

US & EU Regulatory Perspective on BE and Novel Ingredients

SEPTEMBER 26, 2024

Presented By

Dr. Hannah Lester CEO & PRINCIPAL CONSULTANTAtova Regulatory Consulting, SL

Brian P. Sylvester
PARTNER & FIRMWIDE CHAIR, FOOD REGULATORY
Perkins Coie

Food Tech News is Global News







FDA warns molecular farming startups of risks if food allergens are not properly managed

green queen

PoLoPo's Molecular Farming Platform Turns Potatoes Into Egg Protein Factories



Pigmentum: Meet the start-up producing dairy proteins in lettuce

Molecular Farming



Navigating New Frontiers: Keeping Up With Food Tech And Regulatory Changes In 2024 And Beyond



WIRED

The Plan to Put Pig Genes in Soy Beans for Tastier Fake Meat

Food Business News.

The future is now for precision fermentation



WSJ

Plant-Based Drinks can be Labeled as 'Milk,' FDA Says

FAST@MPANY

The eggs of the future will be from precision fermentation

Food Business News

The great milk alternative labeling debate continues



Lab-grown meat set to be sold in UK pet food

The New York Times

What happened to lab-grown meat?



How lab-grown meat became part of America's culture wars

FOOD manufacture

When will cultured meat be approved more widely?



Europe decides it doesn't like lab-grown meat before it's tried it

The New Hork Times

Can Meat Made in a Lab Be Kosher or Halal? These Companies Hope So.

Cultivated Meat WIRED

Lab-Grown Meat Is on Shelves Now.

But There's a Catch



Meat lobby wants USDA to ban 'clean meat' makers from calling their products meat

The New York Times

Lab-Grown Meat Approved to Sell for the First Time in the U.S.

FINANCIAL TIMES

Moves to ban lab-grown meat intensify in Republican US states

The New York Times

What, Exactly, is Meat? Plant-Based Food Producers Sue Missouri Over Labeling

Plant-Based and Substitute Proteins

Heightened Biotech Focus at White House + Federal Agencies









Federal Register/Vol. 87, No. 243/Tuesday, December 20, 2022/Notices

with the policies of title 39. For request(s) that the Postal Service states concern Market Dominant product(s), applicable statutory and regulatory requirements include 39 U.S.C. 3622, 39 U.S.C. 3642, 39 CFR part 3030, and 39 CFR part 3040, subpart B. For request(s) that the Postal Service states concern Competitive product(s), applicable statutory and regulatory requirements include 39 U.S.C. 3632, 39 U.S.C. 3633, 39 U.S.C. 3642, 39 CFR part 3035, and 39 CFR part 3040, subpart B. Comment deadline(s) for each request appear in section II

II. Docketed Proceeding(s)

- 1. Docket No(s): MC2023-90 and CP2023-91; Filing Title: USPS Request to Add Priority Mail Contract 773 to Competitive Product List and Notice of Filing Materials Filed Under Seal: Filing Acceptance Date: December 14, 2022; Filing Authority: 39 U.S.C. 3642, 39 CFR 3040.130 through 3040.135, and 39 CFR 3035.105; Public Representative: Kenneth R. Moeller; Comments Due: December 22, 2022.
- 2. Docket No(s): MC2023-91 and CP2023-92; Filing Title: USPS Request to Add Priority Mail Express, Priority Mail, First-Class Package Service & Parcel Select Contract 104 to Competitive Product List and Notice of Filing Materials Filed Under Seal; Filing Acceptance Date: December 14, 2022; Filing Authority: 39 U.S.C. 3462, 39 CFR 3040.130 through 3040.135, and 39 CFR 3035.105; Public Representative: Christopher C. Mohr; Comments Due:
- December 22, 2022.
 3. Docket No(s).: MC2023–92 and
 CP2023–93; Filing Title: USPS Request

This Notice will be published in the Federal Register.

Erica A. Barker,

[FR Doc. 2022–27619 Filed 12–19–22; 8:45 am] BILLING CODE 7710–FW-P

OFFICE OF SCIENCE AND TECHNOLOGY POLICY

Request for Information; Identifying Ambiguities, Gaps, Inefficiencies, and Uncertainties in the Coordinated Framework for the Regulation of Biotechnology

AGENCY: Office of Science and Technology Policy (OSTP). ACTION: Notice of request for information (RFI).

