

## Banning Labeling Cultured Cell Protein as Meat

The debate over cultured cell protein has become a hot topic as technology in food production advances. Cultured meat or lab-grown meat is made by growing animal cells in a lab instead of raising and slaughtering animals. There's a lot of debate on whether it should be called meat.

Some people believe that it shouldn't be labeled meat because it doesn't come from a whole animal like traditional meat does. The label "meat" could confuse consumers since cultured cell protein is made in a completely different way. People also might not realize the difference in how the two types are made.

Another reason why we should consider banning labeling cultured cell protein as meat is that it could mislead consumers into thinking the product is identical to traditional meat. Cultured meat is produced through a different process and lacks complexity and natural qualities from meat from an animal. Labeling it as meat might unfairly position it as a direct replacement when it is a product of technology innovation rather than natural biology.

In the end, whether cultured cell protein should be labeled as meat comes down to making sure consumers have clear information. Finding a fair way to label it so people know what they're eating.