

2025 HOUSE AGRICULTURE

HB 1151

2025 HOUSE STANDING COMMITTEE MINUTES

Agriculture Committee
Room JW327C, State Capitol

HB 1151
1/16/2025

A BILL for an Act to amend and reenact section 19-02.1-12.1 of the North Dakota Century Code, relating to cell-cultured protein; and to repeal section 4.1-31-05.1 of the North Dakota Century Code, relating to the misrepresentation of cell-cultured protein.

3:59 p.m. Chairman Beltz opened the hearing.

Members Present: Chairman Beltz, Vice Chairman Hauck, Representatives Anderson, Dobervich, Holle, Hoverson, Kiefert, Nehring, Olson, Rios, Schreiber-Beck, Tveit, Vollmer

Member Absent: Representative Henderson

Discussion Topics:

- Fake meat products
- Market demand
- Preventing the saturation
- Synthetic materials
- Expensive
- Long term health benefits
- Restaurants selling lab grown meats

4:00 p.m. Representative Mike Schatz, District 39, New England, ND, introduced and testified.

4:05 p.m. Rachel Gross, Southwest Field Representative, ND Farm Bureau, testified in favor.

4:07 p.m. Jayli DE Roller, South Heart, ND, testified in favor and submitted testimony #29396.

4:09 p.m. Sierra L. Sitton, homeschool student, Belfield, ND, testified in favor and submitted testimony #29429.

4:10 p.m. Vanessa C. Mertz, Dickinson, ND, testified in favor and submitted testimony #29448

4:12 p.m. Harper Jo Boettcher, Dickinson, ND, testified in favor and submitted testimony #29445.

4:14 p.m. Leo Kahm, Dickinson, ND, testified in favor and submitted testimony #29431.

4:15 p.m. Gabe Bast, District 39, testified in favor.

4:16 p.m. Cooper Rosenquist, Dickinson, ND testified in favor and submitted testimony #29422.

4:20 p.m. Tracy Aune, Taylor, ND, testified in favor and submitted testimony #29442.

4:22 p.m. Tim Erbele, Vice President, ND Stockman's Association testified in favor and submitted testimony #29761.

4:35 p.m. Ryan Greff, Legislative Specialist, ND Farmers Union, testified in favor and submitted testimony #29471.

4:35 p.m. August Heupel, Vice President, Independent Beef Association of North Dakota (IBAND).

Additional Written Testimony:

Dustin Amundson, Bismarck, ND submitted testimony in favor #28434.

Lydia G. Thompson, Dickinson, ND, submitted testimony in favor #29094.

Miki Thompson, Dickinson, ND, submitted testimony in favor #29107.

Doug Sharbono, Fargo, ND, submitted testimony in favor #29468.

Suzannah Gerber, Executive Director, Association for Meat, Poultry and Seafood Innovation, submitted testimony in opposition #29518.

Justin Kolbeck, Co-founder and CEO, Wildtype, submitted testimony in opposition #29538.

James Inwood, Bismarck, ND, submitted testimony in opposition #29549.

Doug Grant, CEO, Atlantic Fish Co, submitted testimony in opposition #29561

Tamar Lieberman, State Legislative Specialist, The Good Food Institute, submitted testimony in opposition #29493, #29494, and #29495.

4:38 p.m. Chairman Beltz adjourned the meeting.

Diane Lillis, Committee Clerk

My name is Dustin Amundson. I live in Bismarck (District 30). Please give this bill a do pass recommendation.

Mr. Chairman, and Members of the House Agricultural Committee,

My name is Lydia Thompson from Dickinson, North Dakota. I am a homeschool student that attends the civics class, which worked with Rep. Schatz to propose this bill. I am in favor of this bill because, Lab-grown meat, also known as Cultured Meat, is a new product with unknown health consequences. It has the potential to be unhealthy due to contamination, dysregulated cell lines, and the use of antibiotics. So please vote to pass on this bill.

Thank you for your time.

Mr. Chairman and the members of the House Agriculture Committee,

Hello, my name is Miki Thompson. I am a homeschool mother from Dickinson. I am writing to ask you to please vote do pass on this bill. It is important to be proactive on this issue. We have a flourishing beef industry in our state. Our communities are interwoven with its benefits. Our family gets all our beef products from a local rancher, which is butchered by a local meat shop. I know many in our community that do the same. Many legislatures are ranchers as well. Our state proudly raises a superior product not only ethically, but also with sustainable practices. So why would we need a questionable product that has not been tested? We have no idea of the long-term effects of lab grown meat products, or the production of it. I think it would be safe to ban the sales and production until a future time so we can ascertain its long-term effects. We can remove the ban if it benefits the people of North Dakota in the future, but for now we have a far superior product, which will continue to help our state prosper.

Thank you,

Miki Thompson

Jayli Roller
HB1151
Lab-grown meats
January 16, 2025

HB1151 testimony

Good morning, my name is Jayli Roller. I'm here today to advocate against the commercialization of lab-grown meats. Though it's marketed as sustainable and an ethical alternative to traditional meat production, when realistically it causes more problems than it solves.

First, the long-term health effects of consuming Lab-grown meat is completely unknown. This is a product created through complex biotechnological processes, relying on genetically modified organisms and synthetic materials. If we rush this technology to market, we risk exposing the public to unforeseen health consequences.

Second, lab-grown meat is not as environmentally friendly as it claims. The energy required to maintain sterile conditions, bioreactors, and laboratory facilities on an industrial scale could actually increase greenhouse gas emissions compared to traditional farming and ranching methods.

Third, widespread adoption of lab-grown meat threatens rural communities and traditional ranching practices. Agriculture is not just a source of food but a livelihood for millions of people, especially North Dakotans. By prioritizing lab-grown meats, we put more money into the hands of powerful corporations and take it from the hard working hands of our farmers and ranchers.

Finally the ethical suggestion of normalizing food that is entirely synthetic and manufactured would change our connection to natural foods, we would eventually lose a fundamental understanding of where our food comes from and the responsibilities we have as God's stewards of the earth.

In conclusion the risks of lab-grown meats far outweigh the potential benefits. Rather than placing our trust in new artificial solutions, we should improve the traditional agricultural methods. So i ask that you please join me in supporting our farmers and ranchers and vote yes on HB 1151

Bill 1151

Hello, my name is Cooper Rosenquist. I am a homeschooled High Schooler. Though I am still young, I recognize that lab-grown meats, also known as cultured meat is not a good idea. They are too expensive being 17 to 23\$ per pound to produce which means the stores selling the meats would be even more. For reference, a choice steak is about \$14, and ground beef is about 5\$ per pound.

Another reason why lab-grown meats are a bad idea is that we do not fully know the long-term health effects. Lab-grown meats do not have the same nutritional value as real meat. These fake alternatives we call lab-grown meats use rapid cell reproduction. Do you know what cancer is? Rapid cell reproduction. We should support natural, ethically grown food. Our bodies are natural and our food should be too. Some argue that we should use lab-grown meats because a cow produces between 154 to 264 pounds of methane yearly. While that might be true a car emits about an average of 21 pounds of Co2 per gallon (20 for gasoline and 22 for diesel). Worldwide that's 196,3 Billion pounds of Co2 per year for cars. In conclusion, we should protect the farmers of North Dakota and we should protect our health and our money. This is why I am asking you to vote in favor of House Bill No. 1151 and ban Lab-grown meats in North Dakota. Thank you for your time.

Hello, my name is Sierra Sitton. I am currently homeschooled in 11th grade.

I'm for bill HB 1151 for many different reasons, the first one being because as much as we've heard about lab grown meats, there isn't really much information on it at all. All that these companies have told us is the process of how it's made.

Doctor Robert Kiltz who is a health doctor has concerns such as Scientists still have yet to make it clear if lab grown meats can supply the micronutrients and iron our bodies need to function. Which I agree with, as we know you can't patent vitamins. All the nutrients and vitamins we take from these meats will most likely be synthetic.

Another concern is the high level cell division process that is used. The cell division process is carefully controlled by certain genes, also known as onco-genes. And according to the NIH the onco-genes have the potential to cause cancer. Why would we want this for our future generations? How long until we no longer know the difference between lab grown meats and regular meat? What if schools and restaurants started using lab grown meats without our knowledge? As a person of faith myself, I sure wouldn't want to be eating that stuff without knowing.

Lab grown meat is already seeming to be a potential risk to our health, and it's not even released yet. God's already provided us with the natural meats we need, so why would we try to fix something that isn't broken. Thank you all for listening and I hope you vote yes on this bill. Thank you.

Lab Grown Meat Bill.

1. **Higher Carbon Footprint**: Lab-grown meat production can emit **4 to 25 times more carbon dioxide per kilogram** than conventional beef farming under current methods.
2. **Energy-Intensive Process**: The production of lab-grown meat requires highly refined growth media, making it **more energy-intensive** than traditional meat production.
3. **Environmental Impact**: Scaling up lab-grown meat production using existing processes could result in a **global warming potential** that is **4 to 25 times greater** than that of retail beef.
4. **Resource Use**: The purification of growth media to pharmaceutical levels uses more resources, increasing the **global warming potential** and making it more expensive than conventional beef production.
5. **Technical Challenges**: Transitioning from pharmaceutical-grade to food-grade production methods is a significant technical challenge, and even under the best scenarios, lab-grown meat's environmental impact could be **26% higher** than conventional beef production.

Sources. www.sciencealert.com www.ucdavis.edu

Hello, this is Tracy Aune. I am a sophomore in high school and the reason I am here today is to ban lab grown meats. One of the reasons I want to ban lab grown meats is it has rapid cellular regeneration, kind of like cancer. This would also threaten ranchers because why sell beef if you can just make it in a lab. That is all, thank you for your time.

