

Can lab grown meat be considered vegan?

Language is fascinating and complicated. Just as terms like [“plant-based”](#) and [“vegan”](#) are becoming widespread, their definitions seem to be shifting and expanding. In the case of the [animal-free dairy](#) in Brave Robot’s ice cream—[made by a company called Perfect Day](#)—the process involves fermenting microorganisms to create the same components found in dairy, but doing so with no animal inputs. If a food is biologically identical to dairy—meaning people with whey allergies will want to avoid it—but it’s made without animals . . . is it vegan?

It doesn’t seem as though there’s a simple answer to this. For a long time, what made something “vegan” or, interchangeably, “plant-based,” was simply not containing any animal products—no milk, meat, eggs, or other animal derivatives.

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All of this is even further muddled by the fact that not all cell-based meat is free from animal inputs. [Many are made with fetal bovine serum](#), typically collected during the slaughter of pregnant cows. If even one animal has to die for it to be produced, can we really consider a product vegan? In my opinion, no. But it does certainly reduce, though not eliminate, animal suffering. Needless to say, it’s a complicated topic.

[This is an excerpt. Read the original post here.](#)