



Food safety, regulatory, and nutritional considerations of large-scale manufacture and sale of cell-based meats

Abstract

Cell based meats are an emerging area of focus for the food system. They have positive environmental and ethical advantages to traditional meats. Foods produced by cell culture and precision fermentation mimics traditional animal-based foods such as meat and milk but is produced with limited involvement of an animal. An animal is the original source for cell culture foods but an industrial process is used to multiply animal cells to a commercial volume for use as food.

While not currently available as food for sale in Australia or New Zealand, regulatory approval is expected to be sought very soon for cell culture products in Australia and New Zealand, as well as in various international markets. Several companies in Australia and New Zealand are developing cell culture products that mimic meat for domestic consumption and export markets. Some of these companies expect to have products ready for market in the next 6 to 12 months.

Regulatory, nutritional and safety considerations are of prime importance in the widespread use of these products. A recent Senate Inquiry into Definitions of meat and other animal products recommended the Australian Government develop a mandatory regulatory framework that would also apply to the labelling of cell culture meat products. The aim of this project is to investigate safety, nutritional and regulatory issues related to cell-based meats and provide findings to the joint Australia New Zealand Food Ministers Meeting.

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