Why Lab-Grown meat should be banned

My name is Harper Boettcher and I want to share my thoughts on Lab-Grown meat and why I believe we should consider banning it. Even though lab-grown meat is often presented as a solution of animal cruelty and environmental problems, we must look deeper at the hidden issues it brings

One of the main problems I see is the lab-grown meat can displace jobs in conventional farming. Nearly 90% of North Dakotas land area is in farms and ranches. If we started lab grown meet many people would lose their jobs. Another problem is the unknown health benefits. Cultured meet is still a new product and its health consequences are still unknown. A big thing to consider is that it can be cancer causing. The cells used to make lab grown meet multiply rapidly, which is similar to cancer cells. The last thing I have is the food safety. Cultured cells can be infected or mutated and the meet would have to be carefully watched to ensure food safety. There are also mutant proteins called prions that can cause diseases such as mad cow diseases, which is a rare fetal brain disease.

These are just some of the many downsides of why lab grown meet should be banned. The cost of jobs, unknown health benefits and its food safety.

Thank you,

Lab Grown Meat Facts

- Will heavily affect the economy in North Dakota for ranchers.
- Costs about \$17 a pound which is an average of \$9 more than retail beef.
- Lab grown Meat companies are using immigrant employees with unsafe work conditions and low to minimum wage.
- Would require heavy government subsidization because their products are not affordable.
- Needs about 88 to 176 olympic swimming pools of fermentation (growing) capacity, and currently only have less than 10 available for fermentation.
- Will also have to face problems with infection, since the cells are alive they are also prone to viruses.
- Cost of cultivation facilities would be too high for lab grown Meat to increase in sales and marketing.
- Would actually be worse for the environment, leaving a larger carbon footprint than retail beef.

**Do Pass Testimony
of Doug Sharbono, citizen of North Dakota
on HB1151
in the Sixty-ninth Legislative Assembly of North Dakota**

Dear Chairman Beltz and members of the House Agriculture Committee, I am writing as a citizen and believe HB1151 is excellent legislation that ensures our agricultural producers can provide the consumer the best product possible. Cultured meat in an agricultural state like North Dakota should be prohibited in all respects. There should be no place for meat needed for our sustenance to be chemically produced when we already have the best quality meat at a reasonable price within our great state. The last thing we would want is for a large multi-national company operating within our state to artificially drop their cultured meat prices and drive ranch producers out of business. Then, all we will have left is meat made by manufactured protein chemicals. I know that won't taste very good.

Please give HB1151 a Do Pass.

Thank you,

Doug Sharbono
1708 9th St S
Fargo, ND 58103



Contact:

Ryan Gregg, Lobbyist

rgregg@ndfu.org | 701.952.0104

**Testimony of
Ryan Gregg
North Dakota Farmers Union
Before the
House Agriculture Committee
January 16, 2025**

Chairman Beltz and members of the committee,

Thank you for the opportunity to testify on House Bill No. 1151. My name is Ryan Gregg, and I am speaking on behalf of the North Dakota Farmers Union (NDFU). We support HB 1151, which would ban the manufacturing and sale of cell-cultured protein in North Dakota.

Our members are generally skeptical of animal cell culture technology. Our member-driven Policy & Action clearly states that any products developed using animal cell culture technology should not be labeled as “meat,” “beef,” “poultry,” or “seafood.” Unfortunately, in June 2023, USDA approved the label “cell-cultivated chicken” for two companies.¹ Considering inadequate federal labeling standards, we recognize an outright ban on cell-cultured protein may be an appropriate step for our state.

However, we encourage the committee to retain Section 4.1-31-05.1. We think it is important to note that there are ongoing court cases challenging the constitutionality of other states’ cell-cultured protein bans². Recognizing the threat of litigation regarding the proposed language, we believe it is essential to preserve strong labeling requirements and retain Section 4.1-31-05.1.

We respectfully request the committee amend HB 1151 by striking Section 2. If the change is adopted, we support a “Do Pass” recommendation on HB 1151. Thank you for your consideration.

¹ Sheldon, M. (2023, July 11). *Lab-Grown Chicken Approved for Sale in U.S.* Hunter College New York City Food Policy Center. Retrieved from <https://www.nycfoodpolicy.org/food-policy-snapshot-lab-grown-chicken-approved-for-sale-united-states/#:~:text=The%20Label%20Approval%20and%20Grant.friendly%20than%20traditional%20meat%20production..>

² PAYNE, K. (2024, August 13). *“Lab-grown” meat maker files lawsuit against Florida ban.* AP News. <https://apnews.com/article/florida-lab-grown-meat-ban-lawsuit-93c9017f02e29be390024a6afde41422>



Tamar Lieberman, State Legislative Specialist, The Good Food Institute
January 16, 2025 Testimony on H.B. 1151
North Dakota House Agricultural Committee

Thank you to Chair Beltz, Vice-Chair Hauck, and to all Committee members for the opportunity to testify on HB 1151.

My name is Tamar Lieberman, and I represent the Good Food Institute, a nonpartisan nonprofit organization committed to ensuring a free market and a level playing field for a wide range of alternative proteins, including cell-cultivated meat. We urge you to oppose HB 1151.

Currently, only two U.S. companies have received USDA and FDA approval to produce and sell cultivated meat. These products, which have undergone rigorous safety approvals meeting or exceeding those required of conventional meat, were piloted in just two restaurants—in California and Washington, D.C.—and were explicitly advertised and labeled as cultivated meat, a novelty food for curious consumers. As it stands today, largely due to the industry’s nascency, cultivated meat is not sold anywhere in the U.S.

HB 1151 does not address a threat or pressing problem for North Dakotans. It does, however, create significant challenges and threaten free market principles, limited government, food security, and even national security. We were pleased to see trade associations and libertarian think tanks and thought leaders, from the Meat Institute (attached) to the Institute of Justice to the CATO Institute (attached), echo these concerns. For example, a spokesperson from the National Cattlemen’s Beef Association said: “We do not support the route of banning these outright,” because, “We’re not afraid of competing with these products in the marketplace.”

They understand that a free market fuels American progress. North Dakotans who don’t want to eat cultivated meat simply won’t buy it or the local Cash Wise may not stock it—but that’s for the market to decide. This bill sets a dangerous precedent, potentially leading to unfounded bans on other foods and technologies in the future. What’s to stop states from banning cattle sales under the guise of public health? Or, in states where meat is unpopular, what stops legislatures from banning meat altogether? Once we abandon the principles of free-market and limited government, we risk far-reaching consequences.

Thankfully, cultivated meat also offers added public benefits; for example, its efficient production opens up significantly more water and land for farmers and eliminates the need for antibiotics used in conventional meat production. Thus, public health-wise, it lowers the risk of zoonotic diseases, pandemics, and antibiotic resistance. Large companies from ADM to Cargill have invested in this sector, alongside NASA, the Department of Defense, and leading universities in states like Indiana, North Carolina, and Texas. They understand this innovation has the potential to leverage American research into new jobs and into stronger food security and national security systems.

President Trump’s first U.S. Secretary of Agriculture Sonny Perdue predicted years ago: “We’re going to see these technologies go to places around the world that are more conducive to their development, and frankly China may be one of those.” Indeed, while authoritarian nations like China decided to invest heavily in companies researching and producing cultivated meat as part of their five-year plan, here in the U.S., we’re years behind. Now instead of competing, we’re considering outright bans.

There’s enough room at the table for all types of food production methods and technologies that can feed more people safely. So, instead of banning this innovation, let’s support agricultural and technological advancements. States and countries that embrace these emerging technologies now will likely become leaders, reaping the economic rewards. This requires thoughtful collaboration across stakeholders—not a ban.

We urge you to vote “NO” on HB 1151. Thank you for your time and consideration.



FREE SOCIETY

From Lab to Table: The Potential of Lab-Grown Meat and the Protectionist Push to Ban It

By Paul Best

Even as technological setbacks and challenges abound for lab-grown meat, some elected officials are trying to kneecap the nascent industry with protectionist bans before it has a chance to get off the ground.

The first taste of a lab-grown burger—a five-ounce patty made of breadcrumbs, egg powder, red beet juice, saffron, and 20,000 cell-cultivated muscle strands—was in London in 2013. Google cofounder Sergey Brin bankrolled the \$325,000 project, which he called a “proof of concept” warranting optimism that the cultivated meat industry could “really scale by leaps and bounds.”

Mark Post, a professor at Maastricht University in the Netherlands who spearheaded that first cultivated burger, said at the time that it would be 10 to 20 years before products hit the market. In the decade since, private investors have poured \$3.1 billion into more than 170 companies trying to produce cultivated meat that is both appetizing and affordable for consumers.

Investors range from tech visionaries like Brin and Microsoft founder Bill Gates to traditional meat giants like Tyson and JBS. Many of them have been drawn not only to the rapidly expanding market for meat but also to the potential to alleviate many of the animal welfare concerns and possible environmental harms associated with conventional meat production.



Private companies are racing to develop the technology for mass-produced lab-grown meat, such as these chicken skewers created by GOOD Meat.

By some reports, the livestock sector accounts for about 15 percent of all human-induced greenhouse gas (GHG) emissions. Roughly a quarter of the Earth's ice-free land is [used for livestock grazing](#), which can lead to other environmental harms like deforestation, biodiversity loss, and water pollution. Innovations in agriculture and advances in animal science have reduced these environmental impacts over time—livestock now use 62 percent less land and emit 48 percent less GHG emissions per calorie than in 1961, according to [one study](#). That has freed up resources for further innovations that have improved human well-being. Investors in lab-grown meat production believe that cell-cultivated goods can be one of the next steps in dramatically reducing agriculture's environmental impact while supplying the world with affordable food.

“You’ve got this problem where you have meat being a relatively inefficient form of protein, you have global protein demand increasing, and then ... as countries develop, a higher percentage of their protein demand is for conventional meat. Something’s got to break,” said Tom Rossmeissl of GOOD Meat, which is one of two cultivated meat companies approved to sell products in the United States.

