

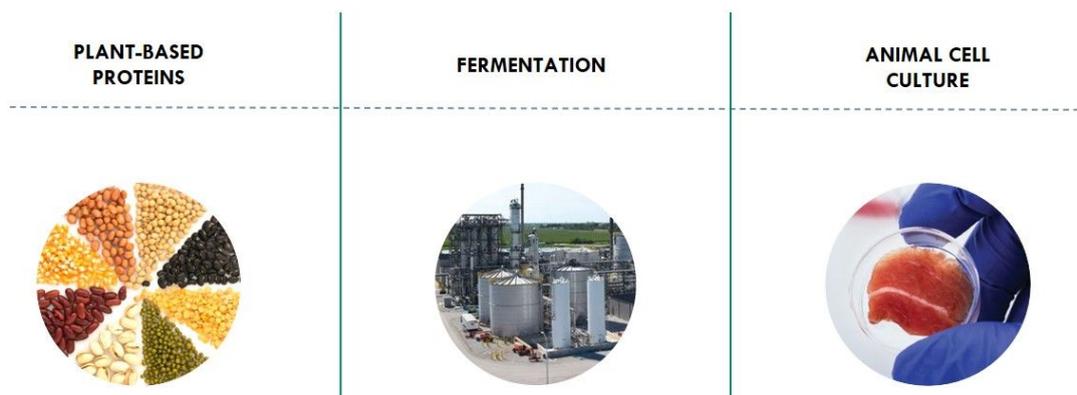
The EU should invest heavily in the research of plant-based, fermentation-derived, and cultivated meat

*Input to the public consultation on the European Green Deal Call
Area 6: From Farm to Fork
June 02, 2020*

The Good Food Institute Europe (GFI Europe) welcomes the opportunity to provide input for the preparation of the European Green Deal Call under the Horizon 2020 programme. We applaud the Commission for its efforts to make research and innovation a cornerstone of the European Green Deal and the recently published Farm-to-Fork Strategy.

Innovation is essential to building a truly sustainable, healthy, and just food system. We are pleased that the Commission has endorsed alternative proteins such as plant, microbial, marine proteins and meat substitutes as a key focus of its research agenda in the Farm-to-Fork Strategy. As a direct consequence of that endorsement, **the European Green Deal Call should mobilise funding for research and innovation in plant-based, cultivated (cultured), and fermentation-derived protein sources.** These products are better for the environment, public health, and animal welfare than their animal-based counterparts. The EU should heavily invest in research and innovation to make such alternative meat, eggs, dairy, and seafood products equally delicious, price-competitive, and convenient for consumers to adopt.

Meat made in a better way



Investments in plant-based, cultivated, and fermentation-derived meat, eggs, dairy, and seafood would contribute to tackling for all four food system challenges outlined by the Commission:

1) Plant-based meat products create 30-90% less greenhouse gas emissions¹ than their conventional meat counterparts. Shifting to more plant-based meat and other alternative proteins would help Europe to fulfil its obligations under the Paris Agreement.

2) Plant-based meat production requires no antibiotics and therefore does not drive the development of antibiotic-resistant bacteria. Moreover, **plant-based meat products cause 51-91% less aquatic eutrophication than their conventional meat counterparts.**²

3) Boosting plant-based and cultivated meat products would reduce food waste as they are not prone to microbial and faecal contamination, resulting in a longer shelf life than conventional meat. Conventional meat accounts for the largest avoidable food waste footprint in the EU³.

4) Investing in the development and availability of alternatives to conventional meat will directly help Europe to shift to more healthy and sustainable diets. Ensuring that alternatives to conventional meat are delicious and price-competitive will substantially boost their uptake by consumers thus making the necessary diet shift desirable and affordable for consumers.

The global appetite for protein will continue to rise and the world needs sustainable solutions to meet this demand. Relying on only one method of meat production is neither prudent nor pragmatic in the best of times or the worst of times. New methods of making meat can bolster global protein supplies, particularly during times like this when the supply chains of animal agriculture are [vulnerable](#) in [Europe](#). In that context, alternative proteins represent a major commercial opportunity for Europe to implement a truly green recovery from the current recession.

We thus urge the Commission to ensure that funding under the European Green Deal Call, Area 6, is specifically made available for projects that develop alternative protein sources. The call description should explicitly mention "plant-based meats, cultivated meat, and foods made from fungi and from fermentation" in its scope section in order to encourage researchers and innovators to submit relevant project proposals that would help Europe to move to a more sustainable and healthy food system.

Thank you for considering this submission. For more information, please reach out to Alexander Holst, European Policy Manager at the Good Food Institute Europe, at alexh@gfi.org. Thank you!

¹ The Good Food Institute. (2019). *Plant-Based Meat For A Growing World*. Retrieved from: <https://www.gfi.org/files/pb-meat-sustainability.pdf>

² Ibid

³ Vanham et al. 2015. Retrieved from: <https://ec.europa.eu/irc/en/news/average-eu-consumer-wastes-16-food-most-which-could-be-avoided>