

119TH CONGRESS
1ST SESSION

H. R. 5832

To establish consumer certainty regarding fake meat and milk products,
and for other purposes.

IN THE HOUSE OF REPRESENTATIVES

OCTOBER 24, 2025

Mr. WILLIAMS of Texas (for himself, Mr. BABIN, Mr. CARTER of Texas, Mr. NEHLS, Mr. WEBER of Texas, and Mr. ELLZEY) introduced the following bill; which was referred to the Committee on Energy and Commerce

A BILL

To establish consumer certainty regarding fake meat and
milk products, and for other purposes.

1 *Be it enacted by the Senate and House of Representa-*
2 *tives of the United States of America in Congress assembled,*

3 **SECTION 1. SHORT TITLE.**

4 This Act may be cited as the “Requiring Ethical and
5 Accurate Labeling of Lab-grown Meats Act” or the
6 “REAL Meats Act”.

1 **SEC. 2. AMENDMENT TO THE FEDERAL FOOD, DRUG, AND**
2 **COSMETIC ACT REGARDING FAKE MEAT.**

3 Section 403 of the Federal Food, Drug, and Cosmetic
4 Act (21 U.S.C. 343) is amended by adding at the end the
5 following:

6 “(z)(1) If it is a cell-cultured product or an analogue
7 product and its label does not bear immediately before the
8 name of the product a qualifying term or disclaimer that
9 clearly communicates to a consumer the contents and na-
10 ture of the product, such as the terms ‘cell-cultured’, ‘lab-
11 grown’, ‘analogue’, ‘meatless’, ‘plant-based’, ‘made from
12 plants’, or other similar terms.

13 “(2) If it is a cell-cultured product or an analogue
14 product that uses in the product name the term ‘chicken’,
15 ‘turkey’, ‘beef’, or ‘pork’ or that of another species or kind
16 of animal processed for food subject to the Federal Meat
17 Inspection Act or the Poultry Products Inspection Act,
18 and its label does not bear immediately before the name
19 of the product the term ‘cell-cultured’, ‘lab-grown’, ‘ana-
20 logue’, or ‘imitation’.

21 “(3) For purposes of this paragraph:

22 “(A) The term ‘analogue product’ means any
23 food product derived by combining processed plants,
24 insects, or fungus with additives to approximate the
25 texture, flavor, appearance, or other aesthetic quali-
26 ties or the chemical characteristics of any specific

1 type of meat, meat food product, poultry, or poultry
2 product and that does not contain meat or poultry
3 at levels that would trigger inspection under the
4 Federal Meat Inspection Act and Poultry Products
5 Inspection Act.

6 “(B) The term ‘cell-cultured product’ means
7 food product derived by harvesting animal cells and
8 artificially replicating those cells in a growth me-
9 dium in a laboratory to produce tissue.

10 “(C) The term ‘meat’ has the meaning given
11 the term in section 301.2 of title 9, Code of Federal
12 Regulations (or successor regulations).

13 “(D) The term ‘meat food product’ has the
14 meaning given the term in section 1(j) of the Fed-
15 eral Meat Inspection Act.

16 “(E) The term ‘poultry’ and ‘poultry product’
17 have the meanings given the terms in section 4 of
18 the Poultry Products Inspection Act, except that
19 such terms do not include a product that is exempt-
20 ed from the definition of poultry product under sec-
21 tion 381.15 of title 9 Code of Federal Regulations
22 (or successor regulations).”.

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