

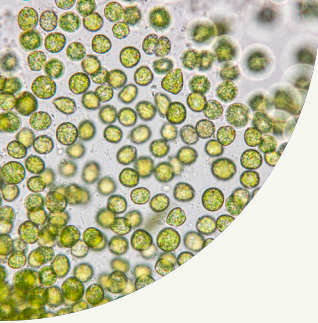


**GIANT
LEAPS**

POLICY BRIEF 3

Novel Foods in relation to alternative proteins





OBJECTIVE

Many alternative proteins qualify as novel foods. This policy paper aims to raise awareness on the key challenges related to the safety evaluation of novel foods, including alternative proteins, in order to support a smooth transition to a more sustainable food system. In this policy brief we explore the scientific, regulatory, and ethical dimensions of this complex field and propose a series of recommendations to support the evolution of the European Union (EU) novel food framework. It calls on risk assessors and risk managers from both government and companies, as well as scientists, encouraging them to accelerate and promote this transition, while ensuring that food safety remains a top priority.

KEY POLICY RECOMMENDATIONS

A dietary shift from animal-based foods to foods based on alternative proteins is expected to reduce the environmental impact of food production. In addition, as many alternative proteins qualify as novel foods, this transition also presents potential food safety considerations that must be addressed. To ensure a safe and efficient dietary shift and an efficient novel food evaluation process, the following recommendations are provided, along with a Call for Action for three main stakeholder groups:

Recommendations

The organisation of the novel food application process

1. Improve information-sharing for the Novel Food Catalogue
2. Adapt the novel food status consultation process
3. Shorten the time needed for the novel-food approval process in the EU
4. Strengthen engagement between authorities and applicants on testing strategy of novel foods
5. Introduce flexibility to amend safety dossiers during the authorisation process
6. Incorporate novel food products' sustainability and public health potential in the authorisation process more prominently

The novel food risk assessment (by EFSA)

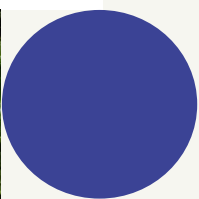
7. Develop tailored safety requirement approaches for whole foods
8. Reintroduce the concept of substantial equivalence

The enabling environment

9. Provide dedicated training on novel foods to applicants, toxicologists and evaluators
10. Minimise national-level restrictions on authorised Novel Foods by Member States
11. Enable tasting trials of novel foods under defined, pre-agreed conditions
12. Better clarify the distinction between Novel Foods and GMOs

Call for Action

1. Governments and regulators: streamline processes, ensure sufficient evaluation capacity and support applicants
2. Scientists and research institutions: develop improved protocols, work closely with policy-makers and use practical scientific rigour
3. Food business operators: implement a safe-by-design approach and engage in public-private partnerships to generate robust safety data, and use consultants' expertise



POLICY RECOMMENDATIONS

Over the years, the safety evaluation of novel foods in the EU has been designed to protect public health very well, becoming the international ‘gold standard’. The aim of the recommendations is therefore not to reduce safety requirements, but to make them more predictable, proportionate and attuned to the specific characteristics of alternative proteins and other novel foods. While the evaluation and approval process work relatively well for non-bulky substances like micronutrients and bioactive compounds, it has become complex and slow for new sources of proteins, other macronutrients or whole biomasses.

In the EU, EFSA produces high-quality guidance documents that clearly define the safety assessment required for the preparation of dossiers for Novel Food applications. Yet, the scientific requirements can be further improved reflecting contemporary scientific developments and should be clarified, taking into account that the increasing number of data requirements may constrain applicants’ freedom.

This Policy Brief provides a set of concrete recommendations grouped into three categories:

- ✓ Organisation of the novel food application process
- ✓ The novel food risk assessment (by EFSA)
- ✓ Recommendations on the enabling environment

Policy recommendations on the organisation of the novel food application process

Several bottlenecks arise at different stages of the process: before EFSA receives the dossier (status consultation and pre-submission advice), during the risk assessment (validity checks and clock-stops), and after authorisation (flexibility to adapt authorisations as products evolve). The recommendations below address each of these stages in turn.

