

**Peter Verstrate**

**Mosameat**

**Netherlands**

Peter Verstrate is a consultant and food scientist with over 25 years of working experience in the food industry. After holding several senior positions in the processed meat industry Peter started as a self-employed consultant in 2009.

He holds a master degree in food technology from Wageningen University in the Netherlands.

In 2004 Peter represented his company in a Dutch government funded research project into the development of In Vitro cultured meat. Teaming up with Prof. Mark Post he was also involved with the production of the first hamburger from cultured meat, presented in 2013 in London.

In 2016, with Maastricht University and Mark Post, Peter founded MosaMeat, a company that aims to continue the research and development of the cultured meat process, make the product competitive and consequently spread the technology.