



**Cellular
Agriculture
Europe**

Safety and regulatory aspects of cell-cultured foods—insights from the industry

11 May 2023

EFSA's Scientific Colloquium 27

"Cell culture-derived foods and food ingredients"



Cellular
Agriculture
Europe

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www.cellularagriculture.eu
Transparency Register
ID 673749542906-90

*Pork belly by
Higher Steaks*



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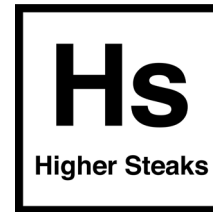
Aleph Farms[®]

BELIEVER



CUBIQ
FOODS

GOURMEY



ivyfarm
technologies

MEATABLE

MIRAI
FOODS

MOSA
Meat

VITAL MEAT



wilk
THE REVOLUTION OF MILK

Associated member



Good food, Good life

Mission Statement

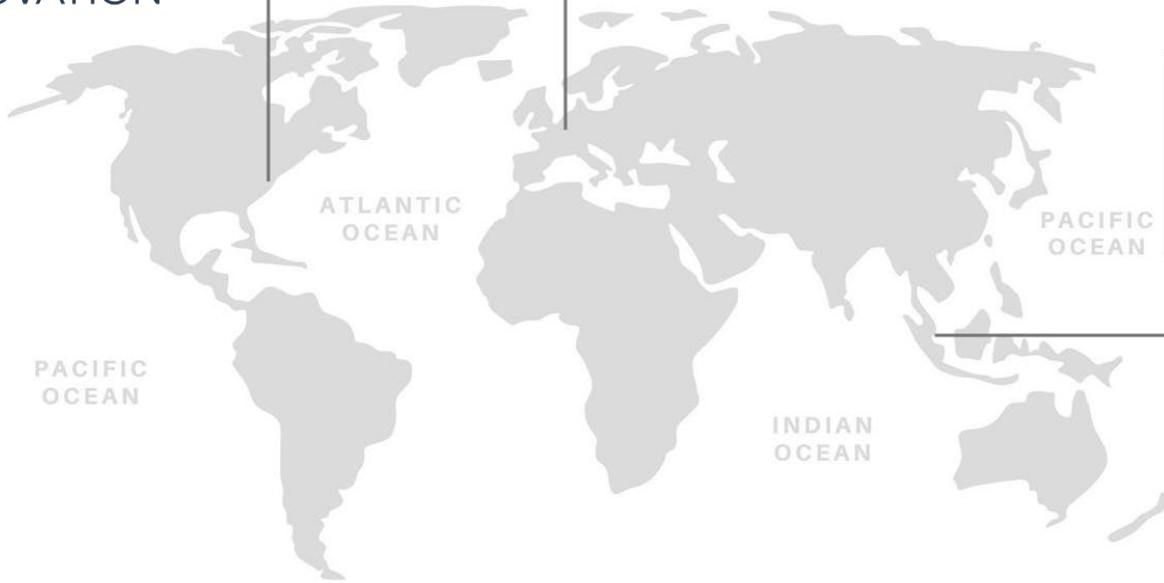
To represent, enhance, and protect the emerging cellular agriculture industry in Europe. We bring cultivated meat, seafood, and animal product producers together with stakeholders to find common ground and speak with a shared voice for the good of the industry, regulators, and consumers.

*Chicken sandwich
by SuperMeat*

ASSOCIATION FOR
MEAT, POULTRY
AND SEAFOOD
INNOVATION



Cellular
Agriculture
Europe



Working together on:

- Regulatory harmonization
- Sustainability
- Consumer education





Cultivated meat is a European innovation

Started with publicly funded research in The Netherlands led by Dr. Willem van Eelen that brought together academics and business leaders

—

Dr. Mark Post and Peter Verstrate introduced the world's first cultivated burger in 2013, after almost a decade of research

—

Today 100+ companies around the world have raised \$2.6B from investors and European governments and institutions are investing over €75M in advancing cellular agriculture research

*Hamburger
by Mosa Meat (2013)*

Supporting EU policy goals



Farm to Fork success is critical to achieving 2050 climate neutrality. Cellular agriculture offers positive contributions to every pillar of the strategy.



