

iCAMP 26

5TH ANNUAL

INNOVATION SUMMIT FOR FOOD BIOMANUFACTURING



RESEARCH



COMMERCIALIZATION



MANUFACTURING



INVESTMENT

*Connecting Research, Industry, Investment
& Commercial Scale-Up*

SEPTEMBER 1-2, 2026

UC DAVIS ARC CONFERENCE CENTER

DAVIS, CALIFORNIA



• SUMMIT PROGRAM •

Welcome to iCAMP26

On behalf of the iCAMP leadership team, we welcome you to the 5th Annual Innovation Summit for Food Biomanufacturing at UC Davis.

iCAMP26 brings together researchers, students, global food-industry innovation leaders, biotechnology companies and commercial developers, entrepreneurs, investors, policymakers, workforce leaders, university partners, and culinary professionals. Together, we are exploring how scientific discovery, engineering, infrastructure, investment, policy, and market adoption can advance a more innovative, resilient, nutritious, and sustainable food system.

We invite you to participate in the panel conversations, meet our emerging researchers, visit the posters and exhibits, join the roundtable discussions, sample innovative foods, and connect with people working across the food-biomanufacturing ecosystem.

We are especially grateful to our speakers, sponsors, commercial development partners, exhibitors, volunteers, students, and attendees for contributing their expertise, resources, and enthusiasm. Your participation makes this Summit—and the broader work of building this ecosystem—possible.

Welcome to iCAMP26. We hope you leave inspired, connected, and ready to help move promising ideas toward meaningful real-world impact.

Sincerely,
iCAMP Leadership Team

PROGRAM AT A GLANCE

SEPTEMBER 1

Panels • posters • roundtables
flash talks • reception

SEPTEMBER 2

Investment • policy •
infrastructure
university centers • tours

SEPTEMBER 3

Technical Research Retreat

iCAMP26

Plan your Summit experience



SUMMIT

September 1–2, 2026
UC Davis ARC Conference Center
Davis, California



Link to
agenda: 



DAY ONE RECEPTION

September 1 • 5:00–6:30 p.m.
Cocktails, appetizers, and networking



OPTIONAL TOURS

September 2 • Afternoon
Industry and pilot-facility visits
For registered attendees



TECHNICAL RETREAT

September 3 • 9:00 a.m.–5:00 p.m.
Robert Mondavi Institute
Wine & Food Science



Link to
agenda: 



**Important: The Summit is at the ARC Conference Center—
not the conference center adjacent to Hyatt Place.**

TUESDAY, SEPTEMBER 1

iCAMP26

Day One • Morning

- 8:00** Registration & Networking Breakfast
- 8:30** Welcome to iCAMP26! • iCAMP Executive Director Kara Leong
- 8:35** Opening Address • UC Davis Chancellor Gary May
- 8:45** State of the California Food Biomanufacturing Ecosystem • iCAMP Center Director David Block
- 9:00** **The Future of Food Innovation: Industry Perspectives & Emerging Opportunities**
- 9:40** Engineering & Manufacturing Technologies: Scaling the Next Generation of Foods
- 10:20** Networking Break
- 10:50** Showcasing Food Innovation: Emerging Proteins, Ingredients & Technology
- 11:30** **Universities as Market Makers: Harnessing Institutional Dining to Accelerate Food Innovation**
- 12:15** Networking Lunch & Student Research Poster Session

TUESDAY, SEPTEMBER 1

iCAMP26

Day One • Afternoon

- 1:15** iCAMP26 Emerging Research Leaders Flash Talks • Led by Denneal Jamison-McClung
- 2:35** Bringing Food Innovation to the Plate: Accelerating Adoption in University & Institutional Dining
- 3:15** Networking Break
- 3:45** Workforce Development: Building California's Food Biomanufacturing Talent Pipeline
- 4:25** Emerging Researcher Flash Talk & Poster Awards
- 4:55** Looking Ahead to Day Two • iCAMP Executive Director Kara Leong
- 5:00** Looking Ahead to Day Two • iCAMP Executive Director Kara Leong
- 5:00** Cocktail & Appetizer Networking Reception
Student posters and innovation partners will remain central to the day's conversations and connections.

TUESDAY, SEPTEMBER 1

iCAMP26

Innovation Roundtables

Connect directly with leaders from UC Davis and the regional innovation ecosystem for brief, small-group conversations about resources, partnerships, facilities, and opportunities to move food innovation forward.

Choose the tables most relevant to you and rotate throughout each session.

