

# NOVEL FOOD



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# INTRODUCTION

- ✓ Novel foods are foods or ingredients that have not been significantly consumed by humans in the EU, they are foods that are consumed outside the EU.
- ✓ Novel foods are important because over time the population will increase more and more, and the animals that are raised will not be enough to feed the entire population.



# NOVEL FOOD IN THE EU

- The safety of novel foods is guaranteed by **EFSA** (European Food Safety Authority), which protects consumers from the risks of the food chain.
- Before being placed on the market, a novel food must obtain an authorisation, through an evaluation based on three principles:
  1. It must be safe for consumers  
It must be labeled correctly
  2. So as not to mislead consumers  
If it replaces another food
  3. It must not be less nutritious



# LIST OF MAIN NOVEL FOOD CATEGORIES

- The various categories are:
  - Edible insects
  - Seaweed
- Supplements with added phytosterols and lycopene
  - Cultured meat



# CULTURED MEAT

- Cultured meat is obtained by taking cells from cows, feeding them and growing them in the laboratory.

## *The pros and cons of this meat*

- The pros are:

- Food safety, being produced in the laboratory, the risk of diseases derived from animals is reduced and external contamination is also avoided
- Less impact on soil and pollution
- The disadvantage is:
  - Excessive cost



# MEATABLE USA

- This company produces cultured meat, to produce this meat they first take a sample from an uninjured cow or pig. They replicate the natural process of fat and muscle growth and mix the two together to produce meat. In this way the meat can be obtained in a couple of weeks unlike normal meat which takes a very long time to obtain. To produce it they do not use antibiotics and water is saved.