The first three recommendations address the most fundamental uncertainty for food business operators (FBO): whether a product is considered ‘novel’ and therefore requires authorisation (or not). Proposed are more transparent, harmonised tools – including an improved status consultation process, a more complete and dynamic Novel Food Status Catalogue, and clearer procedures for substantial equivalence – to reduce unnecessary applications and focus resources on genuinely novel products.

Recently, the European Commission proposed the first European Biotech Act¹, a Regulation to strengthen the Union’s biotechnology and biomanufacturing sectors, including applications in food and feed. It amends the General Food Law to expand EFSA’s scientific pre-submission advice, giving innovators clearer, earlier guidance on the technical and toxicological data required for dossiers, and providing additional EFSA staff so this support is properly resourced. The proposed Act also introduces regulatory sandboxes—controlled, time-limited environments where regulators and companies can generate practical knowledge and, where appropriate, clarify how existing rules apply in practice. However, the Commission has explicitly excluded novel foods from these sandbox schemes, citing potential ethical and cultural concerns. Regulatory sandboxes do not replace or bypass the authorisation process, as novel foods would still have to follow the full procedure under the existing Novel Food Regulation. Excluding novel foods from the sandbox scheme is a missed opportunity to improve regulatory preparedness and the quality of dossiers. The European Parliament and Member States can still amend it as the Commission proposal moves through the legislative process.

Recommendation 1: Improve information-sharing for the Novel Food Catalogue

The EU Novel Food Status Catalogue contains foods and ingredients verified to be consumed in the EU before 15 May 1997. However, it is incomplete as it lacks foods and ingredients with a proven history of consumption from national lists of the Member States. To address this, the Catalogue could be updated by harmonising with national lists. Authorities could also collaborate with applicants for data sharing, such as was done for algae². If it is possible to argue that an ingredient is ‘not novel’ from existing data or through

the generation of some specific data, this could save time and money for applicants and authorities.

Given that the Catalogue can never be exhaustive, the Commission and Member States could move towards a more proactive, question-and-answer based model. In such a model, when competent authorities respond to formal status consultations under Regulation (EU) 2018/456³ or similar national procedures, the anonymised outcome and rationale would be systematically incorporated into the Union catalogue. Over time, this would improve consistency, reduce duplication of work, and give operators clearer orientation on which products are considered novel or non-novel.

Recommendation 2: Adapt the novel food status consultation process

One of the greatest challenges is to determine whether a food is novel, or not. National authorities assess novel food status consultations under Regulation (EU) 2018/456³, based on the history of significant consumption in the EU before 15 May 1997. However, authorities may adopt a risk-averse approach, classifying certain products as novel due to nutritional and toxicological safety concerns, even if not required by the Regulation. Instead of this precautionary approach, an in-depth analysis on the product's history of consumption could be conducted. Additionally, the product and its substantial equivalence could be considered for determining the novel food status. The production method would not need to influence the novel food status decision if the product was consumed in the EU before 15 May 1997. As such, given the varying decision criteria, the consultation process for novel food status could be reviewed on its effectiveness and efficacy.

Because the Union's Novel Food Status Catalogue is, by design, a non-exhaustive orientation tool based on information submitted by Member States, it will never provide a complete list of 'non-novel' foods. This structural limitation calls for a more proactive and transparent system in which businesses and other stakeholders can submit queries on the status of specific foods or processes, and the resulting decisions are systematically added to the Catalogue.