SUMMARY: The National Biotech and Biomanufacturing Initiative (NBBI) identified biotechnology regulation clarity and efficiency as a priority of the Administration. Thus, the White House Office of Science and Technology Policy (OSTP)—on behalf of the primary agencies that regulate the products of biotechnology, the U.S. Environmental Protection Agency (EPA), the Food and Drug Administration (FDA), and the U.S. Department of Agriculture (USDA)—requests relevant data and information, including case studies, that may assist in identifying any regulatory ambiguities, gaps, inefficiencies, or uncertainties in the Coordinated Framework for the Regulation of Biotechnology, particularly with regard to new and emerging biotechnology products. The information provided will inform regulatory agency efforts to improve the clarity and efficiency of the llatory processes for biotechnology

documents and follow the instructions to submit your comment.

 Postal Mail: Send your comment to the following address. Please include Docket No. APHIS-2022-0076 in the subject line.

Animal and Plant Health Inspection Service, US Department of Agriculture, 4700 River Road, Riverdale, MD 20737, Attn: Alan Pearson

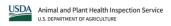
Listening Sessions: The regulatory agencies and OSTP will host a virtual public listening session on January 12, 2023. If you are interested in registering for the virtual listening session, go to https://www.zoomgov.com/webinar/register/WN_IhbckX4VTiacK0AsyiikKQ. If you are interested in additional listening sessions, please contact Dominique Carter at biotech-regulation@ostp.eop.gov. Summaries of the comments offered during the public listening session and any small listening sessions will be posted to the docket on regulations.gov.

Response to this request for information (RFI) is voluntary. Each individual or institution is requested to submit only one response. Responses should include the name of the person(s) or organization(s) filing the response. Please identify your answers by referring to a specific question number within the response.

Comments submitted in response to this notice are subject to the Freedom of Information Act (FOIA). Responses to this RFI may be posted without change online. No proprietary information, copyrighted information, or personally identifiable information should be submitted in response to this RFI.

This RFI is issued solely for information and planning purposes





REVISED DRAFT

DOCUMENT ID: BRS-GD-2023-0001

DATE: October 13, 2023

GUIDE FOR SUBMITTING PERMIT APPLICATIONS FOR MICROORGANISMS DEVELOPED USING GENETIC ENGINEERING UNDER 7 CFR PART 340

The information contained in this document is intended solely as guidance. Except where noted, persons may choose to follow APHIS guidance or follow different procedures, practices, or protocols that meet applicable statutes and regulations.

Language implying that guidance is mandatory (e.g., "shall," "must," "required," or "requirement") should not be construed as binding unless the terms are used to refer to a statutory or regulatory requirement.

Following the guidance contained in this document should not be construed as a guarantee of compliance with applicable statutes and regulations.



Contains Nonbinding Recommendations

Foods Derived from Plants Produced Using Genome Editing: Guidance for Industry

You may submit electronic or written comments regarding this guidance at any time. Submit electronic comments to https://www./regulations.gov. Submit written comments to the Dockets Management Staff (HFA-305), Food and Drug Administration, 5630 Fishers Lane, rm. 1061, Rockville, MD 20852. All comments should be identified with the docket number FDA-2019-D-4658 and with the title of the guidance document.

For questions regarding this document contact the Center for Food Safety and Applied Nutrition (CFSAN) at 240-402-1200 or the Center for Veterinary Medicine (CVM) at 240-402-7002

What is the process for commercializing an ingredient produced by biotech?

US Federal Food Regulatory Laws



- Federal Food, Drug, and Cosmetic Act
- Public Health Services Act



- Federal Meat Inspection Act
- Poultry Products Inspection Act
- Egg Products Inspection Act
- Plant Protection Act
- Animal Health Protection Act



- Federal Insecticide, Fungicide, and Rodenticide Act
- Toxic Substances Control Act



Federal Trade
 Commission Act





Threshold Regulatory Questions



Is it Safe?

Intended use and function, and what claims can be made?





FDA Regulatory Analysis for Novel and BE Ingredients

FDA Oversight

Premarket
Review of
Food Additives

Food Additive Petition versus GRAS Is my ingredient GRAS?