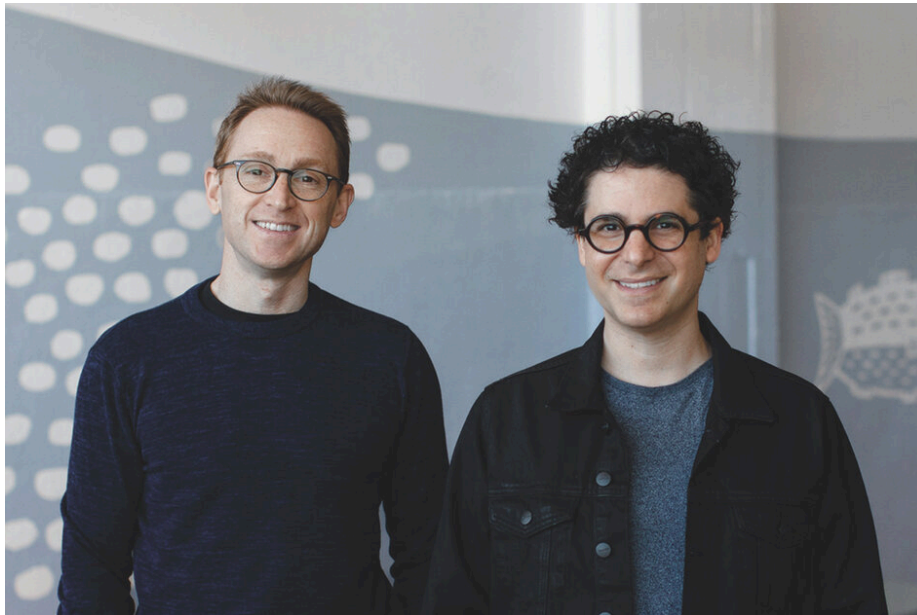
“We need to find more tools to address the demand for protein, and cultivated [meat] is not the only tool but, I think, a really promising one that lets consumers have something that they want and they crave in the marketplace without having to have that detriment on our planet.”

GOOD Meat started selling products in Singapore in 2020 and then partnered with Washington, DC’s China Chilcano—one of the restaurants owned by acclaimed chef José Andrés—for a limited tasting menu in 2023 after getting final approval from the Department

From Lab to Table: The Potential of Lab-Grown Meat and the Protectionist Push to Ban It | Cato Institute of Agriculture and Food and Drug Administration. UPSIDE Foods, the other company that has won regulatory approval, started selling cultivated chicken in 2023 at the Michelin-star restaurant Bar Crenn in San Francisco.

But letting consumers have their choice in the marketplace has not been a priority for some elected officials. Florida and Alabama both banned cultivated meat earlier this year, turning the issue into a new front for the culture war mixed with blatant protectionism.





ABOVE: Justin Kolbeck (left), a former diplomat, and Aryé Elfenbein (right), a cardiologist, founded the lab-grown salmon company Wildtype in 2016.

LEFT: Companies have created lab-grown meat on a small scale using cell culture dishes and bottles but have struggled to scale the production process using large bioreactors.

“Florida is fighting back against the global elite’s plan to force the world to eat meat grown in a petri dish or bugs to achieve their authoritarian goals,” Florida Governor Ron DeSantis said after signing a bill that makes it a criminal offense to manufacture and sell cultivated meat. “Our administration will continue to focus on investing in our local farmers and ranchers, and we will save our beef.”

At the bill-signing ceremony, DeSantis was flanked by a group of cattle ranchers who would benefit from such measures. Other elected officials have also invoked protectionist reasons for bans on cultivated meat. In Alabama, Jack Williams, a Republican state senator, said his bill is about “protecting our farmers and the integrity of American agriculture.”

At the federal level, Sen. Mike Rounds (R-SD) introduced a bill this year that would ban cultivated meat in schools, saying that the legislation “benefits South Dakota producers.” A press release about the bill from Sen. Jon Tester (D-MT), who coauthored it with Rounds, was [headlined by the boast](#) that “Tester champions Montana’s ranchers.”

UPSIDE Foods challenged Florida’s ban in federal court in August, arguing that it violates the supremacy and commerce clauses of the Constitution and was enacted only to protect the state’s cattle industry.

“Our intent was never to be a political issue. We believe this is about consumer choice and about American innovation, and that is the case with any other number of industries that have somehow been cast into a political light,” Amy Chen, UPSIDE Foods chief operating officer, told *Free Society*.

“Our sense has always been: If you aren’t excited about cultivated meat, if you don’t think it has a place in your life, then don’t buy it. No one, and certainly not us, is trying to force anybody to make a choice that they don’t want to make. We simply believe that our markets work well when they’re allowed to work, and we have a proposition that we are excited to share with consumers.”

While lawmakers in Florida, Alabama, and other states are pushing bans on lab-grown meat, a technological race is still underway to figure out how to mass-produce it. A sample of stem cells is placed in a large tank called a bioreactor, where it’s mixed with a solution of proteins, vitamins, minerals, and other nutrients the cells need to multiply and grow. After these cells turn into muscle, fat, and other tissues, they are harvested and shaped into products that consumers are familiar with, such as ground meat or steaks.

Cultivated chicken and beef have been the main focus of investment so far, but companies are also working on lab-grown pork, duck, seafood, and even organ meats. For some of these products, the selling point is that they are not only better for the environment but also healthier for humans.

“Because we polluted our oceans and our rivers so much, it’s very hard to find seafood that doesn’t have some level of mercury or microplastics, antibiotics, arsenic,” said Justin Kolbeck, the cofounder of Wildtype, a cultivated salmon start-up. “So, there’s a really important public health benefit, I would say in particular, for this kind of [cultivated] seafood. From a food safety perspective, we’ve had a very high degree of confidence that this is the safest salmon you can eat on the planet for years now.”

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FreeSociety

But the quest for rows of bioreactors growing slaughter-free meat has not come without setbacks. A Bloomberg investigation earlier this year claimed that UPSIDE can still only grow

small amounts of chicken cells that are harvested bit by bit and molded by hand, a much more time-consuming and labor-intensive process than many envisioned. A *New York Times* report detailed challenges at GOOD Meat, including lawsuits over allegedly unpaid bills and a contaminated cell line for duck products.

The much-heralded environmental benefits have also been called into question. In a paper that has not yet been peer-reviewed, researchers at the University of California, Davis, found that the environmental impact of cultivated meat could be orders of magnitude higher than conventional meat production in the near term, given current technology and production processes.

Parts of the industry have been prone to hubris, but many of these start-ups are not evasive about the technological challenges that lie ahead.

“We’re not surprised that there’s skepticism,” said Rossmeissl of GOOD Meat, pointing to deep-seated skepticism of other emerging technologies over the past century, such as satellite communications, the home computer, and electric vehicles.

“We know there’s a series of things that we have to overcome in order to achieve mass scale and get to price parity.... How do we bring down the cost of the growth media? How do we increase cell density? How do we bring down the cost of bioreactors? [Those are] three of hundreds of R&D challenges ahead of companies like us and the broader industry. We’re working on it—all these things are ultimately achievable, but it’s going to take a lot of resources.”

It is impossible to say for sure whether consumers will embrace cultivated meat, much less whether these start-ups will figure out how to mass-produce it at an affordable price. But innovation thrives only when the fate of new technologies is determined by consumers, not lawmakers eager to shield entrenched interests from competition. Elected officials should let cultivated meat live or die by its merits.

The logo for FreeSociety, featuring the word "Free" in a blue serif font and "Society" in a blue sans-serif font, with a small blue star-like icon between them.

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March 5, 2024

Honorable Kay Ivey
Governor
State Capitol
600 Dexter Avenue
Montgomery, AL 36130

Honorable Nathaniel Ledbetter
Speaker
Alabama House of Representatives
11 South Union Street
Suite 519-I
Montgomery, AL 36130

Honorable Will Ainsworth
President and Presiding Officer
Alabama State Senate
11 South Union Street
Suite 725
Montgomery, AL 36130

Opposition to SB 23

Dear Governor Ivey; Speaker Ledbetter; and Senate President Ainsworth:

The Meat Institute submits this letter opposing SB 23 pending before the Alabama legislature that would, if enacted, impose certain requirements on cell cultivated meat products. The Meat Institute is the nation's oldest and largest trade association representing packers and processors of beef, pork, lamb, veal, turkey, and processed meat products and Meat Institute member companies account for more than 95 percent of United States output of these products. The Meat Institute opposes this bill: 1) because it would be preempted by federal law and 2) because they are bad public policy that would restrict consumer choice and stifle innovation.

The Federal Meat Inspection Act Contains Explicit Preemption Language Precluding State Requirements; Including Sales Bans and Labeling Requirements.

The Supremacy Clause of the U.S. Constitution establishes that the federal constitution, and federal law generally, take precedence over state laws, and even state constitutions.¹ The Federal Meat Inspection Act (FMIA) regulates the processing and distribution of meat products in interstate commerce.² And the FMIA also contains an explicit preemption provision regarding meat products prepared at any establishment under inspection under Title I of the FMIA.³ That provision provides that:

Requirements within the scope of this chapter with respect to premises, facilities and operations of any establishment at which inspection is provided under subchapter I of this chapter, which are in addition to, or different than those made under this chapter may not be imposed by any State or Territory or the District of Columbia, except that any such jurisdiction may impose recordkeeping and other requirements within the scope of section 642 of this title, if consistent therewith, with respect to any such establishment. Marking, labeling, packaging, or ingredient requirements in addition to, or different than, those made under this chapter may not be imposed by any State or Territory or the District of Columbia with respect to articles prepared at any establishment under inspection in accordance with the requirements under subchapter I of this chapter, ...⁴

That the scope of this explicit preemption provision is broad has been repeatedly confirmed by the federal courts. Most notably, in 2012 the United States Supreme Court, in a 9-0 decision, stated:

The FMIA's preemption clause sweeps widely, and so blocks the applications of §599f challenged here. The clause prevents a State from imposing any additional or different—even if nonconflicting—requirements that fall within the FMIA's scope and concern slaughterhouse facilities or operations.⁵

¹ U.S. Constitution, Article VI, paragraph 2.

² 21 U.S.C. 601 *et. seq.*

³ 21 U.S.C. 678. The Poultry Products Inspection Act (PPIA) has an almost identical preemption provision, 21 U.S.C. 467e.

