

Cell-cultivated product sandbox workshops

The cell-cultivated product programme includes monthly workshops, each one covering a certain area of production. This page includes summaries of these workshops.

1. Hygiene workshop – 22 and 24 April 2025

The first workshop looked at how the production of cell-cultivated products fits within existing regulations and classifications, and how the principles of Hazard Analysis and Critical Control Points (HACCP) are implemented along the entire production process, from cell sourcing to storage of the final product. These are established rules and regulations that ensure that food is safe to eat. The workshop explored the impacts of applying the regulations to these new foods.

The participants were asked to share their experience with carrying out taste trials for their products. The discussions focused on the details of organising the trials while following the requirements in other countries, including ethical considerations, ensuring the safety of participants and choosing the appropriate venue.

This learning will be used to help the FSA and FSS decide on which tests companies should conduct to demonstrate product safety in Great Britain, and to clarify what companies should do if they wish to conduct taste trials for novel foods.

2. Production workshop – 13 and 15 May 2025

The second workshop explored how companies produce cell-cultivated products. The FSA/FSS and workshop participants explored all stages of production, including sourcing the cells, growing them in a controlled environment, harvesting them and creating the final product.

The participants explained which materials, ingredients and equipment they use, what processes they put in place and how they make sure the final product is safe to eat. This provided valuable insight on the risks and hazards of this new way of producing food. The FSA and FSS will use this learning to ensure that well-known food hazards, as well as the ones specific to these products, are identified and properly managed.

The sessions also explored the nutritional makeup of cell-cultivated products. The FSA and FSS asked participants to explain what the intended use of their products is and how they make sure they are as nutritious as traditional meat products. This is important to ensure that these new products will provide all the necessary nutritional components to consumers' diets without jeopardising safety.

The workshop participants also discussed how companies manage the presence of allergens in their products. The FSA and FSS will use this information in their safety assessment, and to make decisions on ensuring that consumers have all the relevant information to make informed choices if they choose to consume cell cultivated products.