

Hi friends,

Let's talk safety! ⚠️

As we all know, the regulatory pathway for cultured meat is a top concern for everyone involved. But regulation is country specific, and often rooted in unique political circumstances (here in the U.S., the tug-of-war between the USDA and FDA has been at once a source of amusement and alarm).

What's universal, however, is safety.

For the last year, we've been working on an initiative to unite the field around a shared understanding about the safety needs for cultured meat. Originally conceived as a workshop at our 2020 conference (RIP), we took the project remote and it ballooned into something bigger than we could have ever imagined.

Knowing that the promise of cultured meat will never be realized if the products are not safe, we set out to see who in the field would join us in raising the bar on safety in our community.

We were BLOWN AWAY by the generosity, openness, and participation of **over 87 individuals from 50 companies** (representing over 61 percent of the global industry).

The [manuscript](#), released this month as a pre-print, is the culmination of three virtual workshops, months of 1:1 conversations, and an almost [year-long collaboration with Vireo Advisors](#)—seasoned experts in evaluating the safety of new and emerging technologies. You can read the original project charter [here!](#)

[Read our safety manuscript](#)

As an independent nonprofit, it's not our job—or within our purview—to give cultured meat a safety stamp of approval. We're not regulators or safety inspectors. What we *are* is an organization uniquely suited to bring together all the relevant stakeholders.

So that's what we did. As a field, we collectively identified ***what data is required to demonstrate the safety of cultured meat.***

At the heart of the manuscript is a modular process diagram ([page 12](#)) accompanied by specific details about industry leaders' manufacturing processes that have never been publicly available before.

For the diagram to be maximally useful for companies, regulators, investors, *and* consumers, we needed to get a sense of the cultured meat manufacturing process that is accurate and reflects reality—but not overly academic.

We knew academia alone could not generate an appropriate understanding of the manufacturing process, so it was really the 50 companies coming together which made this so novel.

"Co-opetition" at its finest!



Next week, we'll be asking for your help to maximize the impact of this initiative. Because it's not over yet! The manuscript is still a pre-print, and we're committed to keeping it open access when we publish.

Thank you for driving cell ag forward with us,



Meera Zassenhaus
Communications and Media Manager, New Harvest



[Support open cell ag research](#)

OPPORTUNITIES IN CELLULAR AGRICULTURE

- **Enter a cultured meat haiku competition!!!** Because Animals, a cell ag company making pet food, will be posting the haikus on their Instagram (follow them [here](#)) throughout March. The haiku that best communicates the benefit of cultured meat will live forever on a limited-edition tote bag. **Submit haikus to hello@becauseanimals.com.** Example below courtesy of Morgan Catalina:

for a kind future
grow meat on scaffold, not bone
spill ketchup, not blood

- 🇺🇸 The deadline to submit manuscripts for the "[Current Advances in Cellular Agriculture](#)" special edition of the [International Journal of Molecular Sciences](#) (guest-edited by NH fellow Dr. Ricardo Gouveia) has been extended to June 2021. 🇺🇸
- Mosa Meat, a Maastricht-based cultured meat company, is [hiring a Bioreactor Operator](#).
- University of the Fraser Valley in BC, Canada is seeking a postdoc at the Food and Agricultural Institute. They will support a research project exploring how cellular agriculture can enhance food security, economic development, and sustainability in Canadian communities. More details [here](#).

Tip: The most comprehensive list of cell ag job postings can be found on [Cell Agri's job board](#).

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- Morgan Catalina
NH conference producer 2016-2019

A gift to New Harvest is the most effective way to advance cell ag. To date, NH alumni have founded eight+ companies and NH-supported researchers have advanced the science behind cultured meat at 15+ universities. [Make a gift today to drive forward critically neglected cell ag research.](#)

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