



Horizon Europe Brokerage Event
Cluster 6 Calls 2025

Warsaw, 27 May 2025

Accelerating Sustainable Proteins from Microbial, Plant, and Cell-Based Systems through Biotechnology and Collaboration

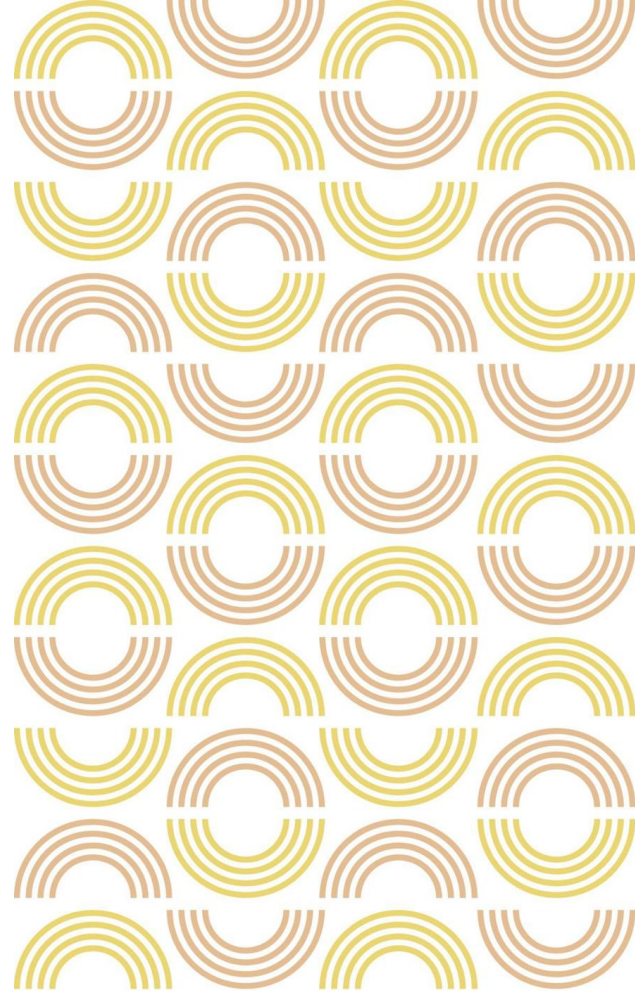
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Topics:

- HORIZON-CL6-2025-02-FARM2FORK-13: Raising citizen awareness on alternative proteins derived from biotechnology
- HORIZON-CL6-2025-02-FARM2FORK-14: Nutrients produced by microbes utilizing CO₂ from the air, with the support of biotechnology
- HORIZON-CL6-2025-01-CIRCBIO-09: Unleashing the potential and advancing the impact of the digitalization/Artificial Intelligence of the climate-neutral bio-based value chains
- HORIZON-CL6-2025-01-CIRCBIO-10: Support to the EU Biotechnology and Biomanufacturing Initiative: scoping action
- HORIZON-CL6-2025-02-COMMUNITIES-04: Creating urban co-creation spaces for driving sustainable food system transformation

Project(s) Idea

Our approach combines microbial biotechnology, AI-driven optimisation, and urban co-creation spaces to support the development, awareness, and scale-up of alternative protein and products that addresses several Horizon Europe call topics.

- Develop safe and nutritious alternative proteins using engineered microbes and sustainable feedstocks.
- Map and align existing EU-funded biotechnologies, identifying best practices and gaps for future R&I.
- Build a strategic vision and research agenda for EU biomanufacturing with input from industry, SMEs, academia, and civil society.
- Address societal trust, ethical concerns, and transparency in digital biotechnology through social science and co-creation.
- Develop and demonstrate AI tools and digital twins for optimising microbial bioproduction and bio-based value chains.
- Foster co-creation and trust-building measures between stakeholders, including researchers, industry, policymakers, and the public.
- Establish multidisciplinary consortia comprising academic institutions, industry partners, NGOs, and public bodies to ensure comprehensive coverage of expertise and perspectives.



Main expertise offered

- Engineering biology, plant mammalian and microbial
- Understanding nutritional value of new foods
- Alternative protein production from a wide range of sources
- Expertise in feedstock development and valorisation of agro-industrial side streams
- Understanding metabolic pathways integral for guiding strain engineering for new food ingredients
- Utilising AI across the value chain of alt. protein production to optimise process and improve yield and quality output
- Experts in bioprocessing

Previous/ongoing projects:

- Involvement in many UKRI and EU-funded projects

Role in the project:

- Scientific and technical partner, with potential to act as coordinator
- Experience in building interdisciplinary consortia across academia, industry, and policy

Main expertise sought

- **Industrial scale-up:** Partners with expertise in fermentation, scale-up, process engineering and GMP production/ISO22000.
- **Regulatory and novel food approval:** Partners with expertise in EU regulatory pathways, EFSA submissions, food safety, and labelling compliance.
- **AI and digital twins for biomanufacturing:** Developers of AI-driven platforms for process optimisation and supply chain modelling.
- **Public engagement and citizen science:** Experts in behavioural science, co-creation, and building trust in biotechnology-enabled foods.
- **Urban food system testbeds:** City-based partners or municipalities offering living labs for piloting sustainable food innovations.





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MICROBIAL
FOOD HUB

BEZOS CENTRE
FOR SUSTAINABLE PROTEIN

IMPERIAL



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UK with local, European and Global partners

