

Singapore's Food Safety bill paves way for commercialisation novel food

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Singapore has taken a groundbreaking step in food innovation with the introduction of the Food Safety and Security Bill (FSSB) 2024. This new legislation aims to enhance food safety standards while fostering advancements in novel food technologies. By clearly defining regulatory processes, the bill paves the way for the commercialisation of lab-grown meat, precision-fermented products, and insect-based foods. With this initiative, Singapore continues to position itself as a global leader in sustainable and future-ready food solutions.

The FSSB 2024 focuses on â??defined foods,â?? which include lab-grown meat, precision-fermented products, and insect-based foods. These novel food products developed using innovative technologies such as cellular agriculture and tissue culture, require stringent regulatory oversight to align with international safety standards. By providing clear guidelines and processes, the bill facilitates the entry of cutting-edge food products into the market within a structured and safe framework.

Singapore has been at the forefront of food innovation, being the first country to approve the sale of lab-grown, or cultivated, meat. It remains the only nation where such products are available in retail stores. The country's progress in this field can be outlined as follows:

- **2019:** Establishment of Singapore's regulatory framework for novel foods.
- **2020:** Approval of cultivated chicken by Eat Just's Good Meat, marking a global milestone.
- **2023:** Approval of cultivated quail and foie gras by Vow Food, expanding the range of novel proteins.
- **2024:** Retail launch of cultivated chicken at Huber's Butchery in Singapore.

Good Meat, a subsidiary of Eat Just, was the first company to receive national approval for cultivated meat sales in December 2020. Initially, the company offered small-scale tastings in select restaurants before expanding to wider distribution. In December 2021, Singapore's Food Agency (SFA) granted Good Meat regulatory approval to sell additional variations of its cultivated chicken.

Singapore's support for cultivated meat aligns with its ambitious "30 By 30" initiative, which aims to produce 30 per cent of the nation's nutritional needs locally and sustainably by 2030. This commitment underscores the country's role as a pioneer in food technology and environmental stewardship.

In 2024, Good Meat took another step forward by launching its cultivated meat for retail consumers. Partnering with Huber's Butchery, the company introduced a more affordable product that combines 3 per cent cultivated chicken with plant proteins, maintaining the taste and texture of conventional chicken while addressing cost challenges associated with large-scale production.

This innovative approach reflects Singapore's ongoing dedication to transforming the food industry and ensuring food security through technological advancements.

Singapore's proactive stance on food safety and innovation has positioned it as a leader in the cultivated meat industry. The introduction of the FSSB 2024 reinforces the country's commitment to establishing a safe, regulated, and sustainable food ecosystem. As the demand for alternative proteins grows globally, Singapore's initiatives set a benchmark for other nations to follow, driving progress toward a more resilient and sustainable food future.