



Novel food

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Introduction

Novel foods are defined as foods that were not significantly consumed by humans in the EU before 15 May 1997, when the first novel foods regulation entered into force.

"Novel foods" can be innovative and newly developed foods, foods produced using new technologies and production processes, as well as foods that have traditionally been consumed outside the EU.

The principles underlying Novel Food in the European Union are that Novel Food must be:

- Safe for consumers
- Properly labeled, so as not to mislead consumers
- If the novel food is intended to replace another food, it should not differ in such a way that the consumption of the new food is nutritionally disadvantageous to the consumer.



Novel food in the EU

The main rules to be considered for food labelling are 2 at European level and 1 at national level:

EU Regulation 1169/2011 - concerns all food information that can be consulted by the final consumer.

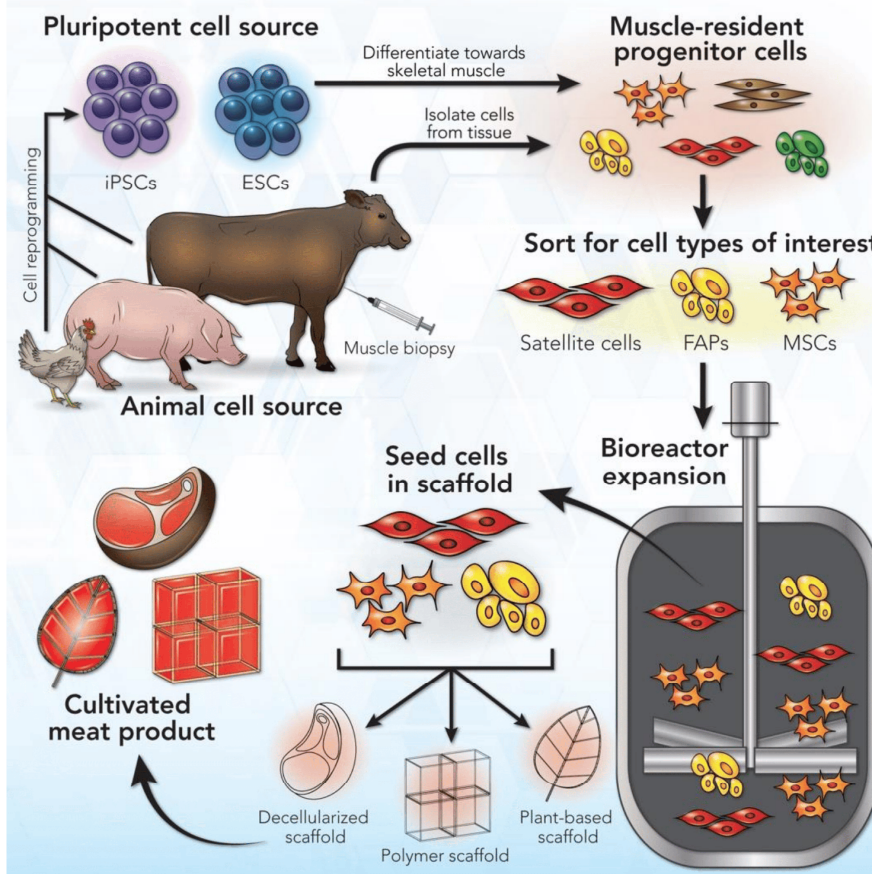
EU Regulation 775/2018 - lays down detailed rules for the application of the rules on the indication of the country of origin or the place of origin of the primary ingredient of a food.

D.Lgs. 231/2017 - regulates the sanctions provided for in cases of violation of the EU Regulation.

List of main novel food categories

- Genetically Modified Organisms.
- Plant health and biosecurity.
- Pesticides.
- Plant variety property rights.
- Plant reproductive material.





What is cultivated meat?

The cultivated meat is genuine animal meat that is produced by directly cultivating animal cells. This method of production eliminates the need to raise animals for food.

The cultivated meat consists of the same cellular types that can be arranged in the same or similar structure of animal tissues, thus replicating the sensory and nutritional profiles of conventional meat.

How is cultivated meat made?

The production process begins with the acquisition and bank of stem cells from an animal. These cells are then grown in high-density, high-volume bioreactors.

What are the benefits of cultivated meat?

- The meat grown will use fewer resources and will reduce pollution and eutrophication linked to agriculture.
- Meat grown using renewable energy could reduce greenhouse gas emissions by up to 92% and land use by up to 90% compared to conventional beef.
- Commercial production occurs entirely without antibiotics and a lower incidence of food-borne diseases is likely to occur due to the lack of risk of exposure by enteric pathogens.



Prolupin

- Innovation: They guide and accelerate food innovation to transform the food system.
- Education: They attracting, developing and empowering bright minds to lead the transformation of the food system into an innovative sector.
- Entrepreneurship: They Startup play a fundamental role in transforming the food system.
- Public engagement: They believe that we are all responsible for, and connected to, the food that we eat, so we all need to work together to improve it.
- <https://www.eitfood.eu/community/startups/prolupin>



