



Welcome

Bridge2Food Technical Training Course

9 June 2026

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University of Reading

BEZOS CENTRE **MICROBIAL**
FOR SUSTAINABLE PROTEIN FOOD HUB

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About Us: Centre & Hub

The **Bezos Centre for Sustainable Protein & Microbial Food Hub**, supported by the Bezos Earth Fund, drives the sustainable protein revolution and advance microbial food innovation through cutting-edge science, advanced fermentation technologies, and strategic collaboration.

Together, we **unite academia** and **industry** to develop nutritious, affordable, and **scalable protein solutions** that strengthen global **food system resilience**, reduce environmental impact, and advance the circular economy.

Through **translation** and **commercialisation**, we address global challenges in health, sustainability, and food security, transforming food systems into models that are sustainable, healthy, and equitable.

150+

Researchers

42+

Research
Groups

340+

Stakeholder
Ecosystem

£70M+

Total funding
to date

100+

Active Research
Projects



Global Ecosystem



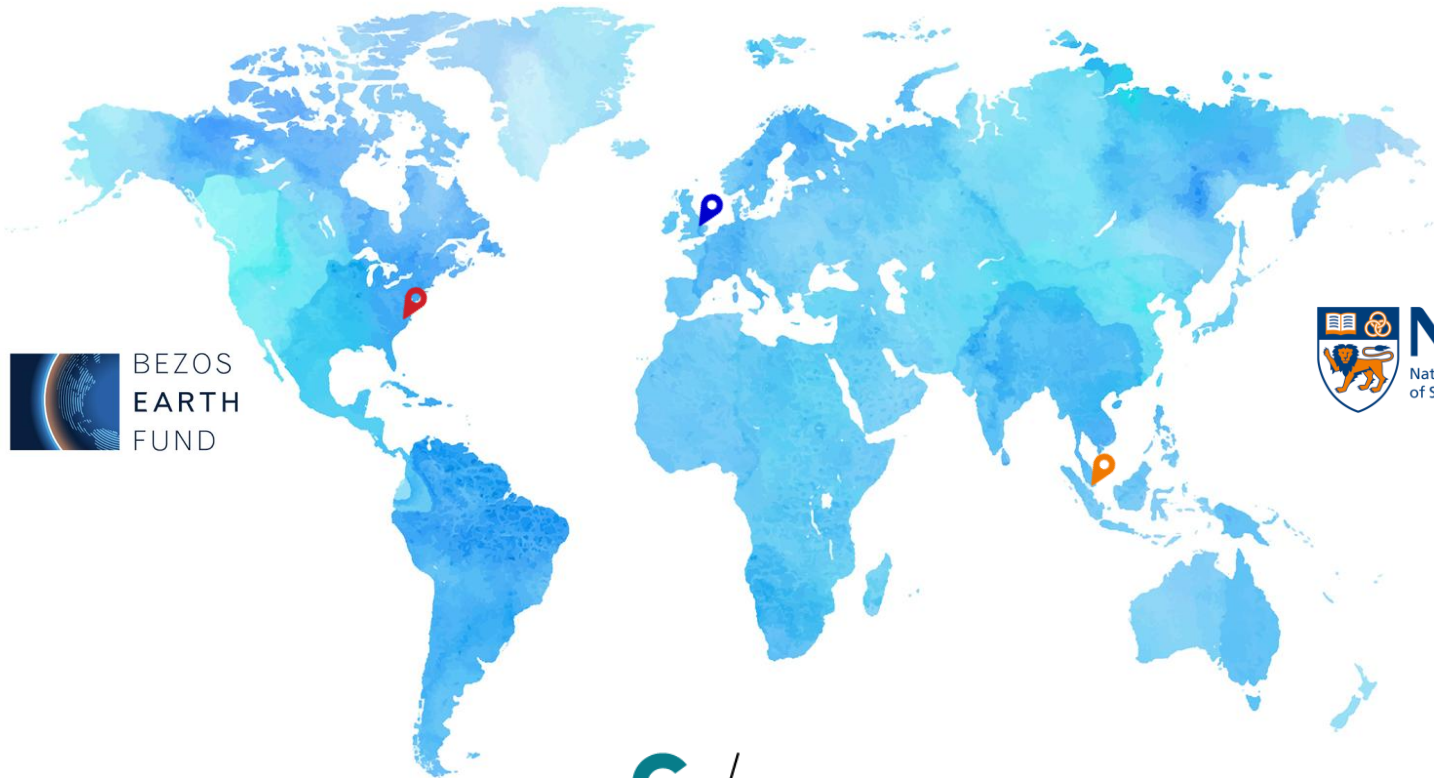
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BEZOS
EARTH
FUND

