

Cultured meat approved by Singapore

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In news

Singapore has become the first country to approve cultured meat for commercial sale

Key highlights

- U.S. start-up Eat Just the Greenlight has been given approval by Singapore to sell its lab-grown chicken meat, in what the firm says is the world's first regulatory approval for so-called clean meat that does not come from slaughtered animals.
- As per the U.U start up, the meat, to be sold as nuggets, will be priced at premium chicken prices when it first launches in a restaurant in Singapore "in the very near term"
- Eat Just also said that it will manufacture the product in Singapore, where it also plans to start making a mung bean-based egg substitute it has been selling commercially in the United States.

What is cultured meat?

Cultured meat, otherwise known as cultivated meat or clean meat, **involves the use of cultured animal cells to create realistic meat-like food products, without requiring the slaughter of animals.** Proponents of cultured meat believe it could help overcome the ethical and environmental issues of animal agriculture, while still allowing consumers to enjoy eating meat.

The cells used in Eat Just's cultured chicken products will be grown in 1,200 L bioreactors and combined with plant-based

ingredients. The cells used come from a cell bank established from a biopsy of a live chicken, and so do not require animal slaughter. The nutrients supplied to the cells come from plant-based resources.

Challenges

However, the industry has faced several challenges that have prevented the release of a commercial product. These include high production costs, difficulty in scaling up production, and securing regulatory approval.