

WOAH Collaborating Centre for Food Safety webinar on “Production, evaluation and regulation of cultured meat”

29 August 2023 14:00-16:00 (Japan Standard Time)

The World Organisation for Animal Health (WOAH) Collaborating Centre for Food Safety (a consortium since 2014 of the School of Veterinary Medicine, Rakuno Gakuen University; Research Center for Food Safety, University of Tokyo; and the National Centre for Food Science, Singapore Food Agency) organised a webinar on the production, evaluation and regulation of cultured meat, with support from WOA regional and sub-regional offices in Asia and the Pacific.

According to the zoom record, 123 participants from 17 countries/territories (Australia, Bhutan, China, Egypt, Hong Kong, Japan, Malaysia, Mongolia, Myanmar, New Caledonia, New Zealand, Pakistan, Philippines, Singapore, Sri Lanka, Taiwan, Thailand) participated.

Questions for the speakers were collected via the registration form as well as via zoom chat and were responded by the speakers during the discussion section.

This is the first in a regional webinar series on various emerging topics related to food safety, based on the expertise of the three organisations.

Programme

	Programme	Speaker
14:00-14:15	Welcome & Introduction - Housekeeping - Brief introduction on WOAH activities related to food safety - Introduction of FS CC Consortium and the webinar series	WOAH and UTokyo (Dr Tomoko Ishibashi)
14:15-14:45	Lecture 1: Global perspectives on food safety aspects of new animal-origin food production systems	Dr Masami Takeuchi, FAO, Rome
14:45-15:15	Lecture 2: SFA’s experience and perspectives on novel foods: regulatory framework, challenges, opportunities for collaboration	Dr Teng Yong Low, NCSF
15:15-15:45	Discussion	Moderated by Dr Calvin Yeo, NCSF
15:45-16:00	Wrap-up & Announcement of next webinar	WOAH and UTokyo (Dr Hachimura)

Presentation summary

Global perspectives on food safety aspects of new animal-origin food production systems

Dr Masami highlighted the establishment of the FAO Technical working group on cell-based food which led to the FAO and WHO publication on “Food safety aspects of cell-based food” in April 2023. The publication focused on terminologies used in cell-based food, identification of potential hazards in the production process and the regulatory frameworks on cell-based food by three different countries. Dr

Masami also emphasized on the importance of stakeholder round table discussions for updates on the latest development in the field, exchange information on food safety assurance, to identify potential hazards in the production process and to brainstorm various communication strategies. The potential hazards based on four production phases of cell-based meats were elaborated and the publication was circulated among Codex Members and Observers. Lastly, Dr Masami stressed on the importance of regulators to introduce cell-based food to consumers in a proactive and transparent manner and the need for continuous engagement of the stakeholders to strengthen the trust that consumers need to have in regulators.

SFA's experience and perspectives on novel foods: regulatory framework, challenges, opportunities for collaboration

Mr Low Teng Yong gave an overview on the definition of novel foods and the SFA's regulatory framework on novel food. He further elaborated on process of pre-market safety assessment of novel food and on how SFA reviews the food safety assessment made by the novel food companies. Teng Yong further emphasized on how novel foods need to also comply to the Singapore's Food Regulations to ensure its safety and adherence to specific licensing requirements to ensure process safety. He mentioned the need for risk communication activities to address the public's perception on the risks of novel foods before expounding on the challenges on the safety assessment of novel foods. Teng Yong also highlighted the Future Ready Food Safety Hub (FRESH) which was established as a collaborative platform between SFA, academia and A*STAR to proactively build capabilities in food safety and risk assessment science and to address regulatory science challenges on safety assessment of novel food. To conclude, Teng Yong underscored SFA's interest in the co-development of safety assessment criteria for new food sources and production systems (NFPS) including the need for collaboration among international community of experts to work together to address challenges on novel foods safety regulation and science.

For more information: <https://rr-asia.woah.org/en/events/webinar-production-evaluation-and-regulation-of-cultured-meat/>