Viewpoint: FDA took 24 years to approve fast-growing GM salmon. Let's hope labmade meat, dairy hit the market sooner

[Numerous] <u>startups</u> are pursuing the production of cultured meats including Israel-based Future Meat Technologies and Dutch companies <u>Meatable</u> and <u>Mosa Meat</u>, and U.S.-based <u>Memphis Meats</u>.

These cultured meat companies face stiff competition from the burgeoning <u>plant-based meat companies</u>, including the delicious <u>Impossible Burger</u> from Impossible Foods.

While Singapore's regulators have been quick to approve a cultured meat product, the U.S. Food and Drug Administration (FDA) and the Department of Agriculture are still in the <u>process of figuring out</u> how they want to regulate lab-grown meats. Let's hope that the FDA will move more swiftly toward approving safe cultured meats than the <u>24 years it took to approve</u> the sale of salmon genetically enhanced to grow faster.

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A switch to cultured meats and <u>milk</u> could have big benefits for the natural world. Currently, about half of the world's habitable land is devoted to agriculture and <u>77 percent of that is used to raise livestock</u> and produce milk. Although controversial, one <u>preliminary estimate</u> suggests that producing cultured meats cuts energy use by 7–45 percent, greenhouse gas emissions by 78–96 percent, land use by 99 percent, and water use by 82–96 percent. The <u>end of farming</u> could be in sight as real factories replace factory farming.

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