

Australia approves cultivated Japanese quail

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In a landmark decision set to redefine the future of food, Food Standards Australia New Zealand (FSANZ) has granted its first-ever approval for a cultivated meat product, marking a historic moment for the region's food innovation landscape.

The approved product, cultivated Japanese quail, is developed by Sydney-based startup Vow under its premium brand Forged. This regulatory green light comes after an extensive, multi-year food safety assessment by FSANZ, which evaluated the safety, nutritional composition, and manufacturing processes involved in the creation of cultivated meat.

The approval sets the stage for Australia to become a leading player in the global cellular agriculture sector and reflects a growing international movement toward more sustainable and ethical protein production. Vow's cultivated quail had previously made headlines when it debuted in Singapore in early 2024, after receiving clearance from the Singapore Food Agency. Since then, the company has served over 25,000 portions and recently achieved a production milestone of over 538 kilograms in a single harvest.

FSANZ, which regulates food standards across both Australia and New Zealand, has been lauded for its transparency throughout the review process—publishing full safety assessments, public consultation summaries, and guidance materials

for stakeholders. As part of its decision, the agency also introduced baseline guidelines for the broader cultivated meat category, bringing it closer to parity with traditional food sectors.