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The Dilemma of Alternative Protein Products

USDA Outlook Forum
February 23, 2018

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NAMI NORTH AMERICAN
MEAT INSTITUTE

Alternative Proteins

A faint, light-colored world map is visible in the background of the slide, centered behind the text.

Regulating plant- and animal-based protein products

Plant-based Proteins

- Food and Drug Administration has jurisdiction – Food, Drug, and Cosmetic Act
- No label approval of FDA regulated products
- Section 403 – Misbranded food
 - False or misleading in any particular
 - Offer for sale under the name of another food
 - Represented to be a food subject to a standard of identity
- Federal Trade Commission jurisdiction over advertising

Animal-based Proteins

- Which agency has jurisdiction – Food Safety and Inspection Service or Food and Drug Administration?
- Federal Meat Inspection Act (PPIA) gives primary jurisdiction regarding meat and poultry to FSIS

Animal-based Proteins

Meat

“part of the muscle of any cattle, sheep, swine, or goats which is skeletal or which is found in the tongue, diaphragm, heart, or esophagus, with or without the accompanying and overlying fat, and the portions of bone (and bone-in product such as T-bone or porterhouse steak), skin, sinew, nerve, and blood vessels which normally accompany the muscle tissue and that are not separated from it in the process of dressing.”

Animal-based Proteins

Meat food product.

Any article capable of use as human food which is made wholly or in part from any meat or other portion of the carcass of any cattle, sheep, swine, or goats, except those exempted from definition as a meat food product by the Administrator in specific cases or by the regulations in part 317 of this subchapter, upon a determination that they contain meat or other portions of such carcasses only in a relatively small proportion or historically have not been considered by consumers as products of the meat food industry, and provided that they comply with any requirements that are imposed in such cases or regulations as conditions of such exemptions to assure that the meat or other portions of such carcasses contained in such articles are not adulterated and that such articles are not represented as meat food products. This term, as applied to food products of equines, shall have a meaning comparable to that provided in this paragraph with respect to cattle, sheep, swine, and goats.

Animal-based Proteins

Meat byproduct.

“Any part capable of use as human food, other than meat, which has been derived from one or more cattle, sheep, swine, or goats. This term, as applied to products of equines, shall have a meaning comparable to that provided in this paragraph with respect to cattle, sheep, swine, and goats.”

Animal-based Proteins

- *Poultry.* “Poultry” means any domesticated bird (chickens, turkeys, ducks, geese, guineas, ratites, or squabs, also termed young pigeons from one to about thirty days of age), whether live or dead.
- *Poultry product.* (i) This term means any poultry carcass or part thereof; or any product which is made wholly or in part from any poultry carcass or part thereof, excepting those exempted from definition as a poultry product in §381.15. Except where the context requires otherwise (e.g., in paragraph (b)(42) of this section), this term is limited to articles capable of use as human food.
- (ii) *Poultry food product.* This term means any product capable of use as human food which is made in part from any poultry carcass or part thereof, excepting those exempted from definition as a poultry product in §381.15.

