

New Culture's World's first animal-free casein cleared for commercial sale

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The world's first casein protein made without any animal inputs has been determined safe for consumption. New Culture, the animal-free dairy company, has self-affirmed that its animal-free casein is Generally Recognised as Safe (GRAS) following a recent review by an independent panel of qualified scientific and toxicology experts. The company's self-GRAS determination means its casein can be sold, used, and consumed in the U.S. like any other food ingredient.

This GRAS status is the result of New Culture casein matching the identity and macro-nutritional profile of the cow casein it replaces and being made from a manufacturing process that is reproducible, industry-standard, and food safe. This proven manufacturing process, precision fermentation, has been used for decades to make food ingredients and pharmaceuticals cost-effectively, sustainably and animal-free. New Culture intends to notify the FDA of its self-GRAS determination shortly.

Casein is what enables milk to be transformed into cheese, yoghurt, whipped cream, confections, and countless other dairy products that comprise the \$ 1 trillion global dairy industry. New Culture's animal-free casein offers all the taste, texture, and functionality consumers expect from conventional dairy. However, products with New Culture casein are also free from lactose, cholesterol, trace hormones and antibiotics, as well as dramatically reducing greenhouse gas emissions and land and water use.