12:10–1:20 PM

UC Davis Research, Commercialization & Entrepreneurship Resources

- UC Davis Venture Catalyst & Aggie Accelerator — Director Karl Jessen
- UC Davis Innovation Institute for Food & Health — Industry Partnerships Manager Marissa Pickard
- AI Institute for Next Generation Food Systems — Professor & Center Director Ilias Tagkopoulos
- UC Davis Phaff Yeast Culture Collection — Collection Manager Dr. Karen Kalanetra

3:20–4:30 PM

Regional Innovation, Infrastructure & Commercialization Resources

- LifeSpace Labs — Head of Bioprocessing Justin Wong
- AgStart — Co-Founder & Board Chair John Selep
- Inventopia — Founder & Executive Director Tim Keller
- Aggie Square & Connect Labs — Director Ajith Anand
- BioSpace & Capital Innovation District — Fulcrum Property Controller Daniel Covrig

WEDNESDAY, SEPTEMBER 2

iCAMP26

Day Two • Innovation into action

8:00

Registration

8:30

Welcome Back

8:40

Fueling Food Innovation: Investment, Entrepreneurship & Commercialization

9:20

Fireside Chat: Federal Policy, Competitiveness & the Future of Food Biomanufacturing

10:00

Networking Break

10:30

Scaling Food Biomanufacturing in California: Infrastructure, Partnerships & Commercialization

11:10

The Role of University Innovation Centers in Shaping the Future of Food

11:50

Closing Remarks

11:10

End of Summit



AFTERNOON • Optional Industry & Pilot Facility Tours for registered attendees

We will not be providing transportation to the tours.

These are tours to regional biotech incubators and food innovation companies.

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Featured voices



Gary May

Chancellor, UC Davis

UC Davis' seventh chancellor and a nationally recognized leader in higher education and STEM, with a career focused on academic excellence, inclusion, public service, and student success. A recipient of the Presidential Award for Excellence in STEM Mentoring, he is a member of the National Academy of Engineering and American Academy of Arts and Sciences and holds master's and Ph.D. degrees in electrical engineering and computer science from UC Berkeley.



Assemblymember

Ash Kalra

California State Assembly

Represents California's 25th Assembly District and was the first Indian American elected to the California Legislature. As Chair of the Select Committee on Alternative Protein Innovation, he works to advance California's leadership in alternative proteins and food biomanufacturing. In 2022, he championed a \$5 million state investment in University of California alternative protein research and development and continues to advocate for solutions addressing food security, environmental sustainability, animal welfare, and public health.



Marilyn Biscotti

"Supply Chain Therapist"

Brings more than 30 years of foodservice leadership spanning manufacturing, procurement, culinary development, supply chain, strategic sourcing, and operations, with experience at Kraft Foods, Pillsbury, Heinz Foods, Universal Studios Hollywood, and Johnny Rockets. Most recently served as Senior Category Manager, Hospitality & Food at the University of California Office of the President and Co-Director of the Global Climate Leadership Council's Sustainable Food Program.

Innovation leaders from major global food companies will share the technologies, ingredients, and market shifts they are watching—and where researchers, startups, and innovation partners should direct greater attention.

**Harold Schmitz** MODERATOR

Co-Founder & Partner, The March Group

A seasoned venture builder working at the intersection of research universities, food, health, and climate technology. He co-founded UC Davis' Innovation Institute for Food and Health and builds collaborations connecting researchers, innovators, and companies to accelerate commercialization.

**John Satumba**

Vice President, Global Food Innovation, Cargill

Vice President of Global Food Innovation at Cargill, with extensive leadership experience spanning R&D, product development, applications, analytical chemistry, and technical services. He focuses on business-driven science and translating food innovation into commercially relevant solutions.

**Pauline Teunissen**

Global Application Leader, Grain Processing, IFF

Global Application Director for Grain Processing at IFF, advancing biotechnology solutions for sustainable and efficient food and biofuel production. She brings technical, commercial, and global leadership experience translating new technologies from concept to commercial impact.

**Ryan Bogard**

Global Science & Technology Leader, Mars Petcare

A biomanufacturing expert and Mars Global Material Science Technical Leader advancing safe, nutritious, sustainable ingredients for next-generation pet foods. Specializes in scaling bioproducts to commercial production and building collaborative partnerships that accelerate innovation across the value chain.

Engineering & Manufacturing Technologies: Scaling the Next Generation of Foods

This conversation will examine the engineering, processing, equipment, and manufacturing advances needed to move promising food technologies from laboratory research toward reliable and cost-effective production.



David Block

Professor, Viticulture & Enology/
Chemical Engineering, UC Davis

Brings deep expertise in bioprocess engineering, fermentation, process optimization, and scale-up, applying engineering approaches to cultivated meat and alternative protein production while advancing technologies that bridge laboratory research and commercial food biomanufacturing.