Recommendation 3: Shorten the time needed for the novel-food approval process in the EU

During the EFSA risk assessment phase, frequent clock-stops due to data gaps can extend total assessment times well beyond the indicative nine-month deadline. Although EU legislation foresees that novel food evaluations by EFSA should take 9 months, most approvals are currently granted after around three years. This is partly due to the inherent work procedure and the large number of data gaps identified in the application (resulting in clock-stop letters). While the updated version of the EFSA Guidance⁴ has improved transparency in data requirements, further steps are needed to support producers in coming to market. This should include clear, accessible guidance and practical support for applicants in the pre-submission phase, as well as more opportunities for substantive discussions with applicants via EFSA's 'front desk', while maintaining scientific impartiality. Furthermore, EFSA could monitor the timelines of the validity check considering the expanded requirements set in the updated EFSA Guidance.

Recommendation 4: Strengthen engagement between authorities and applicants on testing strategy for novel foods

To increase the efficiency of the risk assessment process, authorities could facilitate pre-discussion on the scientific risk-based approach and safety testing strategy with applicants so that key safety questions and required tests are addressed at an early stage, in line with and building on EFSA's expanded pre-submission advice services under the proposed European Biotech Act¹. This could also encourage the use of NAMs (New Approach Methodologies) where appropriate (see GIANT LEAPS Policy Brief No.2⁵), saving time and costs, while reducing animal testing. Experience from other authorities, such as the US Food and Drug Administration, shows that such structured early engagement can significantly improve the quality and predictability of applications.

Recommendation 5: Introduce flexibility to amend safety dossiers during the authorisation process

The current framework does not provide much flexibility for applicants to amend dossiers during or after authorisation to reflect innovation or scale-up in production. Given the rapid pace of product development in the alternative proteins sector, EFSA could clarify which changes fall within the acceptable bandwidth of an approved dossier and which require resubmission. Clear guidance is needed for both the original applicant and other operators using the generic authorisation, to avoid inefficiencies or outdated approvals.

Recommendation 6: Incorporate novel food products' sustainability and public health potential in the authorisation process more prominently

Whilst Novel Foods are evaluated on the grounds of food safety and nutrition only, their use may also bring about more broader benefits, e.g. sustainability and health. As such an integrated risk-benefit assessment is recommended as the next step in food safety risk assessment ^{6,7,8}.

Asking applicants to provide sustainability and health impact data on their food may encourage authorities to assess it as a priority due to their anticipated benefits for sustainable economic growth.

Policy recommendations on the novel food risk assessment (by EFSA)

Recommendation 7: Develop tailored safety requirement approaches for whole foods

Whole novel foods are different from novel food ingredients. Novel food ingredients can often be analysed and tested using traditional toxicological procedures, many of which are captured in OECD test guidelines⁹, whereas such procedures are less suitable for complex whole foods composed mainly of standard food constituents (protein, carbohydrates, fat, water, etc.). EFSA's updated novel food guidance already includes a dedicated section on whole foods (section 3.3). Building on this, further clarification and examples tailored to alternative protein sources and other complex biomasses would help ensure that data requirements remain proportionate to the actual risk, by specifying when comprehensive toxicological testing is warranted and when a combination of compositional data, history of safe use and targeted studies is sufficient, while maintaining the current level of health protection.

Recommendation 8: Reintroduce the concept of substantial equivalence

Risk assessment should focus on what is actually new in a novel food and reintroduce the concept of "substantial equivalence". Under the previous Novel Food Regulation EU No 258/97, substantial equivalence provided a simplified notification route because authorisations were applicant-specific; an operator could place a product on the market once equivalence to an already authorised product or traditional counterpart had been recognised. Under the current framework, authorisations are generic, but a similar principle could be applied in the form of a specific exemption procedure: if a food business operator can demonstrate that its product is substantially equivalent to a previously authorised novel food (in terms of composition, nutritional value, metabolism, intended use and levels of undesirable substances), the product could be allowed on the market without requiring a full new authorisation. Although the principle of substantial equivalence is no longer formally included in the Novel Food Regulation, it would be both reasonable and pragmatic if a food or ingredient produced using a novel production method did not require a novel food application, provided the resulting product is compositionally equivalent to an existing food or food ingredient. In such cases, the product could be placed on the EU market without submitting an application dossier. This approach would, however, depend on robust and reliable testing methodologies to demonstrate compositional equivalence.

