

## Is it okay for states to ban lab-grown meat?

Beef without a cow? It's possible! Lab-grown meat—also known as cultivated, in vitro, cell-based, and clean meat—refers to meat grown from animal cells, but separate from the original animal. Supporters of this technology are hopeful that it could be more ethical, environmentally-friendly, and economically viable than traditional animal agriculture. Others raise concerns about the safety and cost of this new technology given the limited research into its long-term effects on consumer health. Three states have banned the sale of lab-grown meat, and others have put restrictions that require strict labeling. Still, several manufacturers have already achieved key regulatory requirements from the U.S. Food and Drug Administration (FDA), leading some to argue that state bans are less about consumer safety and more about protecting states' meat industries.

### HOW MEAT IS GROWN



Sample taken from live animal



Animal cells are combined with a growth medium



Cells are grown into muscle fibers within a bioreactor



Fibers are processed into minced meat, ready to be cooked!

### YES, STATES SHOULD BE ABLE TO BAN LAB-GROWN MEAT

States have the right to protect their citizens from new, uncertain technologies. Lab-grown meat requires cells to multiply exponentially, and the long-term effects of consuming these products are still unknown. Unlike cattle, which have natural systems for regulating hormones and fighting off disease, lab-grown meat relies on carefully controlled lab conditions and added nutrients. Manufacturers must take great precautions to grow the cells in a pharmaceutical-grade sterile environment, and as this technology scales, the risk of contamination or inconsistent quality only compounds. Another key reason to ban lab-grown meat is to protect the existing meat industry. The industry is worth billions and supplies hundreds of thousands of jobs to Americans. States have an obligation to keep the economy stable and to keep jobs open for generations to come.

### NO, LAB-GROWN MEAT SHOULDN'T BE BANNED

People should be allowed to choose what they eat, particularly when the FDA has already reviewed some lab-grown meat products and found them safe. Lab-grown meat avoids the butchering process of traditional farming, which can reduce the risk of contamination and foodborne diseases such as salmonella. Furthermore, it's projected to be more sustainable and ethical than existing factory-farm practices. In theory, it would require less land and resources than raising animals for meat. It's also important to note that lab-grown meat has no nervous system, so it can't feel pain. This technology could make a major impact on reducing needless animal suffering. Some may argue that lab-grown meat could harm the existing meat industry, but we shouldn't block innovation simply to protect an industry that contributes to environmental harm and the mistreatment of animals.



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