About the speakers:

Gilonne d'Origny currently serves the Interim co-Executive Director at the Center for Progressive Reform, in charge of development. She is also Translational Advisor to the Institute for Protein Design at the University of Washington, assisting with developing cellular agriculture capabilities. She acts as Principal for Umzala, LLC, a cellular agriculture and vegan consultancy for investors.

Gilonne was the second employee at New Harvest, which advances scientific open research into cellular agriculture. Before then, she worked at Citi, developing bonds for good, in private equity on green tech, at Columbia University on translating climate science for Wall Street and the High Street. She co-produced and co-directed Stealing Klimt, a documentary on the restitution of five paintings by Gustav Klimt, including the famous Lady In Gold.

During school, she published many op-eds and columns for the Providence Journal, Africa Confidential, the Boston Globe, etc. and co-authored a chapter on carbon trading under the Kyoto Protocol for the Royal Society.

Born in France, she moved to the US to study a BA at Brown University and an MA and an LLM at the School of Oriental and African Studies at the University of London. Her academic focus was on questions of sovereignty: from decolonization (*e.g.*, Western Sahara) to war crime prosecution and international climate policy.

Tim Geistlinger is Chief Scientific and Technology Officer at Perfect Day Foods*, where he leads research focused on creating earth-friendly, high-quality, functional proteins that deliver a truly satisfying full-dairy experience, without the environmental and welfare issues inherent to factory farming.

Tim brings over 20 years of experience in biotechnology and pharmaceutical research and development to Perfect Day, along with a track record of innovative breakthroughs across various medical, industrial, and academic arenas. Tim's scientific research has taken him through the laboratories of Shaman Pharmaceuticals, MIGROS AG, Stanford University, Genentech, UCSF, Tokyo University, Harvard Medical School, The Dana-Farber Cancer Institute, Amyris Biotechnologies, and Beyond Meat.

Tim led the R&D at Beyond Meat and developed the now famous Beyond Burger; the first animal-free meat product to cook and taste like meat, be sold behind the meat counter at Whole Foods, and paved the way for the first investment in the plant-based foods by Tyson Foods. It is currently the global leader being served in thousands of major restaurants and markets around the world in Asia, Europe and North America.

Tim earned a PhD in Chemistry and Chemical Biology from the University of California, San Francisco. During his free time, you can find him playing guitar with his two children, sailing the SF Bay, or biking the coastal roads of California… or eating Brave Robot Ice Cream.

*Perfect Day is a disruptive dairy startup developing technology to produce milk from fermentation, not cows. We are a Berkeley CA company focused on creating earth-friendly, high-quality, functional proteins that deliver a truly satisfying full-dairy experience, without the environmental and welfare issues inherent to factory farming.

Perfect Day's technology platform rests on the combined backbones of 100s of years of brewing expertise, forty years of enzyme and vitamin manufacturing in the food industry, ten years of

synthetic biology, and the timeless crafting of cuisine. We are focus on the manufacturing of dairy proteins, caseins and whey proteins, that are the same as what the cow provides. These functional proteins unlock the potential of dairy. So much so that our in-house chefs are creating animal-free dairy products that act, feel, taste, and deliver nutrition the same way as the real thing, precisely because it is the same, it's not genetically modified.

To be successful Perfect Day has to create products that are delicious, safe, affordable, high in protein, and function the same way dairy function to make cheese, yogurt, cheese cake, and your favorite Café-latte. And, it just so happens, the added bonus is that because we can make it through fermentation that is similar to beer and wine production, we can leave out the cholesterol, lactose, hormones, antibiotics, and we can reduce the allergens, that come with the cow,.. and because there are no animals involved, we use less land, less water, and we produce less greenhouse gasses, no contaminated waste water, and no poop! Today the company has operations in North America, Europe and Asia, with partnerships in over a dozen countries.

It's Dairy Reinvented: Sustainable, Kind, Delicious, and No Compromise