

Food Safety Considerations and Research Priorities for the Cultured Meat and Seafood Industry

Cell-cultured meat and seafood offer a sustainable opportunity to meet the world's increasing demand for protein in a climate-changed world. A responsible, data-driven approach to assess and demonstrate safety of cell-cultured meat and seafood can support consumer acceptance and help fully realize the potential of these products. As an initial step toward a thorough demonstration of safety, this review identifies hazards that could be introduced during manufacturing, evaluates applicability of existing safety assessment approaches, and highlights research priorities that could support safe commercialization. Input was gathered from members of the cultured meat and seafood industry, researchers, regulators, and food safety experts.

Read the full article on [Comprehensive Reviews in Food Science and Food Safety](#).

Authors



[Brian P. Sylvester](#)

Partner

BSylvester@perkinscoie.com [202.434.1669](tel:202.434.1669)

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