Cell-based meat: Why the FDA's cultivated chicken safety clearance is only the first step in popularizing what many consumers still consider 'just a lab experiment'

Last fall, cultivated-meat company Upside Foods became the first in the U.S. to be viewed as safe for human consumption by the Food and Drug Administration.

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But getting consumers on board — and the products on grocery shelves — promises to be a steep climb.

The cultivated-meat industry could have a wider consumer base than previously introduced alternative meat products, because unlike plant-based meats, it's "real" meat — minus the slaughtered animals.

If the taste is up to snuff... Upside's products could potentially appeal to both conflicted carnivores and vegetarians who avoid meat for environmental or animal-welfare concerns. The challenge for companies like Upside is getting the public on board with eating meat made in a lab from animal cells.

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While the FDA milestone last November was a watershed moment in the cultivated-meat industry, Upside still has a number of regulatory hurdles to get over before its products enter the U.S. market.

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These moves have paved the way for others. While the FDA doesn't typically discuss the status of ongoing consultations, the agency says it's already in talks with other companies working to make food from animal cells

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