In practice, this would mean establishing clear, science-based criteria and guidance for demonstrating substantial equivalence to an existing novel food, and ensuring that positive equivalence decisions are made publicly available, for example through the Novel Food Status Catalogue.

Policy recommendations on the enabling environment

Recommendation 9: Provide dedicated training on novel foods to applicants, toxicologists and evaluators

Whereas EFSA produces very adequate and high-quality guidance for the preparation of dossiers, the scientific requirements, such as in the updated EFSA Guidance, are difficult to comprehend. As a consequence, the required knowledge may neither be available to potential applicants who are often small and medium enterprises (SMEs) and start-ups, nor is such knowledge available with many of the trained scientists and toxicologists that are expected to serve roles as consultants and evaluators. To address this gap, dedicated training programs could be developed for all parties involved in the risk assessment and authorisation process.

Recommendation 10: Minimise national-level restrictions on authorised Novel Foods by Member States

According to the EU Novel Food Regulation, authorised novel foods can be commercialised across the entire EU. However, a Member State may propose Technical Regulations to ban conditions of use for certain food products for different reasons. For instance, Italy recently attempted to ban cultivated meat for which no application dossier had even been submitted at the time, and opposed using insects in specific food products within the scope of safeguarding traditional food, local nutrition system and culture. During the novel food procedure, a Member State can oppose their authorisation only if these are deemed to pose a health risk for consumers, and needs to provide the EC a clear safety-related rationale for such restrictions. The ban by a Member State should only be tolerated where there is sufficient unambiguous scientific evidence to suggest health risks for a certain product, with adequate justification why it is uniquely unsafe for the Member State compared with the rest of the EU. In such situations, any attempt by national-level governments to impose restrictions should follow the EU principles of proportionality, and be subject to revision over time as evidence evolves.

Recommendation 11: Enable tasting trials of novel foods under defined, pre-agreed conditions

Sensory tasting plays a crucial role in developing consumer-acceptable novel foods and attracting investment. Paradoxically, the current regulatory framework generally precludes tasting novel foods before they have undergone a comprehensive novel-food safety assessment. Recently, the Netherlands, as the first country in EU, implemented Codes of Practice and associated procedures to allow tastings of cultivated meat and fermentation-derived products^{10,11}. Outside the EU similar possibilities are already established in countries such as in Iceland, Singapore and UK.

To facilitate innovation, the concept of safety assessments for one-time tastings could be extended to encompass other novel foods and be uniformly applied across all EU Member States.

Recommendation 12: Better clarify the distinction between Novel Foods and GMOs

Several technologies make use of GMOs for the production of novel proteins, precision fermentation serving as a prime example. To be put on the EU market, new GMO products must undergo a different authorisation process compared to those that qualify just as novel foods. Therefore, the EC determines during the validity check whether a novel protein falls under the novel food or under the GMO category. This classification is based on whether the GMO, or traces of it, are present in the final product or not. The distinction is made between produced 'with' a GMO vs. 'from' a GMO. To be able to say a substance is produced with a GMO, it should be virtually free from GM DNA (<10 ng/g or <10 ng/ml), but depending on the downstream processing procedures this is difficult to accomplish especially for biopolymers such as proteins.

However, the classification of a product as a novel food or as a GMO, still remains a grey area for many stakeholders. This calls for the need of clarification on the classification and differences between GMOs and novel foods, and to the respective application process to follow.

Rather than re-opening the basic structure of the GMO food and feed framework, efforts could focus on clear, science-based criteria and user-friendly guidance for distinguishing when a product is regulated as a GMO and when it can be assessed solely as a novel food. This includes practical interpretation of 'produced from' versus 'produced with' GMOs, realistic detection limits for residual GM material, and consistent communication of classification decisions to operators.