Key Elements of GRAS





FDA Oversight

- Regulates food and feed ingredients under Federal Food, Drug, and Cosmetic Act (FDCA).
 - Either FDA-approved food additives or generally recognized as safe (GRAS) substances.
 - Manufacturer may perform self-GRAS assessment, and also optionally file voluntary a GRAS Notice with FDA.
- Regulates microbial, algal, and fungal cells generated by large-scale culture and used as direct food ingredients.
- Determines safety of new food ingredients in plant-based foods,
 seafood, and meat and poultry products.
- Regulates labels and labeling, including broad authority to ensure that labeling is not false or misleading.







FDA Safety Considerations

- Food ingredients must be the subject of a food additive petition (FAP) or a "generally recognized as safe" (GRAS) conclusion.
- Safety turns on intended use, toxicological safety and dietary exposure.
- Ingredients must be manufactured in an FDA-registered food facility and comply with FDA cGMPs and related food safety requirements (FSMA).
- Ingredients intended for use in meat and poultry products, must be safe and suitable under USDA-FSIS requirements.





Are my inputs GRAS?

Requires General Recognition of Safety.

GRAS determination <u>must</u> be based on publicly available data and may be corroborated by unpublished data.

GRAS determinations "may be based only on the views of experts qualified by scientific training and experience to evaluate the safety of substances directly or indirectly added to food." (21 CFR 170.30)

Burden to prove safety primarily rests with the company.

If an ingredient is GRAS for one use, is it GRAS for all uses?





GRAS Notices

- Additional step companies may voluntarily take for transparency purposes/ supply chain diligence.
- Company informs U.S. FDA of its GRAS determination and provides all supporting information to FDA.
- Publicly available information needed to establish GRAS status.
- Does not require public rulemaking process.
- Manufacturer may meet with FDA prior to notification to review dossier and ask questions (FDA encourages).
- Goal: Obtain No Questions Letter from FDA.





Key Elements of a GRAS Notice

Element	Title	Description
1	Signed Statements and Certification	Include information about trade secrets, intended conditions of use, and the basis for the conclusion of GRAS status.
2	Identity, Method of Manufacture, Specifications, and Physical or Technical Effect	Include information necessary to characterize the substance well and to understand the method of manufacture.
3	Dietary Exposure	Include information about the amount of the relevant substance that consumers are likely to eat as part of a total diet, regardless of whether the conclusion of GRAS status is through scientific procedures or through experience based on common use in food.
4	Self-Limiting Levels of Use	Describe circumstances where the amount of the notified substance that can be added to food is limited because the food containing levels of the notified substance above a particular level would become unpalatable or technologically impractical.
5	Common Use in Food Before 1958	For common use in food to be the basis for the GRAS conclusion, the pre-1958 consumption must be by a significant number of consumers.
6	Narrative	Describe the basis for the conclusion of GRAS status.
7	Supporting Data and Information	This part should specify which of these data and information are generally available and which are not.





Remilk GRN 1056 (Human Food GRAS Example)









Hiya, Gladys

Fermentation, Baby!

So Fresh, So Clean

Ta-dam!

Source: Remilk Ltd.





Successful GRAS Notice Example

- Remilk Ltd obtained FDA No Questions Letter for GRAS Notice 863 (**February 15, 2023**).
- GRAS determination covers β-lactoglobulin (the major whey protein in cow's milk) produced via precision fermentation.
- GRAS Notice describes the construction of the production strain, the manufacturing process, provides specifications, and addresses safety of β-lactoglobulin produced via precision fermentation.





Remilk's GRN 1056 Summary of Basis for GRAS

- The fact that β-lactoglobulin is manufactured under cGMP for food (21 C.F.R. Part 117) and meets appropriate food grade specifications;
- Potential contaminants, such as heavy metals, mycotoxins, and pathogenic microbes, are either absent (not detected) or below toxicological and regulatory limits;
- Intended uses and the estimated consumption of β -lactoglobulin;
- Proper labeling of the products;
- Long history of safe use of the production organism (K. phaffi) in food production and data supporting the organism's non-pathogenic and nontoxigenic nature; and
- Long history of safe use of milk and milk protein as food.





