

Mosa Meat Requests Its First EU Market Authorisation

MAASTRICHT, The Netherlands, Jan 22, 2024 - [Mosa Meat](#), the pioneer in cultivated beef made directly from animal cells, has submitted its first request for Novel Foods market approval in the European Union. This submission focuses on cultivated fat as an ingredient, which can be blended with plant-based ingredients to create delicious beefy foods like hamburgers, meatballs, empanadas, or bolognese.

With this regulatory submission Mosa Meat is taking a significant step toward the European market. The European Commission (EC) and the European Food Safety Authority (EFSA) will now evaluate its cultivated fat. Unlike Singapore, where full products are assessed, the EU's regulatory process requires cultivated ingredients to be submitted individually. Chosen as the first ingredient for submission, cultivated fat plays a critical role in delivering the taste, aroma, and mouthfeel of beef, making it essential to a transformative culinary experience.

*"We are eager to collaborate closely with regulatory authorities to ensure full compliance with safety requirements," said **Maarten Bosch, CEO of Mosa Meat**. "Fat is the soul of flavor, and we've developed an ingredient that delivers the rich culinary experience consumers expect from conventional beef. This innovation not only enhances our Mosa Burgers but also has the potential to elevate plant-based products, which often struggle to replicate the full sensory experience of meat."*

"By starting with cultivated fat, we're paving the way to introduce our first burgers to consumers while staying true to our long-term vision. Our initial products will combine cultivated and plant-based ingredients, leveraging our in-house expertise in both areas. Mosa Meat remains committed to building a more diverse and resilient food system—one that satisfies global demand while being kind to the planet."

This submission represents a critical step toward introducing cultivated products like the Mosa Burger to the European market. It follows Mosa Meat's recent first [formal pre-approval tastings](#) of Mosa burgers and a product development partnership with 2-star Michelin chef Hans van Wolde, who praised the quality of cultivated fat, saying: *"When I first tried a Mosa Burger as part of the internal development team, I was blown away by the beefy taste and the amazing mouthfeel of the beef fat. It gave me goosebumps. I genuinely believe this new way of making beef can delight connoisseurs and casual beef lovers alike while enjoying the positive benefits of cultivated beef from a sustainability perspective."*



Image: Mosa Burgers featuring cultivated fat, at a recent pre-approval tasting event

The submission marks only the second time a cultivated product has entered the EU's Novel Foods process, widely regarded as the global gold standard for food safety. The process is expected to take around 18 months, as [outlined by the EC](#).

This step underscores Mosa Meat's commitment to innovation and collaboration within the European cellular agriculture ecosystem. The company actively works with a wide range of partners, from chefs and flavour developers to retailers and plant-based product producers, as well as conventional meat companies.

Cultivated meat offers the opportunity to strengthen Europe's food system by reducing reliance on imports, enhancing food sovereignty, and ensuring a resilient, sustainable supply chain. According to an independent and peer-reviewed [Life Cycle Assessment](#), cultivated beef production is projected to produce up to 93% fewer greenhouse gases, use 95% less land and 78% less water when compared to industrial meat production. Cultivated meat production offers the opportunity to use the spare land for re-wilding habitats and regenerative farming practices, which would naturally reduce emissions or for producing more food for people. Moreover, the automated process through which cultivated meat is produced, and the sterile environment of its manufacturing, will eliminate or drastically reduce the use of antibiotics and the risk for pathogens, contaminants, and foodborne illnesses associated with intensive animal farming.

As cultivated products progress through regulatory approval, Mosa Meat remains at the forefront of sustainable food innovation, delivering on its promise to reshape the global food system - one bite at a time.

ABOUT MOSA MEAT

Mosa Meat is a global food technology company pioneering a cleaner, kinder way of making real beef. Our founders introduced the world's first cultivated beef hamburger in 2013, by growing it directly from cow cells. Founded in 2016, Mosa Meat is now scaling up production of the same beef that people love, but in a way that is better for people, animals, and the planet. A diverse and growing team of 120 food-loving problem-solvers, we are united in our mission to fundamentally reshape the global food system. Headquartered in Maastricht, The Netherlands, Mosa Meat is a privately held company backed by Lowercarbon Capital, M Ventures, Bell Food Group, Nutreco, Invest-NL, PHW Group, Mitsubishi Corporation, [Leonardo DiCaprio](#) and others. Follow Mosa Meat on [LinkedIn](#) and [Instagram](#) or visit mosameat.com to learn more about why people #cravechange.

For more information, reach out to press@mosameat.com.

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