CALL FOR ACTION

To ensure a safe and efficient dietary shift towards healthy and sustainable diets, in which the potential of alternative proteins is fully exploited without unnecessary delays, we recommend the following concrete actions for key stakeholders in case alternative proteins also qualify as novel foods:

For governments and regulators:

- ✓ Streamline the process of novel food authorisation to avoid unnecessary delays in the procedures towards market authorisation.
- ✓ Ensure sufficient, optimal and well-trained capacity to evaluate the increasing number of dossiers that are submitted for safety assessment, including through the additional resources foreseen for EFSA under the Biotech Act.
- ✓ Support applicants to provide optimal dossiers in mutual discussion with the evaluating authorities.

For scientists and research institutions:

- ✓ Develop improved and harmonised safety assessment protocols for alternative proteins, ensuring consistency across Europe.
- ✓ Work closely with policy-makers to ensure scientific evidence informs regulatory guidance and decisions in a timely manner.
- ✓ Use practical scientific rigour to evaluate dossiers: be strict on critical aspects and use expert Judgement, and only request data that are critical for the evaluation.

For food business operators:

- ✓ Implement a safe-by-design approach in product development, ensuring early identification and mitigation of potential hazards, and use consultants' expertise.
- ✓ Engage in public-private partnerships with research institutions to generate robust safety data and validate the safety of novel food products.



BACKGROUND INFORMATION

Impact of the dietary shift on food safety

Nutritious and safe food for all is essential for promoting health and preventing disease. As the world population grows, increasing the pressure on climate, land use and water quality, the need for healthy diets and nutritious foods from a sustainable food system becomes more urgent. Achieving this requires a balance between meeting nutritional adequacy (nutritional security), ensuring the availability of safe and sufficient foods for all (food safety and security) and maintaining production within planetary boundaries (sustainability).

The GIANT LEAPS project aims to optimise the diet by promoting a shift towards alternative protein sources. Alternative proteins belong to a variety of protein categories such as plant-based proteins, micro- and macroalgae proteins, bacterial and fungal proteins, insect proteins, precision-fermented proteins and cultivated meat¹². While this dietary transition has the potential to improve both nutrition and environmental impact, it may also raise food safety considerations. Ensuring the safety of these (new) ingredients and food products - using the safe-by-design approach - is a shared responsibility of governments and food business operators (FBOs)¹³.

Introducing novel foods

Introducing novel foods into the European market raises complex questions regarding safety, nutritional quality, and regulatory aspects. While these products may offer unique nutritional benefits or environmental advantages, they also come with uncertainties related to their safety that require thorough evaluation and consideration¹².

The rise of novel food technologies, including gene editing, cellular agriculture, and precision fermentation, further complicates the landscape of food innovation. These technologies hold immense potential for addressing global challenges such as food insecurity, climate change, and resource scarcity. However, they also raise ethical, social, and regulatory concerns regarding their safety, equitable access, and long-term implications for human health and the environment.

Navigating these complexities requires a multidisciplinary approach that integrates scientific research, regulatory frameworks, consumer preferences, and industry innovation. Collaboration across the food supply chain, involving policy-makers, food manufacturers, researchers, and consumers, plays a crucial role in shaping the future of novel foods.

At the same time, there is a growing need for high-quality protein. Traditional animal-based protein production contributes significantly to global warming and destruction of valuable ecosystems. By reducing animal production, novel protein sources have the potential to alleviate pressure on land, water, and biodiversity hence decreasing the ecological footprint of food production. However, a thorough evaluation per protein source is required.

As with any innovation, the adoption of novel foods, including alternative proteins, poses complex challenges and trade-offs. Questions related to consumer acceptance, taste preferences, affordability, and nutritional adequacy must be addressed to ensure widespread adoption and long-term viability. Also, the interaction between food safety, nutrition and sustainability goals requires balanced and science-based decision-making.