⁴ 21 U.S.C. 678.

⁵ *NMA. v. Harris*, 131 S. Ct. 3083 (2012) (emphasis added).

Harris specifically discussed whether a state, California, could ban the sale of meat derived from nonambulatory hogs: “... the Humane Society’s stronger argument concerns California’s effort to regulate the last stage of a slaughterhouse’s business—the ban in §599f(b) on ‘sell[ing] meat or products of nonambulatory animals for human consumption’.”⁶ The Court, however, rejected the argument the sales ban was not preempted, saying:

And indeed, if the sales ban were to avoid the FMIA’s preemption clause, then any State could impose any regulation on slaughterhouses just by framing it as a ban on the sale of meat produced in whatever way the State disapproved. That would make a mockery of the FMIA’s preemption provision. *Cf. Engine Mfrs. Assn. v. South Coast Air Quality Management Dist.*, 541 U. S. 246, 255 (2004) (stating that it “would make no sense” to allow state regulations to escape preemption because they addressed the purchase, rather than manufacture, of a federally regulated product). Like the rest of §599f, the sales ban regulates how slaughterhouses must deal with nonambulatory pigs on their premises. The FMIA therefore preempts it for all the same reasons.⁷

The same rationale applies to a ban on the manufacture, sale, *etc.* of cell cultivated meat, as provided in SB 23.

The FMIA’s preemption provision also precludes states from imposing labeling requirements that are “in addition to, or different than” those imposed by the U.S. Department of Agriculture’s (USDA) Food Safety and Inspection Service (FSIS or the agency). The FMIA broadly defines the term “label” to mean “a display of written, printed, or graphic matter upon the immediate container (not including package liners) of any article” and it defines the term “labeling” broadly to mean “all labels and other written, printed, or graphic matter (1) upon any article or any of its containers or wrappers, or (2) accompanying such article.”⁸ The FMIA also requires the labeling of meat products to be approved by the Secretary of Agriculture to ensure it is not “false or misleading in any particular,” a task delegated to FSIS.⁹ Indeed, FSIS is in the process developing regulations addressing the issues attendant to labeling cell cultivated meat and poultry products¹⁰ and the agency has already approved labeling submitted by two companies. In both cases, FSIS approved product labeling using the term “cell-cultivated chicken” to reference the

⁶ *Id.*

⁷ *Id.* (emphasis added).

⁸ 21 U.S.C. 601(o), (p) (emphasis added). The PPIA includes identical provisions, 21 U.S.C. 453(s).

⁹ 21 U.S.C. 601(n)(1), 607(d). The PPIA includes an identical requirement, 21 U.S.C. 453(h)(1), 457(c).

¹⁰ See USDA Advance Notice of Proposed Rulemaking on Labeling of Meat or Poultry Products Comprised of or Containing Cultured Animal Cells, 86 Fed. Reg. 49491 (Sept. 3, 2021).

products. To the extent Alabama is considering labeling requirements for federally inspected meat or poultry products that are “in addition to, or different than,” even if non-conflicting, they will be preempted.

This conclusion is consistent with an extensive line of cases regarding state labeling laws under which the courts have consistently found state requirements to be preempted by the FMIA and the Poultry Products Inspection Act (PPIA). For example, in March 2022 the United States Court of Appeals for the 10th Circuit found state labeling claims that sought to impose additional or different labeling requirements than those required by the FMIA or PPIA to be preempted. See *Thornton v. Tyson Foods, Inc.*, 28 F.4th 1016 (10th Cir. 2022). See also: *Jones v. Rath Packing Co.*, 430 U.S. 519, 532 (1976) (holding that the FMIA preempted a California law regarding net weight labeling that made no allowance for loss of weight resulting from moisture loss where FSIS permitted reasonable variations); *Grocery Manufacturer’s Association v. Sorrell*, 102 F. Supp.3d 583 (D. Vt. 2015) (finding that the FMIA and PPIA would preempt a Vermont law that imposes labeling requirements that were not mandated by federal law); *National Broiler Council v. Voss*, 44 F.3d 740 (9th Cir. 1994) (finding the PPIA preempts a California law prohibiting use of the word “fresh” on labels of poultry products unless poultry has been stored at temperatures at or above 26 degrees where the state requirement differed from the federal requirement); *Barnes v. Campbell Soup Co.*, 2013 WL 5530017 (N.D. Cal. July 25, 2013) (finding a state law claim to be preempted by the FMIA and PPIA where FSIS previously approved defendant’s product labels); *Armour & Co. v. Ball*, 468 F.2d 76 (6th Cir. 1972) (finding a Michigan law preempted because it established a standard of identity for sausage different than the federal standard), *cert. denied*, 411 U.S. 981 (1973); *Animal Legal Defense Fund Boston, Inc. v. Provimi Veal Corporation*, 626 F. Supp. 278, 282-85 (D. Mass.) (“Meat ingredient standards, labeling and packaging have been preempted by the FMIA”), *aff’d*, 802 F.2d 440 (1986); *Grocery Manufacturers of America v. Gerace*, 581 F. Supp. 658, 666 (S.D. N.Y. 1984) (holding the FMIA to preempt a New York law regarding labeling of meat food products containing “imitation” cheese), *aff’d in part and rev’d in part on other grounds*, 755 F.2d 993 (2d Cir. 1985).

In addition to the judicial precedent, USDA officials have not hesitated to advise states of the broad preemptive effect that the FMIA and PPIA have with respect to state-imposed requirements for meat and poultry. USDA views the preemption provision as an integral part of the comprehensive regulatory scheme created by the FMIA and PPIA.¹¹ Former USDA General Counsel Nancy Bryson

¹¹ See Letter from Ann M. Veneman, Secretary of Agriculture, to the Honorable Arnold Schwarzenegger, Governor of California (Dec. 15, 2004); Letter from Mike Espy, Secretary of Agriculture, to the Honorable Pedro J. Rossello, Governor of Puerto Rico (Feb. 1, 1993); Letter from

described the laws as creating a “comprehensive statutory framework”— a framework designed to ensure that the labeling and packaging of meat and poultry products is truthful and not misleading. Ms. Bryson underscored USDA’s long-standing position that state requirements that are “in addition to, or different than, the federal requirements” are preempted.¹²

The Bill Represents Bad Public Policy that would Restrict Consumer Choice and Stifle Innovation.

The Meat Institute played a critical role in ensuring cell cultivated meat products were subject to regulatory oversight not only by the Food and Drug Administration, but also USDA. This federal regulatory framework has been carefully designed to ensure the safety of cell cultivated meat products that come to market and that these products are labeled in a truthful and non-misleading manner. After extensive review and analysis of the cell cultivated production process and inputs, those agencies concluded such products are safe for human consumption.¹³ That conclusion led to USDA issuing a grant of inspection to two companies, which subjects those companies to the FMIA and above-discussed preemption provision. Importantly, USDA oversight of cell cultivated meat products pursuant to the FMIA and PPIA means those products are subject to the same food safety and other requirements, including labeling approval, as conventional meat and poultry products, thereby ensuring a level playing field.

Legislators and others who support SB 23 do so at their peril, and the peril of others, because the bill and others like it establish a precedent for adopting policies and regulatory requirements that could one day adversely affect the bills’ supporters. Indeed, like California’s Proposition 12 and Massachusetts’ Question 3, SB 23 serves as an incentive for other jurisdictions to consider and enact legislation that could adversely affect agriculture, including in Alabama. For example, a significant market elsewhere for meat products – a city, county, or state – could elect to ban or tax the sale of certain, conventional meat products, all in the name of climate change, alleged “safety” concerns about a new technology used to raise livestock, or fears about the products’ impact on human health – regardless of whether those concerns have a scientific foundation. The bills help foster such an environment, to the detriment of agricultural producers in Alabama and elsewhere.

Richard E. Lyng, Secretary of Agriculture, to the Honorable George Deukmajian, Governor of California (June 12, 1987).

¹² See Letter from Nancy Bryson, USDA General Counsel, to the Honorable Bill Lockyer, Attorney General, State of California (Feb. 10, 2005).

¹³ USDA has engaged in a review of other production processes to ensure they too yield a safe product.

The Meat Institute is agnostic regarding whether Alabamans will buy cell cultivated meat products. Perhaps they will; perhaps they will not. But restricting the sale and manufacture of cell cultivated meat products limits consumer choice and denies Alabamans access to food options. Decisions about what to consume or purchase should be left to the market and consumers, not dictated by legislation that hampers progress and competition. As for labeling cell cultivated products, to ensure a level playing field Congress has empowered USDA to determine the appropriate labeling for these products. Put simply, SB 23 would amount to significant government overreach that would unduly limit consumer choice and access to food, impose requirements that are preempted by federal law, and ultimately harm Alabama consumers and businesses.

The Meat Institute appreciates the opportunity to provide its perspective regarding this important issue. I am happy to discuss further the Meat Institute's concerns about this matter, mdopp@meatinstitute.org or 202 587 4229. Thank you for your consideration.

Respectfully submitted,

A handwritten signature in black ink, appearing to read 'Mark Dopp', with a long horizontal flourish extending to the right.

Mark Dopp

Chief Operating Officer & General Counsel
Meat Institute

CC: Julie Anna Potts
Nathan Fretz
Sarah Little
Bryan Burns

Thank you, Chairman Beltz, Vice-Chair Hauck, and Committee members, for the opportunity to provide testimony on this bill.

My name is Suzannah Gerber, Executive Director of the Association for Meat, Poultry, and Seafood Innovation (AMPS Innovation). We represent the unified voice of the American cell-cultivated and cell-cultured industry, advancing innovative, high-quality, safe meat, poultry, and seafood produced directly from animal cells. This technology complements the agricultural community by helping to meet global food demands while maintaining the United States' leadership in biotechnology.

Two American companies have already received federal approval to produce and sell cultivated meat following extensive safety reviews by the FDA and USDA—exceeding standards applied to traditional meat. These products are currently available on a limited scale, where they are clearly labeled as cell-cultivated or cell-cultured meat.