What if a GRAS ingredient adds color?

- Example Case: Impossible's soy leghemoglobin.
 - Received No Questions Letter (NQL) on July 23, 2018.
 - Covers use of the ingredient at levels up to 0.8% soybean leghemoglobin protein to optimize flavor in ground beef analogue products intended to be cooked.
 - FDA's NQL noted the potential requirement for a Color Additive Petition, especially because ingredient described as "red/brown".
 - "Our response to GRN 000737 is not an approval for use as a color additive . . ."
- Impossible's subsequent color additive petition resulted in FDA approval of ingredient's use as a color additive.
- Center for Food Safety objected.





Notable CFS Objections and Lawsuit

CFS' Objections

- FDA should not have approved this product to be used in ground beef analogues that are not plant-based without additional safety testing and public comment.
- FDA should require labeling of this color additive as "soy leghemoglobin/ Pichia pastoris yeast protein."
- FDA should have required additional testing of the raw product.
- FDA improperly relied on Impossible Foods' GRAS Notice
 737 instead of independently verifying the safety of soy leghemoglobin for use as a color additive.
- FDA should have required separate testing of P. pastoris because it is genetically engineered.



Impossible Burgers' additive that makes plant-based food 'bleed' needs more FDA testing, claims suit that questions whether 'heme' is safe to eat



What The FDA's Decision About Soy
Leghemoglobin Means For
Impossible Burger



Impossible Foods applauds 9th Circuit ruling over safety of its heme, slams 'anti-science, anti-GMO activist group' for 'spreading lies'





Labeling Considerations

Anticipated for 2024 (or 2025)

FDA Draft Guidance:

Labeling of Plant-Based Alternatives to Animal-Derived Foods



Labeling of Cultured Meat and Poultry











The National Bioengineered Food Disclosure Standard

USDA's BE Labeling Rule

July 2016

Congress passes the National Bioengineered Food Disclosure Standard

- Directs USDA to establish, by two years after enactment, a national mandatory bioengineered (BE) food disclosure standard
- Requires USDA to issue regulations, but doesn't set a date for final rules

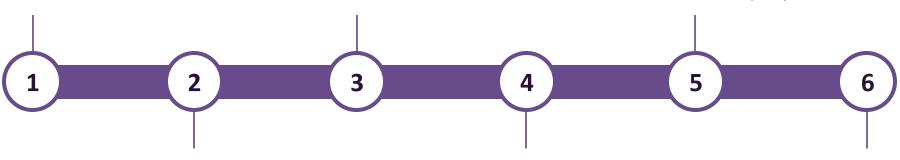
December 2019

USDA-AMS proposes instructions for validating a refining process to ensure no detectable BE material.

July 2020

USDA-AMS publishes:

- Final guidance documents and FAQs on process validation and testing methods; and
- Proposed updates to list of BE Foods (would add insect-resistant sugarcane and limit squash listing to virus-resistant summer squash).



December 2018

USDA's Agricultural Marketing Service (AMS) issues a final BE disclosure rule.

February 2020 ISDA-AMS proposes instructions

USDA-AMS proposes instructions on testing methods

January 1, 2022 Compliance deadline.





BE Labeling Rule: FAQs

The Standard defines bioengineered foods as those that contain detectable genetic material that has been modified through certain lab techniques and cannot be created through conventional breeding or found in nature.

Which foods are subject to the Standard?

- Foods subject to FDA labeling requirements.
- Foods subject to FMIA, PPIA, or EPIA labeling requirements if predominant ingredient would be subject to FDCA labeling requirements or predominant ingredient is broth, stock, water or similar solution and second most predominant ingredient would be subject to FDCA labeling requirements.

How must BE disclosures be made?

- On-package text.
- USDA approved symbol for BE food.
- **Electronic or digital link** (e.g., QR code).
- Text message disclosure.







Additional Request for Information for BE Disclosures

- In September 2022, a federal district court:
 - Invalidated the text message disclosure option;
 - Ordered USDA-AMS to reconsider the text message and electronic or digital link disclosure options; and
 - Remanded the regulations, without vacating the current regulations.
- On April 10, 2024, USDA published a Request for Information to solicit stakeholder input on the electronic or digital link disclosure option for bioengineered (BE) foods.
- Stakeholder comments were due on June 10, 2024.

