Ontario Genomics a not-for-profit organization leads the application of genomic-based solutions in Ontario to drive economic growth, improved quality of life and global leadership. Ontario Genomics plays a vital role in Canada's cellular agriculture community by funding startups and industry-academic partnered applied research, hosting national conferences and leading the conversation through its white papers, reports, and thought leadership.

Ontario Genomics' 2021 report, *CELLULAR AGRICULTURE: Canada's $12.5 Billion Opportunity in Food Innovation*, gives critical insight into Canada's emerging cellular agriculture industry. The report identifies three inter-connected opportunities for Canada to capitalize on this rapidly expanding and high potential global market.

Seven Canadian cellular agriculture and precision fermentation startups will be in F&A Next this year:

1. **Ardra Inc.** is a B2B company that uses precision fermentation technology to produce natural food ingredients for the emerging sectors in the food industry, including plant-based meat alternatives, health and nutritional ingredients, and natural preservatives. Ardra uses precision fermentation technology to make natural ingredients more sustainably at lower cost and stable supply.
2. **Biofect Innovations,** is a biotechnology company that has developed a unique microbe-based platform for the cost-effective production of high-value ingredients. This innovative technology has the potential to revolutionize the food industry and beyond, with applications for various novel ingredients, and are currently focusing on protein-based sweeteners like brazzein.
3. **Ferma Farms,** develops sustainable ingredient solutions through the fermentation of waste streams. We provide integrated and scalable solutions to convert industrial agri-food side streams into high-quality ingredients for our customers. Through this, we optimize value chains to serve the sustainability and nutritional needs of the future.
4. **Genuine Taste,** is a B2B venture creating cultivated fat as an ingredient to improve the texture, taste, and nutrition of alternative meats. The company has a proven scaffolding technology that increases the yield of cultivated fat, making industrial-scale production of this ingredient feasible.
5. **Liven** is a B2B natural ingredients company producing animal-free, functional protein ingredients, enabling production of delicious and nutritious food and beverage products without the need to rely on the animal industry. Liven currently focuses on collagen ingredients to provide animal-free, affordable, and sustainable solutions for specialty nutrition and unique texture associated with these ingredients.
6. **Opalia** is developing a technology to make whole milk without cows for B2B use as an ingredient in the 800-billion-dollar dairy industry. Opalia is one of the few companies developing a technology to make milk using bovine mammary cells. By using mammalian cells to make milk, Opalia's product will be able to deliver on identical taste, functionality, and nutrition to that of traditional cow milk while being a more sustainable product.
7. **Synergia Biotech**,is a CLEAN technology company that has created the world's only 'green' natural blue. Our climate friendly blue pigment (phycocyanin) comes from cyanobacteria grown in Canada using our energy efficient and innovative bioprocess.

Other Canadian delegates include:

Invest Alberta: supporting companies that are interested in establishing an office in the province of Alberta, Canada.

New Harvest: a donor-funded research institute advancing the science behind cultured meat. New Harvest supports ground-breaking research reinventing the way we make animal products.