Prior to market introduction, the European Food Safety Authority (EFSA) must assess the safety of alternative protein ingredients and derived foods that do not have a history of safe use in Europe, i.e. those that qualify as novel foods^{13,14}. Upon request by the European Commission, EFSA performs risk

assessments on the safety of a novel food considering factors such as production methods, nutritional quality of products, the potential presence of microbiological and chemical food safety hazards, toxins and allergens. Recently, updated guidance on the scientific requirements for an application for authorisation of a novel food under Regulation (EU) 2015/2283 has been published⁴.

These scientific and societal complexities justify a robust EU framework for novel foods, but they also underline the need for authorisation procedures that are proportionate, predictable and fit for purpose, particularly for alternative proteins. The policy recommendations in this brief therefore focus on improving how the existing novel food framework is organised and applied, not on lowering safety standards.

Alternative proteins

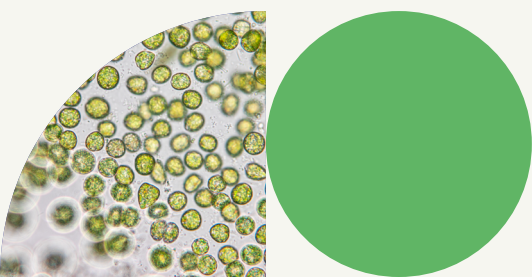
Alternative proteins¹⁵ may present food safety concerns. For example, the production environments for cell-based proteins and insects could harbour novel pathogens, posing unique safety challenges¹⁶.

Recent literature reviews performed within the GIANT LEAPS project^{17,18} showed that both chemical and microbiological hazards can be present in plant-based protein sources and eventually in food analogues, such as meat and dairy substitutes, derived from these sources. Currently, food analogues prepared from protein sources that are already authorised in the EU market do not require a risk assessment and no legal limits exist for the “contaminant-food” pairs included in the review.

Many plant protein sources, such as fava beans and lentils, have been consumed safely for decades. However, novel applications, higher inclusion levels, or innovative processing methods may alter exposure to naturally occurring constituents or processing contaminants. Consequently, in addition to conventional food safety hazards, emerging alternative plant-based protein ingredients may present varying levels of plant secondary metabolites, including antinutritional factors and phytoestrogens, which should be considered in safety assessments.

Furthermore, some alternative proteins can trigger new allergic responses (*de novo* sensitisation) or cross-reactions with existing allergens in sensitive individuals. Processing these ingredients to extract proteins or formulate food analogues may reduce food safety issues but – depending on processing conditions – may in some cases lead to the formation of processing contaminants¹². For some newer applications and processing methods, available data are still limited or unevenly distributed across protein sources. This underlines the need for targeted data generation and smarter use of existing knowledge, rather than blanket increases in testing requirements. The recommendations in this brief therefore argue for proportionate, risk-based requirements, with more detailed testing reserved for cases where composition or exposure patterns genuinely differ from established safe use.

The presence of such potential hazards does not imply that all alternative proteins are unsafe or require maximal data packages in every case. Instead, it highlights the importance of risk-based, case-by-case assessment and clear criteria for when simplified approaches or substantial



equivalence arguments are appropriate. Several recommendations in this brief (e.g. on tailored safety requirements and substantial equivalence) aim to operationalise this proportionality.

Novel Foods

Many alternative proteins¹⁵ qualify as novel foods^{13,14}. Novel food is defined by Regulation (EU) 2015/2283¹⁴ as “... any food that was not used for human consumption to a significant degree within the European Union before 15 May 1997 ...”. Novel foods represent a dynamic and evolving aspect of the modern food landscape, encompassing a diverse array of products that have not been traditionally consumed or produced on a widespread scale. From exotic fruits and vegetables to innovative food technologies, these novel foods offer both opportunities and challenges in the realm of nutrition, sustainability, safety and regulation.