APRIL 25, 2024

Bioengineered Foods: USDA Solicits Comments on Potential Revisions to Digital Disclosure Option

USDA's Agricultural Marketing Service (USDA-AMS) recently published a Request for Information soliciting stakeholder input on the electronic or digital link disclosure option for bioengineered (BE) foods under the National Bioengineered Food Disclosure Standard (Disclosure Standard).

Background

Current USDA-AMS regulations mandate BE food disclosure to be made on labels of food containing BE ingredients via one of four options: (1) a text statement, (2) an AMS-designed symbol, (3) an electronic or digital link, or (4) a text message. Food manufacturers may decide which of these four options they use.





USDA BE List

- The List of Bioengineered Foods appears at 7 CFR § 66.6
- Foods included on the List are presumed BE.
- AMS must consider updates to the List annually.
- On November 29, 2023, USDA-AMS published a final rule making the following changes to the List:
 - Adding "sugarcane (Bt insect-resistant varieties)"
 - Modifying existing entry for squash to read "squash (summer, coat protein-mediated virus-resistant varieties)."







EU perspective on BE and novel ingredients

- Regulatory framework in EU
- What is a BE/GM Food
- Case studies
- Regulatory challenges
- Future outlook





EU Regulatory Framework

EFSA opinion

Risk Management & Approval

Food additive/NF application European Commission EFSA opinion MS request

Risk Assessment







application

EU novel ingredient framework

Food, ingredient or manufacturing process not consumed/used in the EU before 15th May 1997 "Novel" – Regulation (EU) 2015/2283

Traditional food consumed outside the EU

✓ Whole foods, minimally processed

Novel food (10 categories):

- √ (ii) food consisting of, isolated from or produced from microorganisms, fungi or algae
- ✓ (iv) food consisting of, isolated from or produced from plants and their parts
- √ (vi) food consisting of, isolated from or produced from cell culture or tissue culture derived from animals, plants, microorganisms, fungi or algae

NOT novel foods:

Food additives (incl. colours)

Food enzymes

Flavourings

Extraction solvents

GM Food



EU Novel Food Authorisation Process

Regulation (EU) 2015/2283



Timeline from submission to authorisation 1.5 years

EU QMV, 55% EU MS representing 65% of EU population!





Average Novel Food Timelines¹



Average timeline from submission to authorisation ca. **2.5 years**

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Fastest = 1 year, 6 months

Longest = 5 years

Average 3 x clock-stops
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¹Unpublished analysis performed by Atova – based on 35 approved novel food dossiers for which all data points were available. Analysis did not include modification of use dossiers





EU GMO Framework

Bioengineered food = genetically modified food

Genetically modified organisms (GMOs) are strictly regulated in the EU

Directive 2001/18/EC defines a GMO as:

an organism, with the exception of human beings, in which the genetic material has been <u>altered</u> in a way that <u>does not occur naturally</u> by mating and/or natural recombination.

GM food must be authorised in accordance with Regulation (EU) 1829/2003

Contained use of genetically modified microorganisms (GMMs) defined in Directive 2009/41/EC

GM Foods:

Food additives (incl. colours)

Food enzymes

Flavourings

Novel Foods





Which techniques result in a GMO?

Techniques resulting in a GMO (Annex 1A Part 1)

Recombinant nucleic acid techniques involving the formation of new combinations of genetic material by the <u>insertion of nucleic acid molecules</u> produced by whatever means outside an organism, into any virus, bacterial plasmid or other vector system and their incorporation into a host organism in which they do not naturally occur but in which they are capable of continued propagation

Techniques involving the <u>direct introduction</u> into an organism of <u>heritable material</u> prepared outside the organism including micro-injection, macro-injection, and micro-encapsulation

Cell fusion (including protoplast fusion) or hybridisation techniques where live cells with <u>new combinations of heritable</u> genetic material are formed through the fusion of two or more cells <u>by means of methods that do not occur naturally</u>





Which techniques do not result in a GMO?

