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Europe**

# **Cellular Agriculture Europe Regulatory Affairs**

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Sub-committee on classification, labelling and hygiene

Monday 18<sup>th</sup> March 2024, 2.00 – 3.00 pm CET



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## Anti - trust statement

The Group shall not enter into any discussion, activity or conduct that may infringe, on its part or on the part of its members, any applicable competition law. By way of example, participants shall not discuss, communicate or exchange any commercially sensitive information, including non-public information relating to prices, marketing and advertising strategy, costs and revenues, trading terms and conditions with third parties, including purchasing strategy, terms of supply, trade programmes or distribution strategy. This applies not only to discussions in formal meetings but also to informal discussions before, during and after meetings.

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- Where were we? A quick recap
  - Structure and organization of the sub-committee
  - List of potential topics
    - Data gap analysis for EU hygiene law
      - Questionnaire on the possible gaps and inconsistencies of the EU's hygiene rules and the adaptations needed for cellular agriculture, to be circulated to the whole membership
    - Guide on new hygiene practices for cellular agriculture
    - Import/Export
      - Equivalence with US/FSIS
    - Nomenclature
      - Labeling questionnaire results - 31.04.2022
      - Recent spread of bans against using meaty terms
  - Feedback needed
    - Proveg C-label
      - CAE consolidated comments - 23.02.2024
    - GFI survey
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## Q1 2022

- Members' survey
- Last sub-committee meeting

## Q3/Q 4 2022

- Translations of various terms (*i.e.* "cultivated", "cultured" *etc.*) into 17 languages
- FAO report on terminology

## Q1/Q 2 2023

- Joint workshop with GFI Europe about GFI report "*European messaging research*"
- FSIS responsibilities in establishments producing cell-cultured meat and poultry food products



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# Organization of the sub - committee

- 6-8 members
    - Suggestion to clean up/rearrange slack channels
  - Meetings to be held before each RA meeting + 1 (4 meetings/year in total)
    - Next meeting week 20 (RA meeting scheduled for May 21)
  - Slack channel as working platform
  - Are there strong opinions against using other systems than Zoom?
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## Review of definitions provided in

- Regulation (EC) No **852/2004** of the European Parliament and of the Council of 29 April 2004 on the **hygiene of foodstuffs**
- Regulation (EC) No **853/2004** of the European Parliament and of the Council of 29 April 2004 laying down specific **hygiene rules for food of animal origin**
- Regulation **2017/625** on **official controls**
- Common Markets Organisations (CMOs)

## Comments

- Cell-cultured products shall benefit from already existing regulatory framework, with adaptations.
- “Meat” vs. “animal derived”: we should consider implications for classification. Meat is an appropriate descriptor, but do we want to be classified as animal-derived products? Implications for hygiene, inspection and import!

## Next steps

- Questionnaire on possible gaps and inconsistencies of the EU’s hygiene rules and the adaptations needed for cellular agriculture, to be circulated to the whole membership



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# Guide on new hygiene practices for cellular agriculture



**IPIFF**  
Guide on  
Good Hygiene  
Practices

for European Union (EU)  
producers of insects as food  
and feed

November 2022



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**Import/Export**

- Related to type of classification
- Relevant geographies (main)
  - US (equivalence determination)
  - UK







## Members' survey on nomenclature

How do we call our products as an industry?

- “We make meat, seafood etc.”, simply in a different way.
- It is important to convey to consumers that the product is a cultivated product that does not come from a slaughtered or harvested animal

How will we label these products?

- We should use common descriptors for cell cultured products
- No clear consensus on most appropriate terms. “Cultivated” was preferred by a majority of members.

Next steps

- English is not the only official language in the EU.
- Let's translate a sample of terms (i.e. “cultivated”, “cultured”, “cell-based” or “from cell cultures” ) into all EU languages.

done

# Vegan Salmon Company Sued For 'Misleading' Shoppers – Court Dismisses Case

An Austrian court just dismissed a plant-based labeling lawsuit brought against Revo Foods by the Vienna City Council

BY LIAM PRITCHETT

15TH FEBRUARY 2024

© 3 MINUTES READ



**REVO<sup>TM</sup> SALMON**

100% plant-based with pea protein

**Décrets, arrêtés, circulaires**

TEXTES GÉNÉRAUX

**MINISTÈRE DE L'AGRICULTURE ET DE LA SOUVERAINETÉ ALIMENTAIRE**

Décret n° 2024-144 du 26 février 2024 relatif à l'utilisation de certaines dénominations employées pour désigner des denrées comportant des protéines végétales

## Veggie Burger Debate Makes It To European Court Of Justice

August 2, 2023

Alex



**Veggie Burger Debate Makes It To European Court Of Justice**



**AVF**




- Proveg C-label
  - CAE consolidated comments - 23.02.2024
  - Deadline: asap


## Criteria


To Qualify For C-Label, Your Product Must Be/Have:





  
**Animal-Free-Media**  
C-Label products do not require fetal bovine serum (FBS) or other animal-based media in their production process.

  
**Animal Welfare**  
All interventions and procedures, in particular invasive ones, such as biopsies, must be demonstrably necessary, painless and stress-free for the animals. No animals are killed in and for the entire procurement and manufacturing process.

  
**GMO-Free**  
C-Label products do not contain GMOs, according to existing regulations (GMOs might be used in the process but are not part of the end product).

  
**Antibiotics-Free**  
C-Label products do not require antibiotics in the production process and do not contain antibiotics.

  
**Pathogen-Free**  
C-Label products stem from a production process that is free of pathogens (such as salmonella, E. coli, etc.).

  
**Heavy-Metals And Plastics-Free**  
C-Label Products do not contain heavy-metals or plastics.

- GFI survey
    - Surveys on cultivated meat nomenclature and consumer differentiation/understandability (list in EN, DE, FR, ES to review)
    - Deadline: end of March
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**Thank you for your attention!**

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