

**Question for written answer E-001061/2023
to the Commission**
Rule 138
Annika Bruna (ID)

Subject: Health assessment of in vitro meat – how safe is Soylent Green really?

The first marketing authorisation applications for in vitro meat will be submitted to the European Food Safety Authority (EFSA).

In principle, this meat substitute requires less land, less water and produces fewer greenhouse gas emissions.

However, manufacturers currently use foetal bovine serum, which requires the slaughter of pregnant cows, in order to activate the growth of in vitro meat cells. As long as this serum is used, in vitro meat will still contribute to animal abuse.

In addition, this meat brings new health and environmental risks. For example:

— this artificial meat will be manufactured by industry giants who will rapidly monopolise protein production;

— contrary to manufacturers' claims, the production of artificial meat is highly energy-intensive;

— in vitro meat will cause a significant decline in the number of livestock animals, leading to the quasi-disappearance of their genetic diversity, the result of several millennia of selection;

— this meat is low in nutrients such as vitamin B12 and iron, which are essential for our diet.

Will the Commission ask EFSA to look into this animal abuse and these health and environmental risks?

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