Techniques not resulting in a GMO (Annex 1A Part 2 & Annex 1B)

In vitro fertilisation*

Natural processes such as: conjugation, transduction, transformation*
Polyploidy induction*

Mutagenesis**

Cell fusion (including protoplast fusion) of plant cells of organisms which can exchange genetic material through traditional breeding methods

*Not considered to result in GMO, on the condition that they do not involve the use of recombinant nucleic acid molecules

**EU Court of Justice concluded in 2018 that organisms obtained by mutagenesis are GMOs, with the exemption of techniques that have conventionally been used and have a long history of safe use.





Precision fermentation & GMMs as processing aids

- Food produced 'from' a GMM (Regulation (EU) 1829/2003 on GMO) vs food produced 'with' a GMM (Regulation (EU) 2015/2283 on NF)
- Determining criterion: No viable cells
- Traces of rDNA is not a regulatory requirement. Arbitrary threshold of 10 ng/ml or g LOD! Ongoing discussions at EC & MS

	GMM Category 1	GMM Category 2	GMM Category 3	GMM Category 4	
Definition	Chemically defined, purified substances. GMM removed	Complex products in which both GMMs and newly introduced genes are no longer present	Products derived from GMMs, where GMMs capable of capable of multiplication or of transferring genes are not present, but in which newly introduced genes are still present	Products consisting of or containing GMMs capable of multiplication or of transferring genes	
Example	Amino acids, vitamins	Purified proteins	Biomasses/proteins with host DNA present	Live starter cultures for fermented foods	
In scope of GM regulation	No	No	????	Yes	

Different product categories defined as per EFSA guidance 2011 on the risk assessment of GMM and their products





Regulatory Approval Procedure – Regulation (EU) 1829/2003









GM Food should take 9-12 month to be approved.....

Reality.....

No QMV (for or against) ever reached for a GM food!

All GM food authorisations even at appeal stage have received a "no opinion"

Member states can give different reasons for a negative vote or abstention

B.01 Exchange of views and possible opinion of the Committee on a draft Commission Draft Implementing Decision authorising the placing on the market of products containing, consisting of or produced from genetically modified oilseed rape MON 94100, pursuant to Regulation (EC) No 1829/2003 of the European Parliament and of the Council

The draft Decision authorising the placing on the market of products containing, consisting of or produced from genetically modified oilseed rape MON 94100 was presented to the Committee.

One Member State provided comments on the PMEM plan in the context of a recent spillage in a crushing facility concerning an authorized oilseed rape, and raised the question of whether the PMEM for oilseed rape should be updated. This was supported by three Member States. The Commission presented the follow-up to the spillage incident mentioned, and informed Member States that the relevant documents were available to the Committee. It was agreed to discuss the PMEM plan related to all GM oilseed rape authorisations at the next Committee meeting.

Vote taken: no opinion.

Reasons for negative vote or abstention:

- No agreed national position
- Negative public opinion
- Precautionary principle
- Scientific reasons
- Political reasons

Consequently, the Chair informed the Committee that the draft Decision will be submitted to the Appeal Committee.





Reality.....

	EFSA			EC					
Product	Dossier received	Dossier validated		Opinion Ublished	MS Expert Committee	Appeal Committee	Authorisation	Total time	
GM oilseed rape 73496	29 MAY 2012	04 DEC 2012	17	JUN 2021	17 DEC 2021	10 FEB 2022	31 MAR 2022	9 years and 10 months	
	Number of clock-stops: 11			<u>Vote</u> : No opinion	<u>Vote</u> : No opinion	-			
GM soybean	09 OCT 2018	04 MAR 2	19 APR 2019 2021		20 JAN 2022	03 MAR 2022	31 MAR 2022	3 years and 5	
<u>GMB151</u>	Number of clock-stops: 7			<u>Vote</u> : No opinion	<u>Vote</u> : No opinion	-	months		





- Intended use as a colour
- Category 3 GMM
- No viable cells, but host strain DNA present (ca. 300 mg/L)
- GM Food + Food Additive application!









Filed via the Dutch competent authority on 7th October 2019

Dossier received by EFSA on 15th October 2019

Validated by EFSA on 15th December 2021!

Clock-stopped 7 days later and remains so to this day!

Risk assessment deadline June 2025 – 5.6 years....

Then Risk Management!