Arun Luthra

Managing Director, Amerging Technologies

Develops scalable fermentation and bioreactor solutions and builds bioprocess partnerships supporting pilot-scale manufacturing, alternative proteins, cultivated meat, and emerging novel-food technologies.



Harishankar Manikantin

Associate Professor, Department of Chemical Engineering,
UC Davis

Studies transport phenomena and complex fluids at UC Davis, with research spanning bioreactor scale-up, membrane biophysics, suspension mechanics, viscoelastic flows, and biological systems.



Somen Nandi

Adjunct Professor, Department of Chemical Engineering, UC Davis

Brings 25 years of experience developing recombinant-protein production platforms using plants, seeds, tissues, and bioreactors, with multidisciplinary bioprocess work contributing to nine products now on the market.



Amy Rowat Moderator

Professor, Department of Integrative Biology & Physiology, UCLA

Researches the physical properties of cells to advance cancer treatments and pioneer cellular agriculture. Directs the Science & Food program, utilizing culinary arts to translate complex physics concepts for the public.

Showcasing Food Innovation: Emerging Proteins, Ingredients & Technology

Researchers and entrepreneurs will showcase emerging proteins, plant-cell platforms, functional ingredients, and food technologies while exploring what will be needed to translate these innovations into practical products and commercial opportunities.



Nitin Nitin

Professor and Vice Chair, Food Science and Technology, UC Davis

Leads interdisciplinary research integrating food engineering, applied microbiology, materials science, modeling, and biosensing to address critical food-system challenges, with more than 225 peer-reviewed publications.



Dan Hogan

Visiting Scholar, Stanford University

Has led interdisciplinary teams at Impossible Foods and Alpine Bio developing novel plant proteins and now collaborates with Stanford Professor Pat Brown on next-generation plant-protein technologies.



Paulo Zaini

Associate Project Scientist, Department of Plant Sciences, UC Davis

Applies expertise in microbiology, molecular biology, biochemistry, multi-omics, and gene editing to plant science, with an increasing focus on plant-based biomanufacturing.



Alan Peristein

Chief Executive Officer, California Cultured

Founder and food-tech entrepreneur with 20+ years in biotechnology and cellular agriculture, developing sustainable approaches to high-demand foods including chocolate and coffee.



Pam Ismail Moderator

Founder & Director, Plant Protein Innovation Center (PPIC)

Leading expert in protein chemistry, functionality, and ingredient innovation, connecting fundamental research with commercial application. Built PPIC into a globally recognized hub advancing plant protein innovation through industry-academic collaboration, research, and education.

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University procurement, dining, and innovation leaders will explore how institutional purchasing power can create meaningful pathways for testing, validating, and expanding the adoption of innovative foods.



Marilyn Biscotti

Supply Chain Therapist

Marilyn helps organizations build resilient, people-centered supply chains that drive performance, innovation, and positive impact.



Chef Kue Her

Senior Executive Chef, UC Davis

Culinary Institute of America-trained chef with extensive hospitality and university dining experience, advancing plant-forward, nutritious, and sustainable food at UC Davis.



Kraig Brady

Executive Director for Dining Services, UC Davis

Brings decades of foodservice operations experience, including 26 years at Nugget Markets, where he led operations and developed its Fresh Kitchen concept, before joining UC Davis Dining Services.



Kara Leong

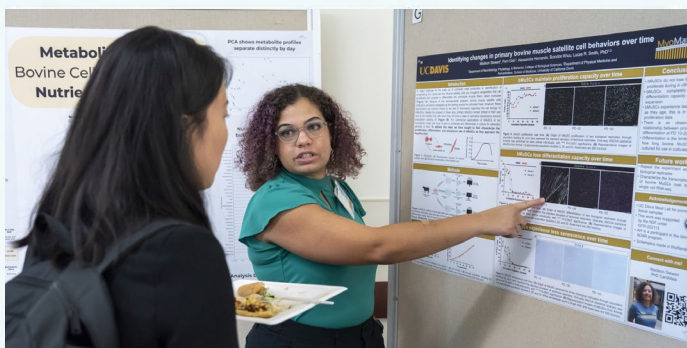
iCAMP Executive Director

Drives iCAMP's mission to connect leaders, spark innovation, and accelerate the future of food through collaboration and research.

iCAMP26 | Emerging Research Leaders

12:10 – 1:00 PM • NETWORKING LUNCH & EMERGING RESEARCH LEADER POSTER SESSION

Enjoy lunch while meeting emerging researchers and exploring student-led scientific work featured in the Emerging Researchers Scientific Poster Competition, while visiting vendors and connecting with colleagues from across the food innovation ecosystem.



