

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 |
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| 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 |

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| 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 |
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| 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. |

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| 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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