National Alternative
Protein Innovation
Centre (NAPIC)



NC STATE
UNIVERSITY



BEZOS
EARTH
FUND



NUS
National University
of Singapore



BEZOS
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gfi / Good Food
Institute

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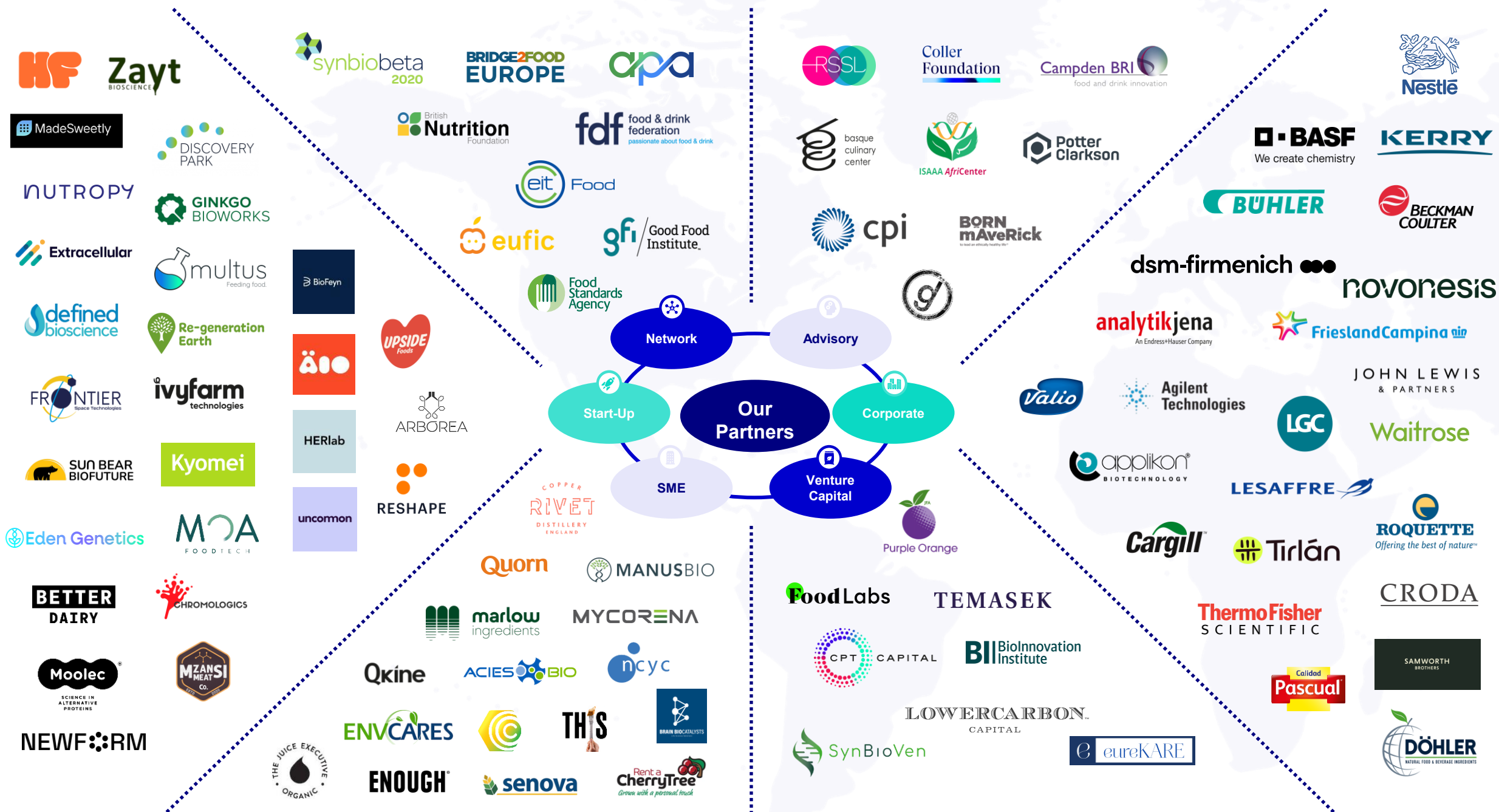
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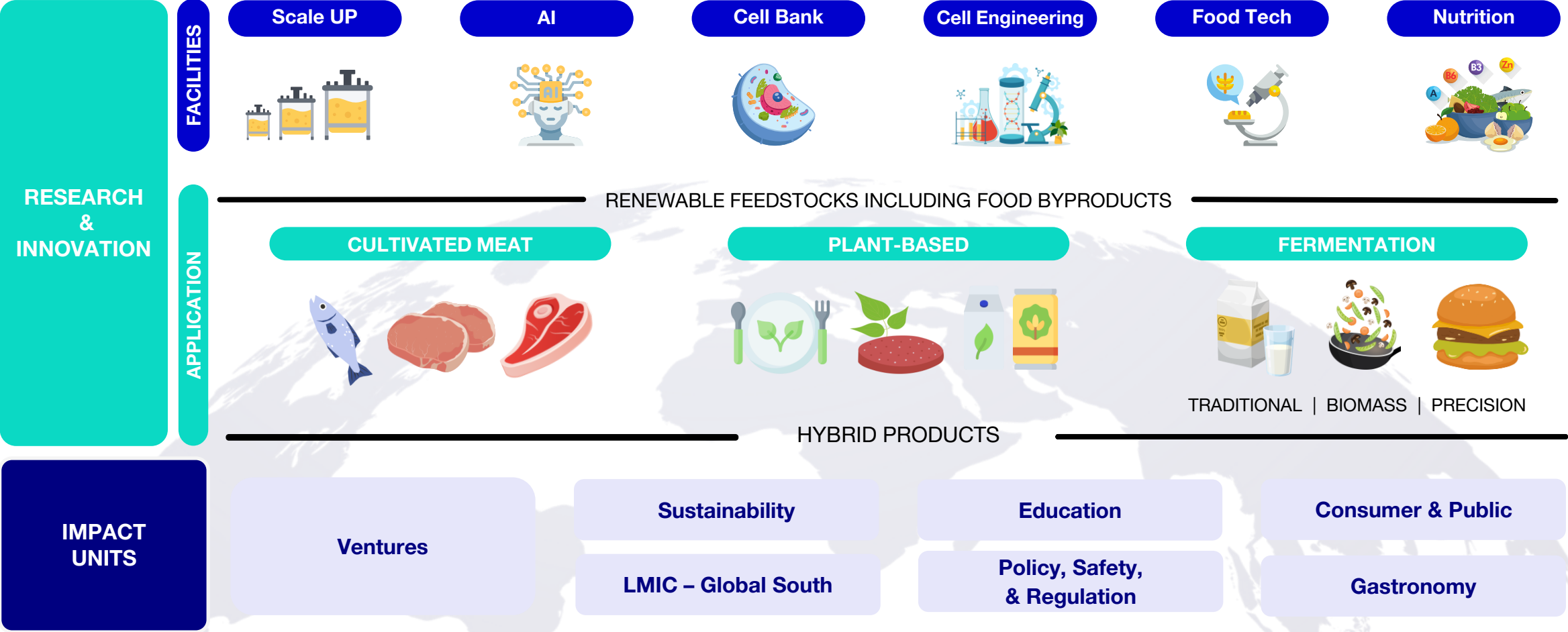
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UK Research
and Innovation