1:00 – 2:00 PM • iCAMP EMERGING RESEARCH LEADERS FLASH TALKS

Emerging researchers will compete in a fast-paced flash talk competition, presenting accessible snapshots of their work while highlighting new ideas and discoveries across food science, biotechnology, agriculture, engineering, and biomanufacturing.

*Led by Denneal Jamison-McClung, Director, UC Davis Biotechnology Program;
iCAMP Education and Workforce Lead*



SPEAKERS BY SESSION

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Culinary, nutrition, industry, and consumer-behavior leaders will discuss what innovative foods must deliver in taste, nutrition, affordability, sustainability, functionality, and operational performance to succeed in institutional dining.



Chef Alex Dino

Corporate Executive Chef, Nestle Professional Solutions

With more than 20 years of culinary leadership experience, Chef Alex Dino drives innovation and operational excellence across Nestlé Professional's foodservice portfolio, helping customers create exceptional dining experiences.



Chef Kue Her

Senior Executive Chef, UC Davis

Culinary Institute of America-trained chef with extensive hospitality and university dining experience, advancing plant-forward, nutritious, and sustainable food at UC Davis while connecting culinary innovation, farm-fresh ingredients, and large-scale institutional dining.



Kelsey Nederveld

Director of Nutrition Services, Sacramento Unified School District

Child-nutrition and food-systems leader who helped develop a 50,000-square-foot Central Kitchen now producing more than 185,000 freshly prepared meals weekly while advancing local procurement and sustainability.



Dr. Carsten Carstens

Co-Founder and Chief Science Officer, Karana Foods

Leads R&D, operations, and supply chain for sustainable, plant-forward foods made from regeneratively farmed crops, bringing extensive food-industry R&D and ingredient-development expertise.



A. Janet Tomiyama Moderator

Professor, Department of Psychology, UCLA

Professor of Psychology at UCLA whose research focuses on eating behavior, body image, and self-regulation, with a passion for translating science into real-world impact.

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Workforce and industry leaders will discuss the education, training, career pathways, and cross-sector partnerships needed to prepare California's next generation of food biomanufacturing talent.



Kaina Pereira

Executive Director, California Workforce Development Board

Leads California's statewide workforce development efforts, creating opportunities and advancing strategies that strengthen the state's talent pipeline and economic future.



Trish Kelly

Senior Advisor, Valley Vision

Leads food, agriculture, and regional economic-development initiatives with expertise in innovation ecosystems, workforce development, agrifood technology, and cross-sector partnerships across California's Capital Region.



Teryn Wolfe

Chief Executive Officer, Nexture Bio

Entrepreneur and biomanufacturing leader specializing in electrospinning, with experience spanning food technology, research, startup leadership, measurement, and nonprofit development.



Noga Golan

Founder and CEO, Food Impact Partners

Expert in food systems innovation and impact investing, working at the intersection of business, sustainability, and equity to accelerate transformative change across the food industry.



Dr. Denneal Jamison-McClung

Moderator

Biotechnology Program Director, UC Davis

Leads the Biotechnology Program at UC Davis, advancing education, innovation, and workforce development at the intersection of science, industry, and society.

iCAMP26 Fueling Food Innovation: Investment, Entrepreneurship & Commercialization

Investors and commercialization leaders will discuss what promising food innovations need to attract support, build strong companies, demonstrate market potential, and successfully navigate the journey from research to commercialization



Mike Lemcke

Director Aggie Venture Accelerator, UC Davis Venture Catalyst

Helps life-science innovators develop startups and move promising technologies from university laboratories into the marketplace through the Aggie Venture Accelerator and UC Davis Venture Catalyst.



Kim Fisher

Director of Programs, UC Davis Innovation Institute for Food & Health; CEO, Food & Health Angels

Connects emerging food and health research, entrepreneurship, and early-stage capital to accelerate innovation, drawing on extensive experience as a founder, executive, investor, and startup mentor.



Max Schmitz

The March Group

Evaluates early-stage food, consumer health, and clean-energy opportunities while working with founders on fundraising, technology differentiation, commercialization strategy, and venture development.



David Mills Moderator

Distinguished Professor of Food Science and Technology, UC Davis

Brings deep expertise in food science, microbiology, and nutrition, translating research into opportunities for innovation and commercialization while connecting scientific discovery with entrepreneurship, investment, and emerging technologies shaping the future of food.

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This conversation will explore how state and federal policy, public investment, and strategic partnerships can strengthen research, domestic manufacturing, economic competitiveness, and commercialization across food biomanufacturing.



