

Concluding remarks of supplementary guidance to applicants for assessment of Cell Cultivated Products (CCP) in food: Allergenicity & Nutrition

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Concluding remarks to include in CCP applications

The information requested across all the sections should be integrated as a concise overall consideration on how it supports the safety of the CCP under the proposed condition of use.

Acknowledgements

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Abbreviations

Acronym	Definition
ACNFP	Advisory Committee on Novel foods and Processes
ADME	Absorption, Distribution, Metabolism and Excretion
CCP	Cell Cultivated Product
DIAAS	Digestible Indispensable Amino Acid Score
DNSIYC	Diet and Nutrition Survey of Infants and Young Children
EFSA	European Food Standards Agency
ELISA	Enzyme-Linked Immunosorbent Assay
EU	European Union

FSA	Food Standards Agency
FSS	Food Standards Scotland
GB	Great Britain
GLP	Good Laboratory Practise
IgE	Immunoglobulin E
NDNS	National Diet and Nutrition Survey
OECD	Organisation for Economic Co-operation and Development
PMM	Post Market Monitoring
UK	United Kingdom

Definitions

Key Words	Definitions
Allergen	A protein molecule which leads to an allergic response due to recognition by serum IgE from an allergic individual, or recognition of gluten proteins due to celiac disease.
Batch(s)	A defined quantity of the novel food produced under uniform conditions during a particular cycle of manufacture. The specifics of the batch are to be defined and justified by the applicant.
Comparator	A reference foodstuff with which the CCP is compared
Composition	The combination of substances that individually and collectively comprise the nutritional, toxicological and allergenic properties of the CCP intended for food use
Conventional meat	Edible tissue obtained from animal or seafood sources
Cross reactivity	Identification of structurally similar proteins
Culture media	A nutrient-rich solution used to grow cells outside of their natural organism.
History of Safe Food Use (HSFU)	A history of safe food use (HSFU) means that the safety of the food/ingredient in question has been confirmed with compositional data from experience of continued food use in the customary diet of a significant number of people in the UK or EU beginning before 15 May 1997 (Novel Food assimilated Regulation (EU) 2015/2283).
Immunoglobulin E (IgE)	Antibodies produced by the immune system involved in most food allergic responses
<i>in vitro</i>	Performed outside living organisms in a controlled environment, such as in a test tube.
Novel food	Foods that do not have a significant history of consumption in the UK or EU prior to May 1997, as set in the Novel Food assimilated Regulation (EU) 2015/2283.

Scaffold	A porous structure that provides a physical framework that supports cell growth by mimicking the natural extracellular matrix and allows for complex tissue-like organisation of cells <i>in vitro</i> .
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