Structure



Centre & Hub Team

Directors



**Prof Rodrigo
Ledesma-Amaro**
Director



Prof Paul Freemont
Vice-Director (BCSP)



**Prof Dimitris
Charalampopoulos**
Vice-Director (MFH)



Prof Karen Polizzi
Vice-Director

Centre Team



**Dr Simon
Partridge**
Centre Manager



Yvonne McMeel
Head of Impact,
Growth, and
Innovation



John-Felipe Murphy
Regulation and Scale-Up
Manager



Naheed Khan
Executive Assistant &
Group Operations Officer



**Roelle Ann
Santa Maria**
Head of Marketing
and Communication



Richard de Boyett
Events & Projects Officer



**Julia Espeso
Bischofberger**
Venture Building and
Commercialisation
Manager



Becky Camenzuli
Innovation &
Opportunities Officer



Dr Geoff Bryant
Entrepreneur In
Residence

Sustainable Food Accelerator

Whether you are a **startup** or a **corporate**, the **Sustainable Food Accelerator** gives you access to world-class science and facilities, proven **acceleration expertise** and a **powerful innovation network**.



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UK Research
and Innovation

Undaunted

Applications open:

13 July 2026

Application deadline

21 August 2026

Programme Starts

October 2026

The gap between lab and market is where breakthroughs die.

Taste and cost are the two main challenges to solve.

Our focus areas

1 Cost & Bioprocessing

Closing the cost gap with conventional protein through better bioprocess economics, yield improvement and downstream processing innovation.

2 Next-Generation Ingredients

Taste, texture and nutritional profiles that compete on the shelf. Sensory functionality that drives consumer adoption.

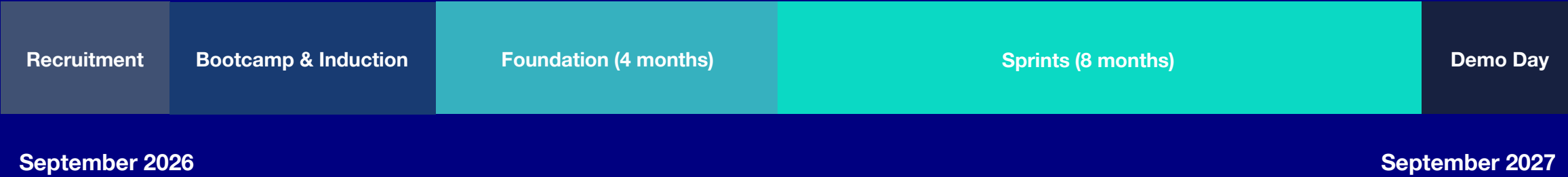
3 Circular Economy & Feedstocks

Sidestream valorisation, gas fermentation and low-carbon feedstocks – making the economics of sustainable food work at scale.

4 Scale-Up & Regulatory Readiness

Navigating the jump from lab to pilot plant and building regulatory evidence dossiers that open routes to market in the UK and EU.

Food-focused. Equity-free funding. World-class support.



Food-specific focus

Facilities & Scale-Up Access to facilities and tailored scale-up strategies and 1:1 support	Grant Writing Food-expert grant writers targeting key non-dilutive funding	Regulatory Insight Consultancy support for regulatory hurdles and clear market access pathways
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Are you a start-up?

Iterate fast. Win pilots. Raise your first big round.

Receive:

- Equity-free funding.
- Regulatory, IP, scale-up and capital strategy in one place.
- Office & Lab Space
- Potential corporate partners from day one.

Are you a corporate?

Set the brief. Shape the tech. Engage with the dealflow first.

Receive:

- Cohort recruitment matched to your R&D priorities.
- Pilot pathway access.
- A direct line to the BCSP dealflow.

You are invited.



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Thank you

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Yvonne McMeel

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