20% of Brazilian beef imports to the EU are associated with illegal deforestation of the Amazon. Cellular agriculture is a tool to boost food sovereignty and resilient supply chains.



*Thin-cut steak by
Aleph Farms*



Chicken by VitalMeat



Bacon by Higher Steaks



Foie gras by Gourmey

A variety of consumer products grown directly from animal cells in a controlled environment

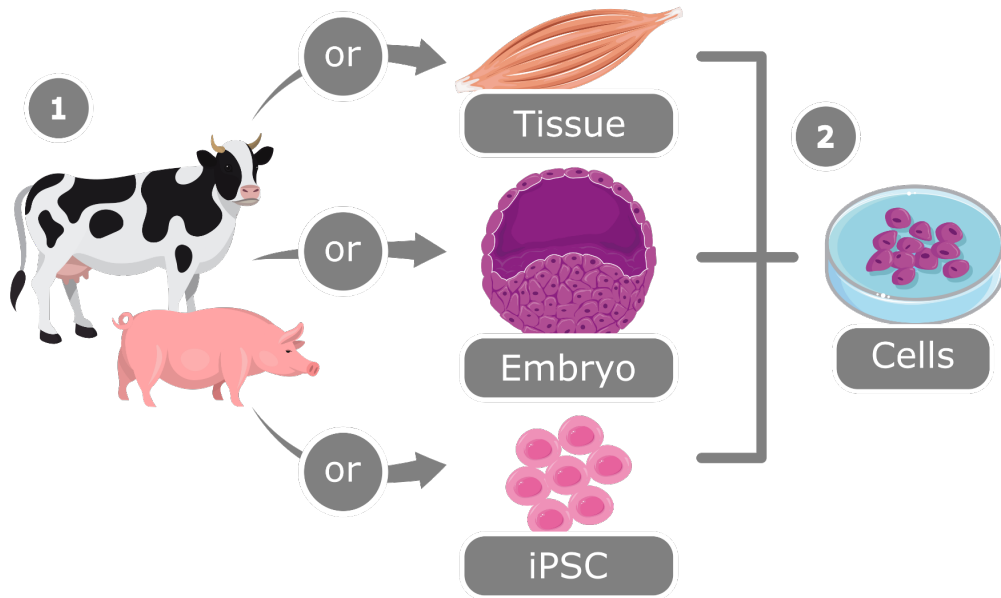


Hamburger by Mosa Meat

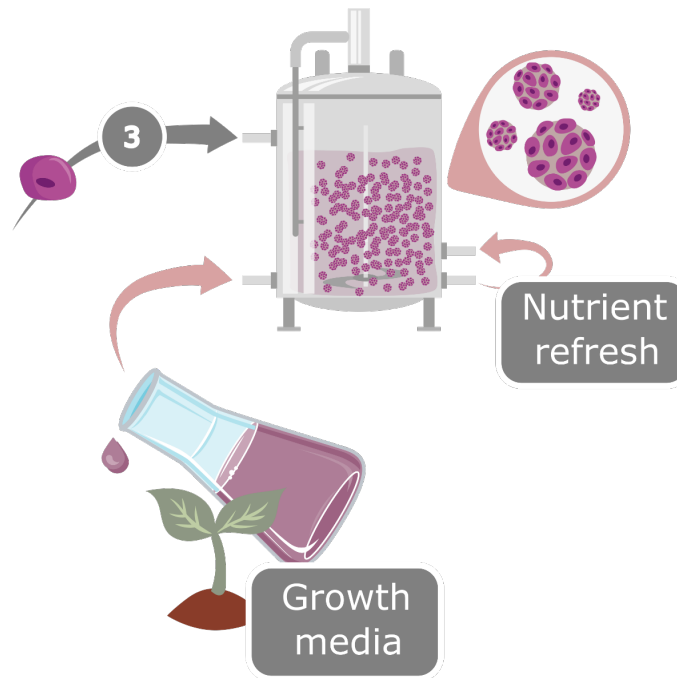


Sausages by Ivy Farms

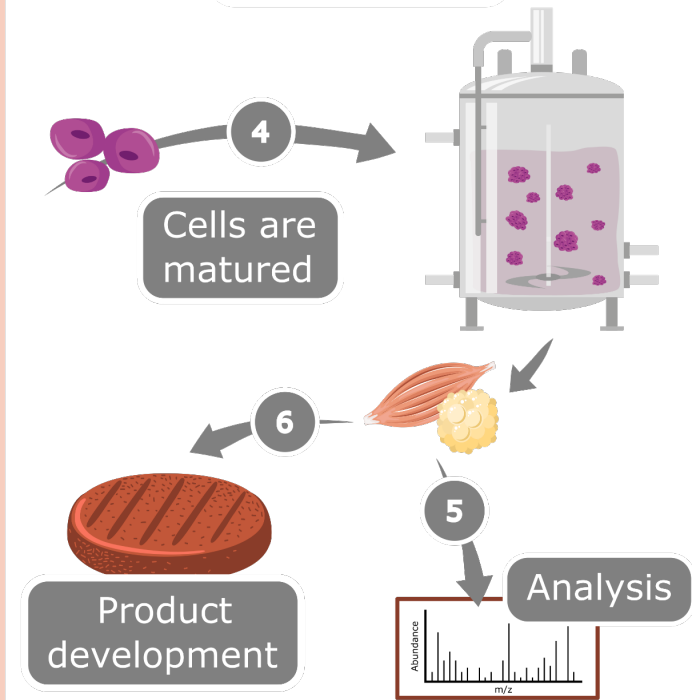
Cell selection



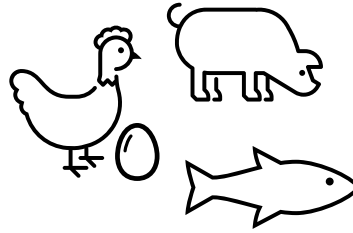
Cell proliferation



Tissue maturation



Cell sourcing & optimization



Various species and cell types

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Conventional selection methods
or deliberate editing of genes

Growth media

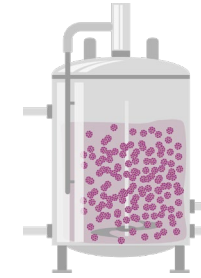


Novelty of raw materials

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Toxicity and allergenicity

Cell-culture process

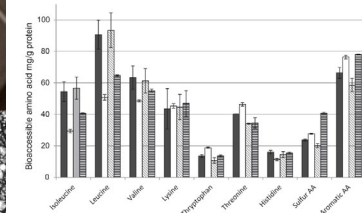
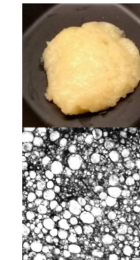


Scaffolds

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Genetic stability

Analytics



Matrix-relevant methods

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Media components

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Nutritional adequacy

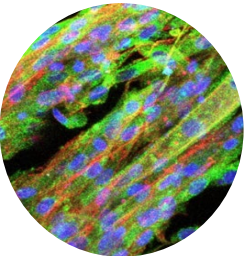
What the future looks like



Streamlined and fit-for-purpose regulatory pathways and dialogue are key to create a consumer product



Cultivated foods need to reach cost parity with their conventional counterparts as the industry scales up



New science and technology including developments in texture and taste



Fish sticks
by Bluu

Contributing to the fit-for-purpose

Feedback on relevant guidelines and
digital tools

Engage with consumers, policymakers
and regulators about the benefits and
safety of cellular agriculture

Bring expertise and knowledge about
the production of a wide range of
cultivated foods



*Pork sausage
by Meatable*



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THANK YOU

Chicken
by Believer Meats