

Novel Food



**NOVEL FOOD IS ANY FOOD OR
INGREDIENT THAT UNTIL 15 MAY
1997, THE DAY OF THE ADOPTION
OF THE FIRST EUROPEAN
REGULATION , NO ONE HAS EVER
EATEN BEFORE, THAT IS, HAS
NEVER BEEN CONSUMED IN
SIGNIFICANT QUANTITIES IN HUMAN
NUTRITION IN EUROPE**



EU Rules

- 1- must be safe for consumers**
- 2- must have the right label**
- 3- if it replaces another food it must not have fewer nutrients**

the main categories of novel food are insects ,cultivated meat, jellyfish



cultivated meat

Meat produced in the laboratory: it is a real synthetic product, we known as "cultivated meat" or "clean meat", which could significantly reduce the impact of human eating habits on the ecosystem

the advantages are that it reduces the environmental impact and for the production are not used antibiotics or other products that could cause problems at the people

the disadvantages are that the cost is still high and does not have the same nutritional values as regular meat



Planted,switzerlamd

is a company that produces cultivated meat, does it want to reduce the environmental impact and to save the lives of many animals,for the production of this meat do not use additives, chemicals, wheat products, GMOs, antibiotics or hormones to protect the health of the customer

