

Israel becomes first nation to approve a cell-based beef product

Aleph Farms has announced that Israel's government agency has issued regulatory approval for Aleph Cuts, the “world's first” cell-based beef steaks, in the form of a ‘No Questions’ letter.

Following a rigorous review process by Israel's Ministry of Health (MoH), Aleph Farms received the green light – the first ever for non-chicken cultivated meat anywhere in the world. It is also the first for cell-based meat of any kind in the Middle East, and the third cultivated meat company in the world to gain approval, following the US Department of Agriculture's [approval of Good Meat and Upside Foods' cell-based chicken products](#) in the US last year.

Aleph Farms cultivates its beef, named Aleph Cuts, from cells sourced from cattle. The company says it prioritised beef due to conventional cattle farming's impact on the environment, as well as its value – of common animal proteins, beef delivers the highest value in global markets, shortening the timeline to price parity.

Follow the latest news and policy debates on sustainable agriculture, biomedicine, and other ‘disruptive’ innovations. Subscribe to our newsletter.

[SIGN UP](#)

Aside from starter cells that come from one of Lucy [the cow's] fertilised eggs, there are zero animal-derived components (including no foetal bovine serum) in the cultivation process and the final product. No antibiotics are used in production, with none present in the final product.

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