and police officers and make it easier for them to source and eat healthy ready meals. The new business has been supported by experts at the Food Innovation Centre, who have given

Emily hopes that in the future, the ready meals will be available via display units in key locations such as hospitals, police stations, gyms and other places – so staff and customers can enjoy their gourmet healthy pre-prepared meals on site or for take away. Find out more [here](#).

The Food Innovation Centre has provided expert advice to more than 60 food and drink firms in Derbyshire and Nottinghamshire over the past two years. [Find out how they can help you.](#)



Upcoming talks, seminars and conferences

(University of California, Irvine)

**23 February, midday** (online)

[Ethylene acts as a key signal to sense soil compaction](#), Dr Bipin Pandey (Current Advances in Biosciences Seminar programme)

**23 February, 4pm** (online)

[Food thinkers: Rethinking food policy from feminist perspectives](#), Dr Nozomi Kawarazuka (CGIAR)

**11-12 April**

[Plant genomics and gene editing congress](#), The Hague (10% discount if you use the code: SM/PGC/10)

**3-5 May 2022**

[Forum for Global Challenges](#), Birmingham

**9-12 June 2022**

[Conference on Food, Sustainability, and the Environment](#), The Umbra Institute, Perugia, Italy

**12-15 July 2022**

[Nutrition Society Summer conference](#), Sheffield

**September 2022** Save the date! Future Food conference

Details to follow soon.

---

## Publications from Future Food

Bipin Pandey and colleagues have a new paper out in [The Plant Cell](#), investigating the development of primary roots in rice seedlings.

The effects climate change might have on the dairy supply chain have been [analysed by Rachel Gomes and colleagues](#), and they suggest mitigation and alternative strategies for the dairy industry.

The Food Innovation Centre has published [new advice on Healthy Eating for the Elderly](#) to help food and drink businesses develop products for older people.

The paper supporting Ramiro Alberio's work on stem cells has been published in journal [Development](#).

---

Find out more about the Future Food Beacon and how you can work with us on [our website](#). Stories about our researchers and our research can be found [on our blog](#).

**To tell us your news, share conference registrations or abstract opportunities, as well as any food-related reading please email:**

[Lexi Earl](#), Outreach and Engagement Manager, Future Food Beacon



Tweet



Forward



Share



This email was sent to [<<Email Address>>](#)

[why did I get this?](#) [unsubscribe from this list](#) [update subscription preferences](#)

Future Food Beacon · Future Food Beacon · Plant Sciences, University of Nottingham · Sutton Bonington, Ngm LE12 5RD · United Kingdom