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UK launches two-year programme to regulate cell-cultivated food products

11 March 2025 | News

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A two-year programme aimed at gathering rigorous scientific evidence on cell-cultivated products (CCPs) has been launched, with a team of scientists and regulatory experts collaborating with academic bodies, industry, and trade organisations. The programme seeks to inform the UKâ??s Food Standards Agency (FSA) and Food Standards Scotland (FSS) on how to regulate these innovative food products.

The evidence collected will help the FSA assess CCP applications more efficiently and ensure their safety before they reach consumers. In addition, the FSA plans to provide clearer guidance to businesses and address key questions about CCPs before they enter the market. Through this initiative, the FSA aims to complete the full safety assessment of two CCPs within the next two years.

â??Safe innovation is at the heart of this programme. By prioritising consumer safety and making sure new foods, like CCPs, are safe, we can support growth in innovative sectors. We aim to ultimately provide consumers with a wider choice of new food while maintaining the highest safety standards,â? said Professor Robin May, Chief Scientific Advisor at the FSA.

Science Minister Lord Vallance added, â??By supporting the safe development of cell-cultivated products, weâ??re giving businesses the confidence to innovate and accelerating the UKâ??s position as a global leader in sustainable food production. This work will not only help bring new products to market faster but strengthen consumer trust, supporting our Plan for Change and creating new economic opportunities across the country.â?

The FSA also announced the eight CCP companies selected to participate in the programme, chosen through a rigorous selection process to represent a diverse, international range of technologies, processes, and ingredients. The participating companies are Hoxton Farms (UK), BlueNalu (USA), Mosa Meat (The Netherlands), Gourmey (France), Roslin Technologies (UK), Uncommon Bio (UK), Vital Meat (France), and Vow (Australia).