GMOs (genetically modified organisms)

Genetically Modified Organisms (GMOs) are organisms whose genetic material has been altered using modern biotechnology to introduce desirable traits, such as pest resistance or improved nutritional content. In the European Union, GMOs are subject to a distinct regulatory framework that ensures a high level of protection for human health and the environment. Originally, GMOs were regulated under the Novel Food Regulation, but due to the specific scientific, ethical, and environmental considerations involved, they were placed under a separate legal regime: today, GMO regulation in the EU is governed primarily by Directive 2001/18/EC¹⁹ and Regulations EU 1829/2003²⁰ and 1830/2003²¹, which lay out stringent procedures for risk assessment, labelling, and traceability.

Safety evaluation of Novel Foods

The pace and approach to introducing novel foods vary considerably around the world, reflecting diverse regulatory frameworks, cultural attitudes, and technological capabilities. While some countries have established streamlined processes for assessing and approving novel foods, others lack clear guidelines or face bureaucratic hurdles that slow down innovation.

Despite these international differences, there are commonalities in the regulatory approaches adopted by many countries. Key considerations typically include safety evaluation and labelling requirements to ensure transparency and consumer awareness. International collaborations and harmonisation efforts, such as those facilitated by the Codex Alimentarius Commission, aim to promote consistency and facilitate trade in novel foods across borders.

In the context of alternative proteins, which encompass plant-based proteins, micro- and macroalgae proteins, bacterial and fungal proteins, insect proteins, precision-fermented proteins and cultivated meat, potential safety issues come to the forefront. Toxicity, allergenicity, and unintended effects of novel production methods are among the primary concerns that should be addressed through adequate risk assessment and safety testing protocols in a safe-by-design approach. Specific challenges and policy recommendations in relation to components of food safety, risk assessment and risk management are covered in GIANT LEAPS policy brief No.2⁵. This policy brief focuses on broader, overarching issues associated with the current novel food approval process in the EU.

While regulatory requirements such as OECD guidelines (e.g. OECD 471, 487, 408)^{22,23,24} provide valuable frameworks for safety assessment, their relevance to novel foods authorisations, particularly alternative



proteins, can vary depending on factors such as the nature of the product, its intended use, and available scientific evidence. Regulatory authorities have the responsibility to make sure safety is guaranteed, fostering innovation by adopting flexible and evidence-based approaches to novel food assessment and approval processes. By addressing these complex issues collaboratively, stakeholders can pave the way for the responsible introduction and adoption of novel foods, including alternative proteins, to meet the evolving needs and preferences of consumers worldwide.

Because current guidance and test guidelines were largely developed for chemicals and ingredients rather than whole protein sources or biomasses, they can be difficult to apply efficiently to alternative proteins. The recommendations above therefore seek to clarify and streamline their use, while maintaining the high level of consumer protection that characterises the EU system.

In the United Kingdom, the Food Standards Agency (FSA) and Food Standards Scotland (FSS) are operating a dedicated Cell Cultivated Products (CCP) regulatory sandbox, in which selected companies and academic partners collaborate with regulators over a two-year period to generate evidence and develop guidance on safety assessment and regulatory requirements for cell cultivated foods. At EU level, EFSA has expanded its General Pre Submission Advice service and issues targeted calls for small and medium-sized enterprises developing novel foods, offering case-specific advice on application requirements at both early and late development stages.

ABOUT GIANT LEAPS

The EU-funded project GIANT LEAPS aims to accelerate the dietary shift towards a more sustainable and healthier food system, aligning with the EU Green Deal objectives and the Farm to Fork Strategy. The ambition of GIANT LEAPS is to transform European diets by reducing the consumption of traditional animal protein, targeting a goal where 50% of total protein dietary intake is derived from alternative proteins sources – such as plants, microalgae, insects, and single-cell proteins – by 2030. To achieve this goal, GIANT LEAPS employs a multi-actor approach, actively engaging with policy-makers, production sectors, and European citizens. This collaboration fosters key innovations, methodologies, datasets and information that empower all stakeholders in the food system to make informed decisions, strategic investments, and sustainable choices. Ultimately, the Project seeks to facilitate a large-scale dietary shift towards alternative protein-rich foods, maximising both nutritional and environmental impacts.

DISCLAIMER

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