# Abstract Template

## Title: Cell cultured meat, regulation, bioethics and economic evaluation on EU trade

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### I. Abstract Body (up to 250 words)

Does it make any change to the customer if all our meat originate grownup in a lab? Moreover, for the market and the environment does this biotechnological procedure may lend a hand in need? Cell meat is by now a reality at USA market, USDA and FDA had hosted a joint public meeting on cell-cultured meat, on October 2018. Here, we focus upon cultured meat and its technical, socio-political and regulatory challenges and opportunities. The paper reports the research on regulatory challenges and opportunities that Europe face on this new biotechnological trade. The study of the triode academy-government and industrial development is very similar to the triple helix scientific- military- industry complex of the cold war, but it this underlines only the importance on continuous the study of the proper place of the regulation in modern democratic systems. Research on already published papers has been made, public consulting on this topic has been analysed and actual legislation proposal drafts on EU as well as FDA, on to thrash out how the sector might be regulated and how such products should be described on food labels.
Cultured meat is a promising, but early stage. Analysis of the social context, bioethics and consumer acceptance, and whilst these are key issues, the importance of the political and institutional forms a cultured meat industry might take must also be recognised, and how ambiguities shape any emergent regulatory system

### II. Reference:

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### III. Biography:

Musaraj Adanela has 15 years dynamic experience in research and development in educational institutions and UN agencies. She has been Programme evaluator for the European PHARE Strategy and Programme Unit in the Ministry of Education, Albania; Expert evaluator for CHAFEA; Adviser of the Minister of Agriculture, Albania; Independent expert for the EC, Framework Programme for Research and Innovation, DGRI; Expert evaluator on climate action, environment and resource management (EA for SME); Climate and environment FAO international consultant; IUCN expert on Business and Biodiversity, World Commission on Protected Areas member; Associated professor at University of Montpellier France, Invited professor at University of Pristina; Lead Albania Fellowship; Science for Diplomacy Fellow, CNR. She is a Policy Leaders Fellow at the STG.

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