

FDA has 'no objections' to lab-made dairy proteins produced with GMO microbes

Perfect Day, a startup producing milk proteins via microbial fermentation (minus the cows), has secured a coveted 'no questions/objections' letter from the FDA in response to its Generally Recognized as Safe (GRAS) determination for 'non-animal' whey protein.

.... [T]he [FDA explains that](#), "Based on the information that Perfect Day provided, as well as other information available to FDA, we have no questions at this time regarding Perfect Day's conclusion?? that ?-lactoglobulin is GRAS under its intended conditions of use."?

The GRAS determination covers ?-lactoglobulin (the major whey protein in cow's milk) produced via the fermentation of a genetically engineered strain of the filamentous fungus *Trichoderma reesei*?

According to FDA's summary??, Perfect Day?? – one of a new wave of startups producing proteins via microbial fermentation – produces ?-lactoglobulin by submerged fermentation of a pure culture of the production strain of *T. reesei*? under controlled conditions.

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