FOOD IMPROVEMENT AGENTS

Food Additives

EFSA-Q-2022-00031 | Status: Published Last updated: 28/06/2024

All files

Subject

Request for EFSA to perform a risk assessment and to provide a scientific opinion on the safety in use of soy leghemoglobin from genetically modified Pichia pastoris yeast as a food additive

Output

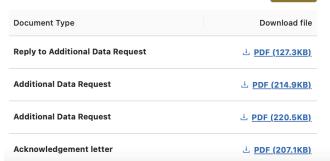
Output Number: ON-8822

Output Type: Scientific Panel or Committee

Publication Date: 🛱 28/06/2024

View published version of the output: See details □

Supporting documents



Timeline



General Info

① Transparency Regulation not applicable

Dossier number
Not applicable

Applicants

Mandate number

M-2022-00008

Question number

Food additive application received by EFSA in January 2022

Validated June 2022

Clock-stopped for 5 months

Opinion published 28th June 2024

EFSA issues a positive opinion – no safety concerns.

2 Years, 5 months to the opinion

FA assessment provisional, pending ongoing evaluation of the GM Food







15 December 2020 [145-20]

Approval report – Application A1186

Soy leghemoglobin in meat analogue products

Food Standards Australia New Zealand (FSANZ) has assessed an application made by Impossible Foods Inc. for the voluntary addition of soy leghemoglobin, produced by microbial fermentation, in meat analogue products.

On 6 August 2020, FSANZ sought submissions on a draft variation and published an associated report. FSANZ received 15 submissions.

FSANZ approved the draft variation on 1 December 2020. The Australia and New Zealand Ministerial Forum on Food Regulation was notified of FSANZ's decision on 15 December 2020.

This Report is provided pursuant to paragraph 33(1)(b) of the Food Standards Australia New Zealand Act 1991 (the FSANZ Act).

Ca. 17 months!



Government of Canada Gouvernement

Search Canada.ca

MENU 🕶

Canada.ca > Health > Food and nutrition - Canada.ca > About novel and genetically-modified (GM) foods

> Completed safety assessments of novel foods including genetically modified (GM) foods

Soy leghemoglobin (LegH) preparation as an ingredient in a simulated meat product and other ground beef analogues

Novel Food Information

On this page

- Backgound
 - 1. Introduction
 - 2. <u>Development of the Production Organism</u>
 - 3. Manufacturing of the LegH Preparation
 - 4. Product Information
 - 5. Dietary Exposure
 - 6. Nutrition
 - 7. Microbiology
 - 8. Chemistry

Ca. 24 months

Approved in multiple countries including Singapore, Hong Kong.....







GM Labelling?

GMO Labelling EU

Ingredients: water, vegetable oils contains geneticly modified soyabeanoil), sugar, vinegar, modified starch, wheat starch, salt, mustard (water, mustard seed, vinegar, salt, spices, herbs), egg yolk, thickener [E412], acids (E330), preservatives (E202), colours (E160a), antioxidant (E385).

Produced in: The Netherlands. Store in a cool, dry place. Shake before use.



Defined in Regulation (EC) 1830/2003

Ensures traceability at all stages of production

Mandatory labelling "product contains GMOs"

A product may contain traces of GMOs (below 0.9 %), if this is <u>technically unavoidable</u>

Products made "with" GMM not labelled as GMO

Individual Member States responsible for testing and enforcement







What are the main regulatory concerns about GM Food?.....

Regulatory/Safety Concerns

- Public perception & consumer acceptance
- ✓ New allergens
- Nutritional adequacy
- Toxicity
- Traceability & testing





Future Outlook & Key Takeaways

- GM food strictly regulated
- Highly political!
- Most concerns not related to safety
- Consumer acceptance?
- Some countries more open to GM food



- NF/FA safer route
- GM food route long & unpredictable
- Need clarification on Cat 3
 GMMs & rDNA
- Impossible Foods!
- Regulatory uncertainty





Thank you!







Dr. Hannah Lester CEO & PRINCIPAL CONSULTANTAtova Regulatory Consulting, SL
hannah@atovaconsulting.com



Brian Sylvester
PARTNER & FIRMWIDE CHAIR, FOOD REGULATORY
Perkins Coie
bsylvester@perkinscoie.com