

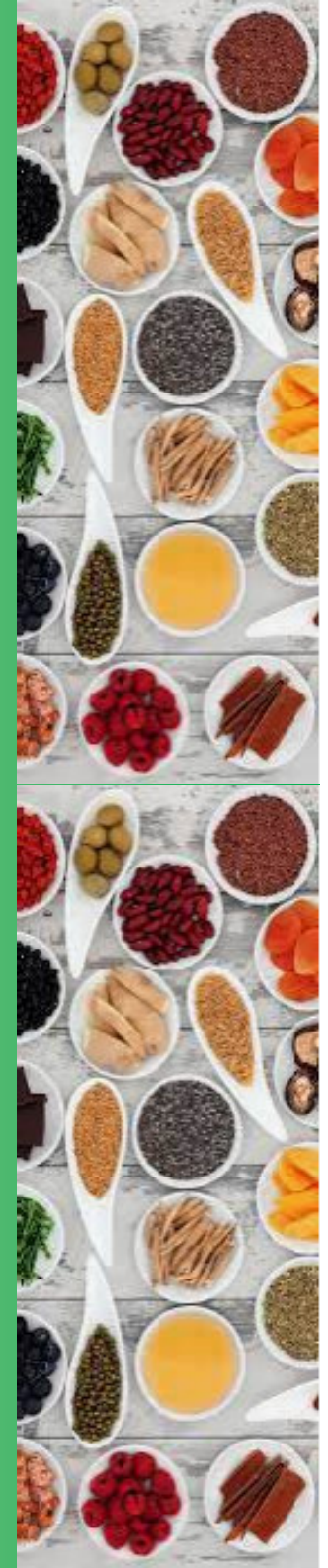
Novel Food



Quartarone Noemi
5^b eno
a.s. 2022- 2023

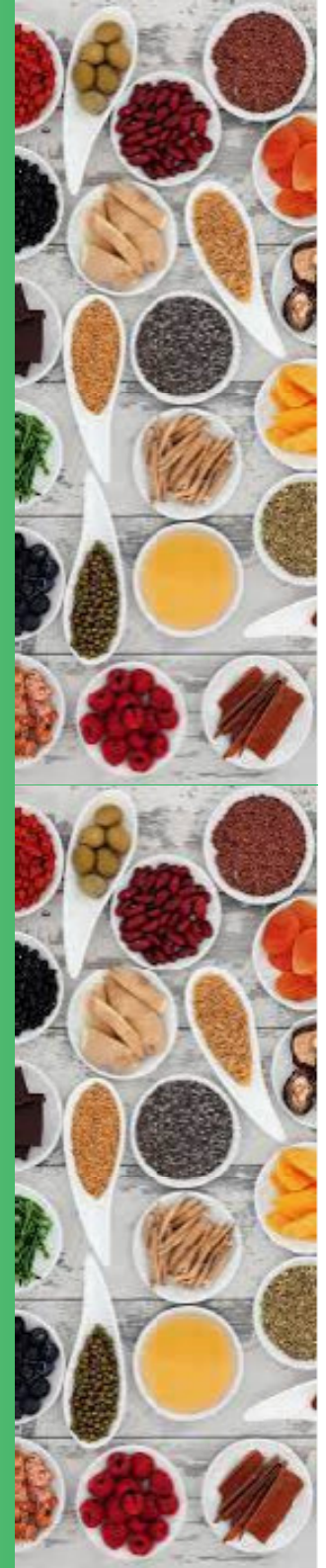
NOVEL FOOD

- Are all those products that were not consumed significantly before → **15 May 1997** in the European Union
- new production methods and new techniques



NOVEL FOOD IN THE EU

- New Regulation (EU) 2015/2283, establishes the sale of novel foods on the market.
- *must be safe for the consumer*
- *must be properly labelled*
- *If it replaces another food, must not be less nutritious*



LIST OF MAIN NOVEL FOOD

- composed of, isolated from or produced from new natural matrices
- composed of engineered nanomaterials;
- with a new or intentionally modified molecular structure; and
- resulting from a production process not used for food production in the Union before 15 May 1997
- used until 15 May 1997 exclusively as food supplements, if used for different purposes;
- traditional production of primary products from third countries.



CULTURED MEAT

- Cultured meat is genuine animal meat (including seafood and organ meats) that is produced by cultivating animal cells directly.

ADVANTAGES:

- Lab-grown meat consumes far less energy, land, and water
- environmentally friendly
- produced in a highly controlled environment which can protect the meat from microbes and contamination.

DISADVANTAGES:

- type of growing medium
- used contains Fetal Bovine Serum (is obtained from the blood of a dead calf which is not only expensive but also contradicts the slaughter-free label of the lab-grown meat).



MEATABLE, USA

- is a company that wants to satisfy the world's appetite for meat without harming people, animals or the planet.
- are experiencing a way of producing real meat without harm.

METHOD:

- First they take a sample from an unharmed cow or pig. Then they replicate the natural process of fat and muscle growth, and mix the two elements together to produce meat. Real, succulent, delicious meat. A new natural process.
- The difference is, while it takes a cow around three years to develop enough meat to be slaughtered, they can do the whole thing in just a couple of weeks.



MEATABLE, USA

- No antibiotics
- Trees saved
- Water saved
- Zero slaughter