HB 1151 addresses a non-existent issue for North Dakota, as cultivated meat is not yet widely available for purchase. However, passing this bill would forgo future economic opportunities, including job creation, sales tax revenue, and the sale of foods grown and products made in North Dakota to this innovative sector. It would also create barriers to interstate commerce and conflict with American values such as free-market competition, consumer choice, limited government, and food security. Even organizations like the Meat Institute, the Institute for Justice, and the CATO Institute have opposed similar legislative measures, emphasizing the importance of fair access for cultivated meat in the American market.

For instance, the National Cattlemen's Beef Association has stated, "We do not support the route of banning these outright," and affirmed their willingness to compete in the marketplace. Consumers and local retailers -not legislation- should drive market decisions. A patchwork of state-by-state restrictions would erode the foundational principles of our free-market system. Passing HB 1151 could set a risky precedent, what would stop one state from restricting the sale of agricultural products from another state? Moving away from free enterprise and limited government could lead to significant, unintended consequences.

Such policies hinder economic growth, discourage investment, and threaten America's ability to remain competitive in global agricultural innovation. As former USDA Secretary Sonny Perdue warned, failing to support these advancements allows countries like China to outpace the U.S., leaving us at a strategic disadvantage. That time is now— China and other governments are invested in this technology, prioritizing not only R&D but also market approvals, and the U.S. is indeed falling behind.

Moreover, cultivated meat uses fewer natural resources, potentially freeing these for traditional farmers while creating jobs and spurring economic growth. This is why companies like ADM and Cargill, agencies such as NASA and USDA, and universities across the country are investing in this technology. By banning this innovation, North Dakota is preventing skilled workers and biotechnology from economic development in the state.

Throughout history, the U.S. has embraced agricultural innovation, and doing so again will ensure we meet global food demands safely and sustainably. Supporting innovation now positions states like North Dakota to reap economic and societal benefits in the future.

For these reasons, I urge you to vote "NO" on HB 1151. Thank you for your time and consideration. I am happy to answer any questions.

Sincerely,
Suzannah Gerber
Executive Director
Association for Meat, Poultry, and Seafood Innovation
Suzi@ampsinnovation.org
+1 (202) 827-5361

Statement in opposition to HB 1151

Submitted by Wildtype (US-based cultivated seafood producer)

1/16/2025

We are writing from Wildtype, a small business of about 80 people working to create a new source of clean American seafood made right here within the borders of this nation. We oppose HB 1151 and would respectfully encourage this committee to consider some of the implications if this ban were to be enacted.

First, do we really believe the government should tell us what we can and cannot feed our families? While it may seem tempting to some to snuff out a new American industry before it is born, doing so at the expense of consumer freedom is a mistake.

HB 1151 would deepen our country's dependence on foreign imports of seafood. Today, about 80% of the seafood we consume in this country is imported, much of it from China. We make Wildtype salmon entirely in the United States. Unlike much of the seafood we eat, it is not then sent overseas for processing. It is made and stays here in the United States. We know where every input comes from and can track it meticulously from raw ingredients to our finished product. You'd be hard pressed to find another source of American seafood with a similar level of traceability. Banning these products only increases our dependence on other countries for the food on our plates.

Proponents of this ban have argued that they should be banned because we cannot know that the products are safe. This is nonsense. In Wildtype's safety submissions to FDA, we have shown that bacterial and heavy metal levels are as much as four thousand times lower than conventional seafood. Furthermore, we know that certain products on the market will kill you (for example, cigarettes), but no state in the union is pushing legislation to ban the sale of these products.

This bill would make North Dakota less innovative and close the gates on high paying jobs that have come to this state. American innovation is good for our economy.

We sincerely hope this committee continues to uphold the defense of liberty by voting down this harmful and freedom-constraining bill.

Thank you for offering us the opportunity to provide our perspectives today.

Good afternoon to all here.

I will freely admit that I don't have a great deal of passion on lab-grown meat itself, but I am troubled by the direction of debate around the issue and the approach this legislation presents.

Seven years ago, my wife and I braved mountainous winter highways to move from Washington State to North Dakota. Among our reasons for making this move was the accelerating slide of Washington into rampant paternalism, in which the state believed that no citizen would be safe and no business could succeed without someone looking over their shoulder. We were glad to find in North Dakota a place that still held the frontier spirit of self-government and self-responsibility dear.

Thus, I and freedom-loving citizens, whatever our thoughts on something which will potentially be banned, should be wary when a ban is proposed. Our default position should be to permit a thing until it has been thoroughly demonstrated to present an intolerable evil. Neither this legislation nor testimony in favor has met this test.

The most serious charge is that labs use rapid growth technology, and cancer is a rapid growth process, so there may be a link. That's simply not how biology works, however: similar outcomes do not imply similar essence. Shall we say that warm milk may poison the heart and lungs, since cigarettes are also relaxing? Whatever actual health risk may actually exist is speculation, and we should be wary of purely speculative bans. This one ban may mean little, but the spirit of ultra-precautionary paternalism, in which citizens are presumed unable to handle new things without the strict guidance of the state, poisons innovation and entrepreneurship, the keys to our future.

This legislation also treat our ranchers as helpless children. I agree that North Dakota beef from North Dakota ranchers is the best there is – which is precisely why I don't think the anti-competitive spirit of this bill is appropriate. If you, like me, don't expect to see a day when lab-grown beef matches the quality and affordability of homegrown beef, then why leap to the iron fist of the state?

Perhaps the fear is that some consumers will prefer the lab-grown meat over some trendy but misguided notions. Fine, that will probably occur – but that's a matter of personal choice that we should respect. I'd be shocked if we see much of it here, but even supposing North Dakotans flocked to lab-grown meat like so many Californians, that ought to be their right as free men and women – the state ought not dictate culinary preferences, even to the misguided.

Frankly, some of the other fears are likewise misguided. Some seem to think that our consumers will be forced to pay more for meat or taxpayers will have to subsidize lab-grown meat; nonsense! Affordable natural beef will be right there, the affordability gap plain as day, and if the lab-grown meat industry fails in a free market, good, that proves that consumers have their head on straight – and it would be a hot day in January when North Dakota subsidizes such a failure.

Finally, as a person of faith, let me address a common complaint: that God gave us perfectly good meat. Yes, He did – and then through countless generations of applying the intellect He gave us through artificial techniques, we have done great things with the garden entrusted to us. If lab-grown meat actually somehow becomes a success, that will glorify God and His mighty works, not detract.

North Dakotans should be wary of government paternalism and demand a high bar for bans, regardless of how minor. I am not a big fan of the subject of this bill, but this ban does not clear that bar. I encourage you all to oppose it and the philosophy it represents.

Respectfully,

James Inwood of Bismarck

Subject: Statement in Opposition to HB 1151

Dear Members of the Committee,

My name is Doug Grant. I am a Navy veteran and co-founder of Atlantic Fish Co., a North Carolina-based company leading in cultivated seafood innovation. Our mission is to provide healthy, sustainable seafood that meets consumer demand for products free from mercury, antibiotics, and contaminants.

I am writing to oppose HB 1151. This bill seeks to impose unnecessary restrictions on labeling cultivated seafood, limiting the ability of North Dakota consumers to make informed decisions about their food. Our products are safe, sustainable, and align with consumer values. The government should not interfere with the right of individuals to choose what they eat based on outdated notions or special interests.

Atlantic Fish Co. creates seafood using innovative technology that eliminates the risks of mercury, antibiotics, and pathogens while reducing environmental harm. These advancements allow consumers to access premium products that prioritize health and sustainability. Restrictive policies like those proposed in HB 1151 undermine this progress and deny people access to choices that meet their preferences and values.

I urge the Committee to reject HB 1151 and instead champion policies that empower consumers and encourage innovation.

Thank you for considering our perspective. I am happy to provide further information or answer questions.

Sincerely,

Doug Grant
Co-Founder
Atlantic Fish Co.

North Dakota Stockmen's Association
HB 1151
House Agriculture Committee
Room 327C
Jan. 16, 2025

Good afternoon, Chairman Beltz and members of the House Agriculture Committee. My name is Tim Erbele. I am a Streeter, N.D., cow-calf producer and feeder and currently serve as the North Dakota Stockmen's Association vice president. The Stockmen's Association was founded in 1929 and represents about 3,100 cattle producers across the state.

Fake meat, lab-grown meat, cell-cultured meat, imitation protein, Frankenfood or whatever you want to call it has been on our organizational radar and a priority for nearly a decade. Members established policy back in 2017 calling for 1) educational efforts to inform consumers about the differences between meat and these alternative products, and 2) truth-in-labeling rules that clarify the differences to protect both producers and consumers alike. Those policies served as the foundation for two pieces of legislation that passed in the 66th legislative session, including the code referenced in the bill before you. Since that time, the organization adopted a related policy opposing any state or federal government agency from investing in, creating a market for or subsidizing lab-grown products.

As you know, beef competes for the center of the plate every day and must win over the hearts and taste buds of consumers in restaurants and grocery stores. Unrivaled for taste, quality and nutrient-denseness, beef can hold its own, but needs a level playing field. That was the aim of establishing definitions to clarify that meat and meat products come from animals born and harvested, instead of from a lab process; prohibiting deceptive labeling, marketing and packaging that could mislead a person and allow cell-cultured protein to masquerade as something it is not; and adopting a holistic and equitable regulatory framework to prepare if these products come to the marketplace. While there are not so-called "beef" cell-cultured products available commercially now, so-called "poultry" cell-cultured products were first offered in the U.S. in Summer 2023.

The Stockmen's Association is passionate about this topic, because we have seen firsthand how misleading information created challenges for other foods and confusion for consumers – case in point, our friends in the dairy industry and the almond “milk” debacle.

We can be proud that North Dakota was among the first few in the nation to establish proactive measures regarding cell-cultured protein to get ahead of the issue. Today, 14 other states have adopted similar labeling language and four states have adopted bans. Some of those states, however, have faced Constitutional challenges, like Florida, where plaintiffs are currently arguing economic protectionism and a breach in free speech.

