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GOOD FOOD  
I N S T I T U T E

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## Statement from The Good Food Institute (GFI) regarding the Food and Drug Administration's (FDA) announcement regarding clean meat

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June 15, 2018, Washington, DC Clean meat – animal meat grown outside of the animal – is food and should be regulated by an agency with expertise in food safety like the FDA.

Clean meat is similar to conventionally produced meat in all relevant respects, except that the process does not involve slaughter. The lack of slaughter should reduce the risk of microbial contamination. Given that clean meat will have significant societal benefits (including using resources more efficiently than conventional meat), the regulatory path to market should ensure consumer safety and confidence without being onerous for producers.

We are heartened to see that [FDA is engaged in thinking through how clean meat can come to market](#) under the existing regulatory framework. We are also encouraged that [the FDA commissioner has acknowledged the benefits of clean meat](#), including animal welfare and environmental impacts. The United States has a robust food regulatory regime that is more than capable of ensuring that clean meat is safe and truthfully labeled.

We are glad to see that FDA recognizes that the clean meat companies – who know more about the process of producing clean meat than anyone else – should be part of discussions about regulatory path to market. GFI agrees with the FDA that “all stakeholders will benefit from a robust and open dialogue” and looks forward to joining them in engaging FDA in the public meeting on July 12.

It makes sense for FDA to regulate clean meat. FDA regulates food. Both the Federal Meat Inspection Act and the Poultry Products Inspection Act are intended to give USDA the authority to regulate the slaughter of animals. Because there is no slaughterhouse involved in clean meat production, it is not clear how these laws would apply to clean meat.

Further, as the Commissioner points out in his [statement](#), FDA has regulatory authority over most seafood, meaning that FDA will be the agency responsible for overseeing the inspection and labeling of clean fish. It might make sense for that agency to oversee the inspection and labeling of clean beef, chicken, duck, etc. as well. FDA also has experience with new technologies and production methods that are most closely analogous to clean meat.

GFI plans to submit oral and written comments that will provide greater detail on our position on FDA's role in clean meat's path to market.