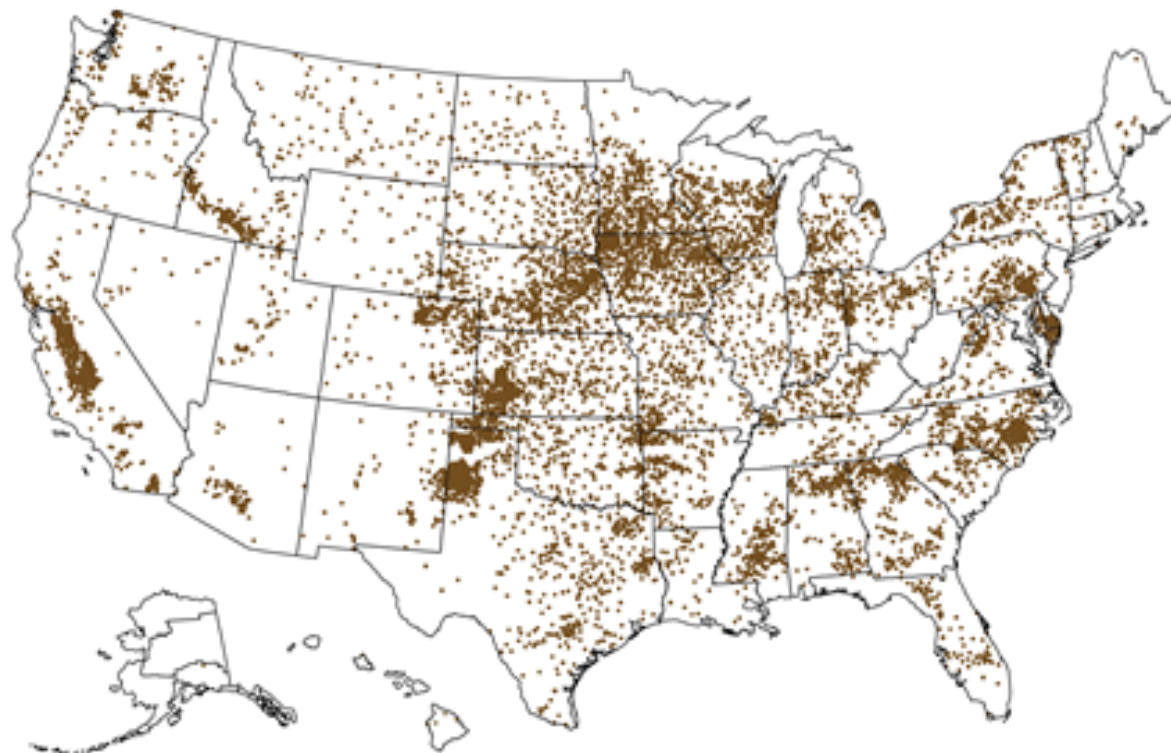
Some Key Issues

- Presuming FSIS has jurisdiction
 - Will the cells used have to come from an animal that passed ante-mortem inspection?
 - Will the plant need a HACCP plan, SSOPs, *etc.*?
 - What type of sampling regimen, if any, is appropriate?
 - For labeling, will there be some kind of disclosure on the label?
 - What about use of the term “Clean Meat?”

“Satellite” Issues

- “Life cycle assessments” – *e.g.* trading slaughter facility for a large “laboratory”
- Byproduct replacement considerations – hides, pet food, *etc.*

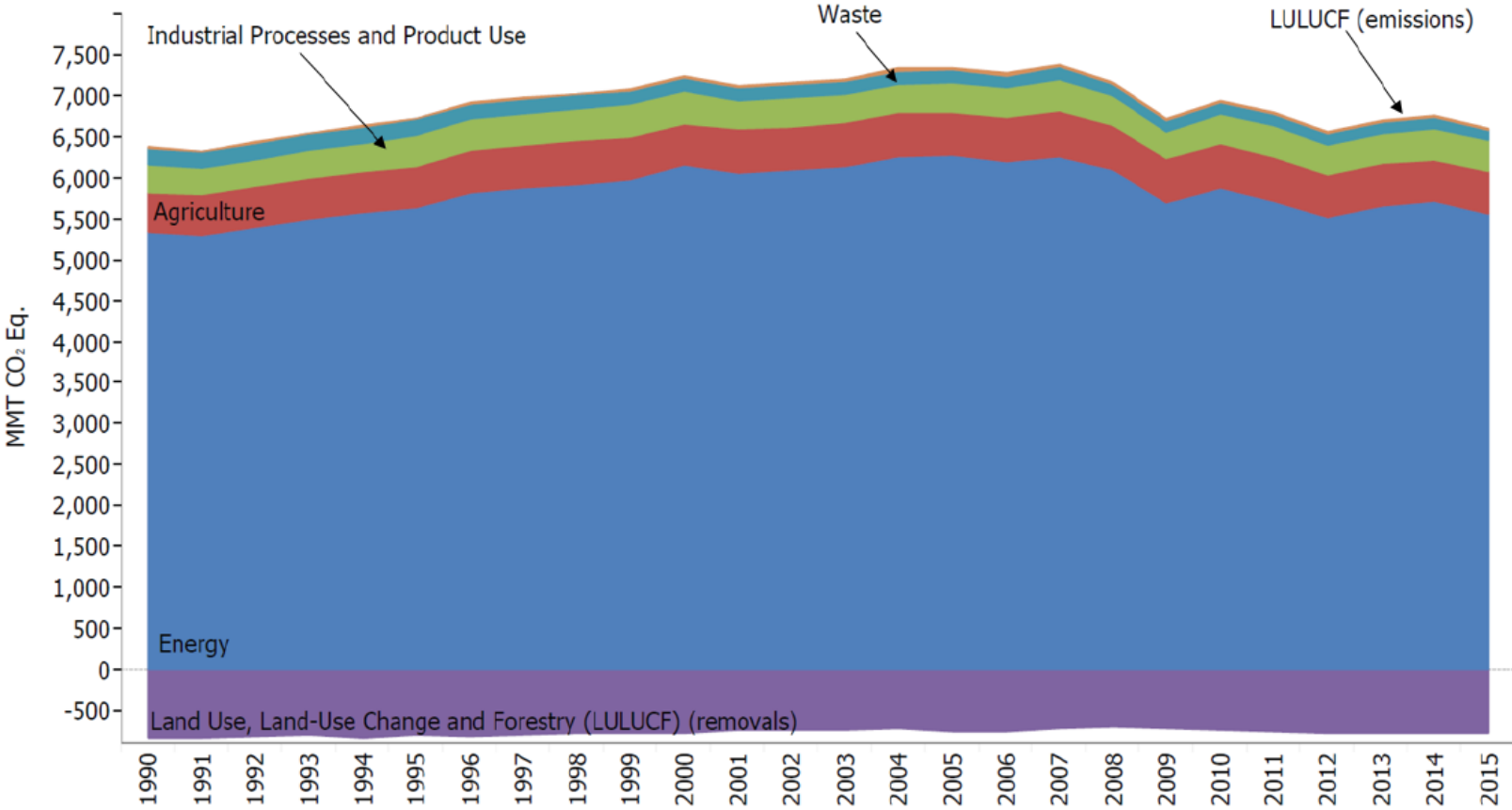
Market value of livestock, poultry, and their products sold in 2012



1 dot = \$20 million

Source: USDA, Economic Research Service using data from USDA, National Agricultural Statistics Service, 2012 Census of Agriculture.

Figure ES-12: U.S. GHG Emissions and Sinks by Sector



EPA. 2017. Inventory of U.S. Greenhouse Gas Emissions and Sinks: 1990-2015. Executive Summary.

Critical Point

Ensure a level playing field

Thank You!
Questions?

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