While we are grateful to the bill sponsors and appreciate the unified commitment to guard against cell-cultured products and protect the industry and consumers, as a free-enterprise organization, we are somewhat conflicted in the approach, knowing that an outright ban could 1) set a dangerous precedent that could be reversed and used against our own conventionally raised products, 2) impair the use of legitimate technologies in animal and food production, 3) invite a Constitutional challenge, 4) sacrifice protective and strategic language that dovetails with that in federal code, and 5) ultimately expose our North Dakota beef producers without those existing protections in place.

Make no mistake – by no means are we fans of cell-cultured protein. We must continue to be vigilant in our approach for the good of agriculture and consumers. That's why we'd appreciate the opportunity to build on this legislation and work with the Ag Committee and interested stakeholders on amendments to develop an iron-clad approach that accomplishes that purpose, while limiting producers' and the state's exposure.

Additionally, we would like to encourage interested parties to join in sharing concerns about the U.S. Food and Drug Administration's draft guidance on the labeling of fake meat products currently out for public comment. The guidance would allow “meat” to be used on alternative product labels. The NDSA does not agree with that approach and is adamant that the word “meat” should not be able to be used at all. Comments on that draft federal guidance will be accepted via the Federal Register until May 7.

Thank you for the opportunity to comment this afternoon, Mr. Chairman. We stand ready to work together on this critically important issue. I will stand for any questions.

2025 HOUSE STANDING COMMITTEE MINUTES

Agriculture Committee
Room JW327C, State Capitol

HB 1151
1/24/2025

A BILL for an Act to amend and reenact section 19-02.1-12.1 of the North Dakota Century Code, relating to cell-cultured protein; and to repeal section 4.1-31-05.1 of the North Dakota Century Code, relating to the misrepresentation of cell-cultured protein.

9:56 a.m. Chairman Beltz opened the meeting.

Members Present: Chairman Beltz, Vice Chairman Hauck, Representatives Anderson, Dobervich, Holle, Henderson, Hoverson, Kiefert, Nehring, Olson, Rios, Schreiber-Beck, Tveit, Vollmer

Discussion Topics:

- Regulating a hypothetical
- Labeling
- No penalty
- Free enterprise
- Long term study, long term usage
- Enforcement penalty
- USDA approved

9:56 a.m. Representative Henderson moved a Do Pass.

9:56 a.m. Representative Anderson seconded.

10:01 a.m. Representative Handerson withdrew her motion.

10:13 a.m. Chairman Beltz closed the meeting.

Diane Lillis, Committee Clerk

2025 HOUSE STANDING COMMITTEE MINUTES

Agriculture Committee
Room JW327C, State Capitol

HB 1151
2/13/2025

A BILL for an Act to amend and reenact section 19-02.1-12.1 of the North Dakota Century Code, relating to cell-cultured protein; and to repeal section 4.1-31-05.1 of the North Dakota Century Code, relating to the misrepresentation of cell-cultured protein.

10:53 a.m. Chairman Beltz opened the meeting.

Members Present: Chairman Beltz, Vice Chairman Hauck, Representatives Anderson, Holle, Henderson, Kiefert, Nehring, Olson, Rios, Schreiber-Beck, Tveit, Vollmer

Members Absent: Representatives Dobervich, Hoverson

Discussion Topics:

- Cell cultured meat
- Stricter labeling
- USDA regulations
- From ban to misbranding

10:53 a.m. Representative Hauck presented amendment language and submitted testimony #37672.

11:03 a.m. Chairman Beltz adjourned the meeting.

Diane Lillis, Committee Clerk

25.0487.01002

Sixty-ninth
Legislative Assembly
of North Dakota

PROPOSED AMENDMENTS TO

HOUSE BILL NO. 1151

Introduced by

Representatives Schatz, Hauck, Holle, Kempenich, Monson, Dressler

Senators Boehm, Magrum, Paulson, Wanzek

- 1 A BILL for an Act to amend and reenact ~~section~~ sections 4.1-31-05.1 and 19-02.1-12.1 of the
2 North Dakota Century Code, relating to the labeling and misbranding of cell-cultured protein; ~~and-~~
3 ~~to repeal section 4.1-31-05.1 of the North Dakota Century Code, relating to the misrepresentation~~
4 ~~of cell-cultured protein.~~

5 BE IT ENACTED BY THE LEGISLATIVE ASSEMBLY OF NORTH DAKOTA:

6 **SECTION 1. AMENDMENT.** Section 4.1-31-05.1 of the North Dakota Century Code is
7 amended and reenacted as follows:

8 **4.1-31-05.1. ~~Misrepresentation~~ Misbranding** of cell-cultured protein as meat food
9 **product prohibited.**

10 1. A person may not advertise, offer for sale, sell, or ~~misrepresent~~ misbrand cell-cultured
11 protein as a meat food product. A cell-cultured protein product:

12 a. May not be packaged in the same, or deceptively similar, packaging as a meat
13 food product; and

14 b. Must be labeled ~~as a cell-cultured protein food product~~ in compliance with the
15 labeling requirements of the United States department of agriculture food safety
16 and inspection service.

17 2. For purposes of this section,:

18 a. "Cell-cultured protein" means a human food product derived from cell lines of

species regulated under the Federal Meat Inspection Act [21 U.S.C. 601 et seq.],
which includes cattle, sheep, swine, goats, and fish of the order siluriformes) or
the Poultry Products Inspection Act [21 U.S.C. 451 et seq.], which includes
chicken, turkeys, duck, geese, guineas, ratites, and squab).

b. ~~"deceptively~~Deceptively similar" means packaging that could mislead a
reasonable person to believe the product is a meat food product.

SECTION 2. AMENDMENT. Section 19-02.1-12.1 of the North Dakota Century Code is
amended and reenacted as follows:

**19-02.1-12.1. ~~Misrepresentation~~Misbranding of cell~~Cell~~-cultured protein as meat food
product prohibited.**

1. A person may not ~~advertise~~manufacture for sale, offer for sale, ~~or~~ sell, or
~~misrepresent~~misbrand cell-cultured protein as a meat food product. A cell-cultured food-
protein product:

a. May not be packaged in the same, or deceptively similar, packaging as a meat
food product; and

b. ~~Must be labeled as a cell-cultured food product~~in this state in compliance with the
Fair Packaging and Labeling Act [Pub. L. 89-755; 15 U.S.C. 1451 et seq.] and the
labeling requirements of the food and drug administration.

2. For purposes of this section:

a. "Cell-cultured protein" means a human food product derived from cell lines of
species other than those species regulated under the Federal Meat Inspection
Act [21 U.S.C. 601 et seq.] or the Poultry Products Inspection Act [21 U.S.C. 451
et seq.], including all seafood other than siluriformes fish and game meat.

b. ~~"deceptively~~Deceptively similar" means packaging that could mislead
a reasonable person to believe the product is a meat food product ~~cell-cultured~~.

44 ~~protein" means a food product developed in a lab and grown from a sample of~~

45 ~~animal cells which does not require the slaughter of animals.~~

46 c. "Meat food product" means a food product from a harvested animal, which does

47 not include cell-cultured protein.

48 **~~SECTION 2. REPEAL.~~** ~~Section 4.1-31-05.1 of the North Dakota Century Code is repealed.~~

2025 HOUSE STANDING COMMITTEE MINUTES

Agriculture Committee Room JW327C, State Capitol

HB 1151
2/13/2025

A BILL for an Act to amend and reenact section 19-02.1-12.1 of the North Dakota Century Code, relating to cell-cultured protein; and to repeal section 4.1-31-05.1 of the North Dakota Century Code, relating to the misrepresentation of cell-cultured protein.

3:26 p.m. Chairman Beltz opened the meeting.

Members Present: Chairman Beltz, Vice Chairman Hauck, Representatives Anderson, Holle, Henderson, Kiefert, Nehring, Olson, Schreiber-Beck, Tveit, Vollmer

Members Absent: Representative Dobervich, Hoverson, Rios

Discussion Topics:

- Miss branded package
- Federal regulations
- USDA & FDA
- Future rules
- Confusion on species
- Honest labeling
- Attorney General's jurisdiction
- Administrative role

3:36 p.m. Representative Anderson moved to adopt amendment LC #25.0487.01002 (presented at AM meeting #37672).

3:37 p.m. Representative Nehring seconded the motion.

Voice vote - Motion passed.

3:39 p.m. Representative Holle moved Do Pass as amended.

3:39 p.m. Representative Nehring seconded the motion.

Representatives	Vote
Representative Mike Beltz	Y
Representative Dori Hauck	Y
Representative Karen A. Anderson	Y
Representative Gretchen Dobervich	AB
Representative Donna Henderson	Y
Representative Dawson Holle	Y
Representative Jeff Hoverson	AB

Representative Dwight Kiefert	Y
Representative Dennis Nehring	Y
Representative SuAnn Olson	Y
Representative Nico Rios	AB
Representative Cynthia Schreiber-Beck	Y
Representative Bill Tveit	Y
Representative Daniel R. Vollmer	Y

Motion passed 11-0-3.

3:40 p.m. Representative Hauck will carry the bill.

3:40 p.m. Chairman Beltz closed the meeting.

Diane Lillis, Committee Clerk

February 13, 2025

Sixty-ninth
Legislative Assembly
of North Dakota

PROPOSED AMENDMENTS TO

OK
2/13/25
1062

HOUSE BILL NO. 1151

Introduced by

Representatives Schatz, Hauck, Holle, Kempenich, Monson, Dressler

Senators Boehm, Magrum, Paulson, Wanzek

A BILL for an Act to amend and reenact ~~section~~sections 4.1-31-05.1 and 19-02.1-12.1 of the North Dakota Century Code, relating to the labeling and misbranding of cell-cultured protein; ~~and to repeal section 4.1-31-05.1 of the North Dakota Century Code, relating to the~~ ~~misrepresentation of cell-cultured protein.~~

BE IT ENACTED BY THE LEGISLATIVE ASSEMBLY OF NORTH DAKOTA:

SECTION 1. AMENDMENT. Section 4.1-31-05.1 of the North Dakota Century Code is amended and reenacted as follows:

4.1-31-05.1. ~~Misrepresentation~~Misbranding of cell-cultured protein as meat food product prohibited.