Dr. Jack Bobo

Executive Director,
UCLA Rothman Family Institute
for Food Studies

Leads UCLA's efforts to advance research, education, and public engagement on food systems, nutrition, and food policy to address pressing global challenges and promote a more sustainable and equitable food future.



Liliana Pond Miller

State Affairs Director,
Food Solutions Action

Working at the intersection of food and policy, with experience spanning the Indiana and California legislatures, UK Parliament, nonprofit organizing, and federal advocacy on Capitol Hill. Today, she leads state policy efforts at Food Solutions Action, working to advance the U.S. protein innovation sector and build a stronger, more resilient food system for an increasingly protein-hungry world. She spends a lot of time thinking about the future of food, and happily, a fair amount of time eating it too.

SPEAKERS BY SESSION

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Leaders from industry, research, development, and regional innovation organizations will examine the facilities, capital, scale-up capabilities, and strategic partnerships required to build a competitive California food biomanufacturing ecosystem.



Mark Romney

Senior Vice President,
Blue Rise Ventures and Fulcrum Property

Invests in and advises innovative companies and infrastructure projects that advance sustainable food systems and regional economic growth.



Paul Shapiro

Founder and CEO, BMC Ingredients

Leads BMC Ingredients in producing innovative, sustainable collagen and protein ingredients that support better nutrition and healthier people, pets, and planet.



Justin Wong

Head of Bioprocessing, Flex Bioculture

Leads bioprocess development for food, agriculture, and biotechnology clients, helping early-stage companies scale bacterial and yeast-based processes beyond the laboratory.



John Selep

Co-Founder and Board Chair,
Agtech Innovation Alliance

Advances innovation in agriculture and food by connecting entrepreneurs, researchers, investors, and corporations to accelerate agtech solutions and build a more sustainable food system.



Karen McDonald Moderator

Distinguished Professor Emerita of
Chemical Engineering, UC Davis

Expert in chemical engineering and sustainable processes, advancing research, education, and innovation to address complex global challenges.

The Role of University Innovation Centers in Shaping the Future of Food

University-center leaders will discuss how coordinated research, shared infrastructure, workforce programs, industry partnerships, and regional specialization can create a stronger national food biomanufacturing network.



David Block

Center Director, iCAMP; Professor of Viticulture and Enology, UC Davis

Leads iCAMP and advances research and education in viticulture and enology while fostering industry partnerships and innovation.



Amy Rowat

Co-Director, iCAMP; Professor of Integrative Biology and Physiology, UCLA

Leads interdisciplinary research in meat and cellular agriculture, connecting collaborative programs across institutions, researchers, industry, and the broader food biomanufacturing ecosystem.



Pam Ismail

Professor and Director, Plant Protein Innovation Center, University of Minnesota

Leads the Plant Protein Innovation Center and advances plant-based protein research, innovation, and workforce development to support sustainable food systems.



Rohan Shirwaiker

Executive Director, Bezos Center for Sustainable Protein; Professor, NC State University

Drives sustainable protein research and innovation while building partnerships that advance resilient, sustainable, and equitable food systems.



Ana Lucia Cordova Moderator

Director of Strategic Initiatives, UC Davis Office of Research

Leads strategic initiatives that strengthen research, foster cross-sector partnerships, and advance innovation to address complex global challenges.

Thank you to our partners

SUMMIT SPONSORS

- Blue Rise Ventures / Fulcrum Property



- Amerging Technologies Pvt. Ltd.



VENDORS & ORGANIZATIONS

- Distek



- Flex BioCulture



- LifeSpace Labs



- Davis Alt Protein Project



The **Alt Protein**
Project

- UC Davis Biotechnology Program



UC DAVIS
Biotechnology Program

FOOD INNOVATION PARTNERS

- Karana Foods



- The Spare Food Co.



- NuCicer



- Eat Just



CONTINUE THE CONVERSATION

iCAMP26

Food Biomanufacturing Technical Research Retreat



SEPTEMBER 3, 2026



9:00 AM–5:00 PM



Robert Mondavi Institute for Wine and Food Science
UC Davis

A full day of scientific and technical presentations spanning plant proteins, cultivated food, plant-cell systems, fermentation, functional ingredients, biomaterials, bioprocessing, scale-up, and food-system innovation.



Beverages, snacks, and lunch provided to registered attendees.

TECHNICAL PROGRAM HIGHLIGHTS



Plant proteins and structured foods



Cultivated meat and edible biomaterials



Fermentation and agricultural upcycling



Plant-cell culture and cocoa scale-up



Research posters and networking



AGENDA