1. A person may not advertise, offer for sale, sell, or ~~misrepresent~~misbrand cell-cultured protein as a meat food product. A cell-cultured protein product:
 - a. May not be packaged in the same, or deceptively similar, packaging as a meat food product; and
 - b. Must be labeled ~~as a cell-cultured protein food product~~in compliance with the labeling requirements of the United States department of agriculture food safety and inspection service.
2. For purposes of this section, ~~"deceptively";~~
 - a. "Cell-cultured protein" means a food product developed in a laboratory and grown from a sample of animal cells from a species regulated under the Federal

Meat Inspection Act [21 U.S.C. 601 et seq.], or the Poultry Products Inspection Act [21 U.S.C. 451 et seq.].

- b. "Deceptively similar" means packaging that could mislead a reasonable person to believe the product is a meat food product.

SECTION 2. AMENDMENT. Section 19-02.1-12.1 of the North Dakota Century Code is amended and reenacted as follows:

19-02.1-12.1. ~~Misrepresentation~~Misbranding of cellCell-cultured protein as meat food product prohibited.

1. A person may not ~~advertise~~~~manufacture for sale~~, offer for sale, ~~or~~ sell, or ~~misrepresent~~~~misbrand~~ cell-cultured protein as a meat food product. A cell-cultured ~~food~~~~protein~~ product:
 - a. May not be packaged in the same, or deceptively similar, packaging as a meat food product; and
 - b. ~~Must be labeled as a cell-cultured food product~~in this state in compliance with the Fair Packaging and Labeling Act [Pub. L. 89-755; 15 U.S.C. 1451 et seq.] and the labeling requirements of the food and drug administration.
2. For purposes of this section, ~~"deceptively similar" means packaging that could mislead a reasonable person to believe the product is a meat food product~~"cell-cultured protein":
 - a. "Cell-cultured protein" means a food product developed in a ~~lab~~laboratory and grown from a sample of animal cells ~~which does not require the slaughter of animals~~ from a species other than those species regulated under the Federal Meat Inspection Act [21 U.S.C. 601 et. Seq.] or the Poultry Products Inspection Act [21 U.S.C. 451 et seq.], including all seafood other than siluriformes, fish, and game meat.
 - b. "Deceptively similar" means packaging that could mislead a reasonable person to believe the product is a meat food product.
 - c. "Meat food product" means a food product derived from an agricultural food animal, agricultural animal food product, or a harvested animal, which does not include cell-cultured protein.

~~SECTION 3. REPEAL.~~ ~~Section 4.1-31-05.1 of the North Dakota Century Code is repealed.~~

**REPORT OF STANDING COMMITTEE
HB 1151**

Agriculture Committee (Rep. Beltz, Chairman) recommends **AMENDMENTS** ([25.0487.01002](#)) and when so amended, recommends **DO PASS** (11 YEAS, 0 NAYS, 3 ABSENT OR EXCUSED AND NOT VOTING). HB 1151 was placed on the Sixth order on the calendar.

2025 SENATE AGRICULTURE AND VETERANS AFFAIRS

HB 1151

2025 SENATE STANDING COMMITTEE MINUTES

Agriculture and Veterans Affairs Committee Fort Union Room, State Capitol

HB 1151
3/7/2025

A Bill relating to the labeling and misbranding of cell-cultured protein.

9:15 a.m. Chairman Luick reconvened meeting.

Members present: Chairman Luick, Vice-Chair Myrdal, Senator Marcellais, Senator Weston, Senator Weber, Senator Lemm.

Discussion Topics:

- Safety of cell-cultured protein
- Labeling of cell-cultured protein
- Informed consent of clear labeling
- Availability of product
- Ingredients of cell-cultured protein
- Rapid cellular regeneration
- Product definition

9:16 a.m. Representative Mike Schatz, District 39, testified in favor.

9:20 a.m. Jayli Roller, ND Resident, testified in favor and submitted testimony #39444.

9:22 a.m. Harper Jo Boettcher, testified in favor and submitted testimony #39466.

9:23 a.m. Rachell Grosz, Government Affairs Liaison for NDFB, testified in favor.

9:30 a.m. Vanessa Mertz, testified in favor.

9:33 a.m. Tracy Aune, testified in favor and submitted testimony #39439.

9:37 a.m. Julie Ellingson, ND Stockmens Association, testified in favor.

9:40 a.m. Matt Purdue, ND Farmers Union, testified in favor.

9:42 a.m. Chairman Luick closed the hearing.

9:44 a.m. Chairman Luick recessed the meeting.

9:58 a.m. Chairman Luick reconvened the meeting.

9:59 a.m. Chairman Luick closed the hearing.

Additional written testimony:

Izzabella R McWhorter submitted testimony in favor #39450.

Senate Agriculture and Veterans Affairs Committee

HB 1151

03/07/25

Page 2

Sheila Froelich for Audrey Oswald, Committee Clerk

Name: Tracy Aune

Date: March 6th 2025

Class: Capstone

Change of Branding

Mr. Chairmen and the members of the committee thank you for letting me testify today.

In house bill 1151 we will be advocating to avoid cell-cultured protein getting misbranded. According to U.S. News cell-cultured protein meat is not currently available in any U.S. grocery stores or restaurants, but if this type of meat makes it to North Dakota stores, we want to be proactive and have laws in place for labeling purposes. We don't want people to be deceived by what they are buying. This meat looks and is structurally like traditional meat.

One of the disadvantages of cell-cultured protein meat is that it is more expensive than traditional meat and is not a viable solution for cheap meat for consumers. This is not cost-effective food and can tremendously burden taxpayers if used with state funded programs, such as TANF, to purchase this type of food.

Another disadvantage of cell-cultured meats is the science behind the production of this is rapid cellular regeneration and its potential cancer promoting properties. We already battle cancer enough let alone ingesting toxic food as well.

Ladies and gentlemen, I urge you to pass this bill. As technology works in leaps and bounds, as in growing our food in laboratories, it helps us protect the consumers so that they can clearly identify what they are purchasing.

Thank you.

Self-note: TANF is a government program that gives low-income family funds.

Testimony in Support of North Dakota House Bill 1151

Dear Chairman and Members of the Committee,

My name is Jayli Roller and I am here today to support House Bill 1151, made to create clear labeling requirements for lab-grown meat products. This legislation is important to making sure people in North Dakota have access to accurate information about the food they buy and eat.

At its core, HB 1151 is about informed consent. Consumers have the right to know whether the meat products they are buying are from traditional livestock or produced through cell cultivation. Without clear labeling, North Dakotans may unknowingly purchase lab-grown meat, which raises ethical, health, and dietary concerns for many individuals.

Transparency in food labeling is not just a preference it is a right. Just like we label organic and genetically modified foods, we should make sure that lab-grown meat is clearly different from conventionally raised meat. This allows individuals to make informed choices that align with their values, whether they look for natural food

sources, an environmental impact, religious purposes, or specific diets.

Additionally, HB 1151 supports fairness by stopping misleading labels. Traditional livestock farmers work hard to provide safe, high-quality meat products, and it is only fair that lab-grown alternatives are labeled correctly in order to keep trust and prevent confusion.

I urge the legislature to pass HB 1151 to stand for people's rights, food transparency, and fair competition in North Dakota agricultural industry. Thank you for your time and consideration.

Many argue that lab grown meats are better because the animal rights movement televises the overcrowded ranches with its only purpose being profit. However, buying meat locally, from the hard working members of our North Dakota community, provides healthy meat from a healthy environment. Another argument could be made about the amount of methane gas (CH₄) however to look closer would reveal that proper grazing habits keep the grass at a good length, when grass becomes too long it stops filtering the air, when the cows graze they leave the grass long enough to grow but short enough to produce more oxygen.

The population of ND is roughly 672,591, nearly 26,000 are either farmers or ranchers, leaving only 646,591 people who are not. But outside of that number there are also those who work as butchers or work as feed producers and other such jobs.

There are roughly about 1.85 million head of beef in North Dakota at any given time. That is almost 2 ½ cows for every one person living in the state.

A single 1,350 pound cow is the equivalent of over 3,000 quarter pound hamburgers, an amount that would take 9 years for a single person, eating one hamburger a day, to finish.

In North Dakota the top beef producing counties are Burleigh, Dickey, Dunn, Emmons, Grant, Kidder, Logan, McHenry, McIntosh, McKenzie, and Stutsman.

The cattle industry was established in North Dakota in 1883 by Marquis De Mores.

34% of a cow is typically turned to ground beef or stew meat.

Meat is not the only thing we use cattle for, byproducts such as the fats, hair, hide, bone meal, and manure are all used for various things such as leather items, iron used to treat anemia, materials to make certain kinds of instrument strings. Some soaps, candles, and crayons use beef fat. One cowhide can make about 20 footballs. Insulin for diabetics also comes from cows. Many adhesives like glue come from byproducts of the cattle industry. Manure is turned to fertilizer for gardens and fields. Gelatin for things such as gummies comes from cows as well.

90% of the land in North Dakota is used for farming and ranching. The number of farmers and ranchers in North Dakota is roughly 26,000. Agriculture accounts for 25% of the state's economy, it is also North Dakota's largest economic sector.

On average a rancher spends \$39,600 on livestock and poultry and \$56,800 on feed. Larger ranches make between \$70,000 and \$140,000 a year and the income is all dependent not only on the market but on other factors such as the calving season, fires, disease, drought, and winter.

The more lab grown meat is used the less people buy meat supplied by local cattle ranchers. The less business the cattle ranchers have the less income they receive, and the less they can afford. With time this could cause them to sell their land and even leave the state, leaving up to 25% of the population without a job. Without the business of ranchers, feed companies would require less from the farmers, leaving the farmers with less business as well. The entire agricultural ecosystem could be destroyed if not properly tended to. It must also be remembered that the ranching industry not only includes cattle but also pigs and poultry.

While "cell cultivated meat" is being pushed across the US some states such as Florida and Alabama have already made it illegal. A further look into how cell cultivated meat is produced shows, in studies done by the FAO and the WHO, that chemicals such as Sodium Nitrate, a chemical known to cause high blood pressure, are used in growing the cells. Furthermore those same studies have found cell cultivated meat to lower cholesterol, cause harm to the metabolism and certain molecules used to develop this cell cultivated meat have been connected to cancer. In fact, to compare, cell cultivated meats are the rapid growth of cells, and cancer is in fact a rapid growth of cells.

Lab grown meats should be made illegal in North Dakota not only for the protection of our livelihood but for the protection of our health.

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.

2025 SENATE STANDING COMMITTEE MINUTES

Agriculture and Veterans Affairs Committee

Fort Union Room, State Capitol

HB 1151

3/20/2025

A bill for an act to provide for a legislative management study regarding the regulation of cell-cultured protein.

3:36 p.m. Chairman Luick opened the hearing.

Members present: Chairman Luick, Vice-Chair Myrdal, Senator Marcellais, Senator Weston, Senator Weber, Senator Lemm

Discussion Topics:

- Ban on cell cultured proteins
- Litigation concerns
- Definition of a meat food product
- FDA and USDA regulations
- Study
- ND Stockmen's Association
- Labeling requirements
- Fair Packaging and Labeling Act and the Federal Meat Inspection Act
- Federal and state law compliance and uniformity

3:37 p.m. Victoria Christian, Legislative Council, explained the amendments to the committee.

3:42 p.m. Senator Myrdal moved to adopt Amendment LC# 25.0487.02003.

3:43 p.m. Senator Lemm seconded the motion.

Senators	Vote
Senator Larry Luick	Y
Senator Janne Myrdal	Y
Senator Randy D. Lemm	Y
Senator Richard Marcellais	Y
Senator Mark F. Weber	Y
Senator Kent Weston	Y

Motion passed 6-0-0

3:43 p.m. Senator Myrdal moved a Do Pass As Amended.

3:43 p.m. Senator Lemm seconded the motion.

Senators	Vote
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Senator Larry Luick	Y
Senator Janne Myrdal	Y
Senator Randy D. Lemm	Y
Senator Richard Marcellais	Y
Senator Mark F. Weber	Y
Senator Kent Weston	Y

Motion passed 6-0-0.

Senator Lemm will carry the bill.

3:45 p.m. Chairman Luick closed the hearing.

Audrey Oswald, Committee Clerk

Sixty-ninth
Legislative Assembly
of North Dakota

**PROPOSED AMENDMENTS TO
FIRST ENGROSSMENT**

3/20/25
VC 1 of 3

ENGROSSED HOUSE BILL NO. 1151

Introduced by

Representatives Schatz, Hauck, Holle, Kempenich, Monson, Dressler

Senators Boehm, Magrum, Paulson, Wanzek

1 A BILL ~~for an Act to amend and reenact sections 4.1-31-05.1 and 19-02.1-12.1 of the North~~
2 ~~Dakota Century Code, relating to the labeling and misbranding of cell-cultured protein.~~ for an Act
3 to provide for a legislative management study regarding the regulation of cell-cultured protein.

BE IT ENACTED BY THE LEGISLATIVE ASSEMBLY OF NORTH DAKOTA:

5 ~~SECTION 1. AMENDMENT.~~ Section 4.1-31-05.1 of the North Dakota Century Code is
6 amended and reenacted as follows:

7 ~~4.1-31-05.1. Misrepresentation~~ Misbranding of cell-cultured protein as meat food
8 product prohibited.

9 ~~1. A person may not advertise, offer for sale, sell, or misrepresent~~ misbrand cell-cultured
10 protein as a meat food product. A cell-cultured protein product:

11 ~~a. May not be packaged in the same, or deceptively similar, packaging as a meat~~
12 ~~food product; and~~

13 ~~b. Must be labeled as a cell-cultured protein food product in compliance with the~~
14 ~~labeling requirements of the United States department of agriculture food safety~~
15 ~~and inspection service.~~

16 ~~2. For purposes of this section, "deceptively:~~

17 ~~a. "Cell-cultured protein" means a food product developed in a laboratory and grown~~
18 ~~from a sample of animal cells from a species regulated under the Federal Meat~~
19 ~~Inspection Act [21 U.S.C. 601 et seq.], or the Poultry Products Inspection Act~~
20 ~~[21 U.S.C. 451 et seq.].~~

~~b. "Deceptively similar" means packaging that could mislead a reasonable person to believe the product is a meat food product.~~

~~SECTION 2. AMENDMENT.~~ Section 19-02.1-12.1 of the North Dakota Century Code is amended and reenacted as follows:

~~19-02.1-12.1. Misrepresentation~~**Misbranding of cell-cultured protein as meat food product prohibited.**

~~1. A person may not advertise, offer for sale, sell, or misrepresent~~**misbrand** cell-cultured protein as a meat food product. A cell-cultured food**protein** product:

~~a. May not be packaged in the same, or deceptively similar, packaging as a meat food product; and~~

~~b. Must be labeled as a cell-cultured food product in compliance with the Fair Packaging and Labeling Act [Pub. L. 89-755; 15 U.S.C. 1451 et seq.] and the labeling requirements of the food and drug administration.~~

~~2. For purposes of this section, "deceptively similar" means packaging that could mislead a reasonable person to believe the product is a meat food product;~~

~~a. "Cell-cultured protein" means a food product developed in a laboratory and grown from a sample of animal cells from a species other than those species regulated under the Federal Meat Inspection Act [21 U.S.C. 601 et. Seq.] or the Poultry Products Inspection Act [21 U.S.C. 451 et seq.], including all seafood other than siluriformes, fish, and game meat.~~

~~b. "Deceptively similar" means packaging that could mislead a reasonable person to believe the product is a meat food product.~~

~~c. "Meat food product" means a food product derived from an agricultural food animal, agricultural animal food product, or a harvested animal, which does not include cell-cultured protein.~~

SECTION 1. LEGISLATIVE MANAGEMENT STUDY - REGULATION OF CELL-CULTURED PROTEIN. During the 2025-26 interim, the legislative management shall consider studying cell-cultured protein and the status of litigation in federal and state courts to prohibit cell-cultured protein. The study must include the outcome of litigation in other states and an analysis of the regulatory landscape, stakeholder impact, and feasibility of adopting a prohibition on cell-cultured protein in the state. The legislative management shall report its

- 1 findings and recommendations, together with any legislation required to implement the
- 2 recommendations, to the seventieth legislative assembly.

**REPORT OF STANDING COMMITTEE
ENGROSSED HB 1151**

Agriculture and Veterans Affairs Committee (Sen. Luick, Chairman) recommends **AMENDMENTS** ([25.0487.02003](#)) and when so amended, recommends **DO PASS** (6 YEAS, 0 NAYS, 0 ABSENT OR EXCUSED AND NOT VOTING). HB 1151 was placed on the Sixth order on the calendar. This bill does not affect workforce development.

2025 SENATE STANDING COMMITTEE MINUTES

Agriculture and Veterans Affairs Committee

Fort Union Room, State Capitol

HB 1151

4/3/2025

A bill for an act to provide for a legislative management study regarding the regulation of cell-cultured protein.

2:50 p.m. Chairman Barta opened the hearing.

Members present: Chairman Barta, Vice-Chair Boehm, Senator Klein, Senator Kessel, Senator Lemm

Discussion Topics:

- House concurrence
- Conference committee members

2:50 p.m. Chairman Luick updated committee and committee assignment.

2:53 p.m. Chairman Luick adjourned the meeting.

Audrey Oswald, Committee Clerk

2025 CONFERENCE COMMITTEE

HB 1151

2025 HOUSE STANDING COMMITTEE MINUTES

Agriculture Committee
Room JW327C, State Capitol

HB 1151
4/10/2025
Conference Committee

A BILL for an Act to provide for a legislative management study regarding the regulation of cell-cultured protein.
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4:27 p.m. Chairman Anderson called the meeting to order.

Members Present: Chairman Anderson, Representatives Henderson, Olson, Senators Lemm, Myrdal, Weston

Discussion Topics:

- Committee Action

4:28 p.m. Senator Lemm explained the Senate actions.

4:31 p.m. Representative Olson moved to except the Senate Amendment LC #25.0487.02003.

4:31 p.m. Representative Henderson seconded the motion.

Motion passed 6-0-0.

4:34 p.m. Representative Anderson will carry the bill.

4:34.p.m. Senator Lemm will carry the bill.

4:34 p.m. Chairman Anderson adjourned the meeting.

Diane Lillis, Committee Clerk

HB 1151 041025 1633 PM Roll Call Vote

Final Recommendation

HB 1151

Date Submitted: April 10, 2025, 4:33 p.m.

Recommendation: Accept

Amendment LC #: 25.0487.02003

Engrossed LC #: N/A

Description:

Motioned By: Olson, SuAnn

Seconded By: Henderson, Donna

House Carrier: Anderson, Karen A.

Senate Carrier: Lemm, Randy D.

Emergency Clause: None

Vote Results: 6 - 0 - 0

Rep. Anderson, Karen A.	Yea
Rep. Henderson, Donna	Yea
Rep. Olson, SuAnn	Yea
Sen. Lemm, Randy D.	Yea
Sen. Myrdal, Janne	Yea
Sen. Weston, Kent	Yea

**REPORT OF CONFERENCE COMMITTEE
ENGROSSED HB 1151**

Your conference committee (Sens. Lemm, Myrdal, Weston and Reps. K. Anderson, Henderson, S. Olson) recommends the **HOUSE ACCEPT** the Senate amendments ([25.0487.02003](#)) to Engrossed HB 1151.

Engrossed HB 1151 was placed on the Seventh order of business on the calendar.