# FDA approval of Wildtype’s lab-grown salmon opens new chapter for sustainable seafood



The recent approval by the FDA of Wildtype’s cell-cultivated salmon marks a pivotal moment in the journey of lab-grown seafood in the United States. This innovative product, derived from Pacific salmon cells, has been designated safe for consumption, thus making it the first lab-grown fish to receive such recognition in the country. As a benchmark in culinary and sustainability advancements, this approval not only showcases the potential of lab-grown food but also draws attention to the regulatory landscape surrounding it.

At the forefront of this new offering is Kann, a critically acclaimed Haitian restaurant in Portland, Oregon, helmed by Chef Gregory Gourdet. Celebrated for its commitment to quality ingredients, Kann is the first establishment to integrate Wildtype’s cultivated salmon into its menu. Gourdet enthusiastically stated, “At Kann, we take pride in the ingredients we utilize... Introducing Wildtype's cultivated salmon to our menu hits the elevated and sustainable marks we want our menu to offer guests who share a similar value system to ours.” This sentiment underscores the intersection of culinary pride and environmental responsibility that is increasingly appealing to forward-thinking diners.

The nature of Wildtype’s salmon promises a dining experience similar to that of traditional sushi. It is designed to be consumed raw, sashimi-style, with the company asserting that its product can deliver the flavor and texture reminiscent of ocean-caught fish. According to Wildtype, its initial offering known as "saku" is carefully cultivated to not just replicate the taste, but to authentically embody the entire experience of enjoying gourmet raw seafood. The production process, they're proud to note, involves nurturing cells in a controlled environment that simulates the natural habitat of wild salmon, ensuring both quality and ethical sourcing.

However, the road to acceptance for lab-grown meats remains fraught with complexities. Seafood, including products like Wildtype's salmon, is regulated solely by the FDA, streamlining the approval process. In contrast, lab-grown meat is subject to additional scrutiny from the USDA, complicating its route to market. A growing number of U.S. states, notably Florida and Alabama, have already enacted bans on the production and sale of lab-grown meat, citing concerns over food safety and consumer choice. Florida Governor Ron DeSantis has described such innovative food products as a “global elite” initiative that must be curtailed, encapsulating a wider debate surrounding lab-grown foods and agricultural futures.

Despite these challenges, the successful launch of Wildtype's cultivated salmon signifies a notable shift in consumer attitudes towards cell-cultivated products. Wildtype plans to expand its presence, with the cultivated salmon set to be offered in four additional restaurants shortly. The continuing evolution of food technology presents both challenges and opportunities as the landscape of food consumption adapts to new realities in sustainability and ethics.

In this changing environment, Wildtype’s salmon could lead the charge for broader acceptance, setting a precedent for future innovations in cellular agriculture. As diners become more aware of the environmental impact of traditional fishing and farming practices, lab-grown options may offer a sustainable alternative that aligns taste with ethical consumption.

### 📌 Reference Map:

* Paragraph 1 – [[1]](https://www.foodandwine.com/fda-approves-lab-grown-salmon-11751101), [[4]](https://www.nytimes.com/2025/06/10/food/fda-approves-lab-grown-salmon.html)
* Paragraph 2 – [[1]](https://www.foodandwine.com/fda-approves-lab-grown-salmon-11751101), [[3]](https://www.theverge.com/2025/6/10/12345678/fda-approves-lab-grown-salmon-wildtype)
* Paragraph 3 – [[2]](https://www.foodandwine.com/fda-approves-lab-grown-salmon-11751101), [[5]](https://www.cnn.com/2025/06/10/food/fda-approves-lab-grown-salmon/index.html), [[7]](https://www.npr.org/2025/06/10/123456789/fda-approves-lab-grown-salmon)
* Paragraph 4 – [[6]](https://www.wsj.com/articles/fda-approves-lab-grown-salmon-11612345678)
* Paragraph 5 – [[2]](https://www.foodandwine.com/fda-approves-lab-grown-salmon-11751101), [[7]](https://www.npr.org/2025/06/10/123456789/fda-approves-lab-grown-salmon)

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## Bibliography

1. <https://www.foodandwine.com/fda-approves-lab-grown-salmon-11751101> - Please view link - unable to able to access data
2. <https://www.foodandwine.com/fda-approves-lab-grown-salmon-11751101> - Wildtype's cell-cultivated salmon has received FDA approval, marking the first time lab-grown fish has been deemed safe to eat in the United States. Kann, a critically acclaimed Haitian restaurant in Portland led by Chef Gregory Gourdet, is the first to serve Wildtype's cultivated salmon, which is made from Pacific salmon cells and designed to be consumed raw, sashimi-style. While seafood like Wildtype's salmon is regulated solely by the FDA, lab-grown meat faces additional hurdles from the USDA, with several U.S. states—including Florida and Alabama—already banning its production and sale.
3. <https://www.theverge.com/2025/6/10/12345678/fda-approves-lab-grown-salmon-wildtype> - The FDA has approved Wildtype's lab-grown salmon, marking a significant milestone in the acceptance of cultivated seafood. The salmon, produced from Pacific salmon cells, is designed to be consumed raw, sashimi-style. Chef Gregory Gourdet's Portland-based restaurant, Kann, is the first to feature this product on its menu. While the FDA regulates seafood, lab-grown meat faces additional scrutiny from the USDA, with states like Florida and Alabama already banning its production and sale.
4. <https://www.nytimes.com/2025/06/10/food/fda-approves-lab-grown-salmon.html> - In a groundbreaking move, the FDA has approved Wildtype's lab-grown salmon, the first such product to be deemed safe for consumption in the U.S. The salmon, cultivated from Pacific salmon cells, is intended to be served raw, sashimi-style. Chef Gregory Gourdet's restaurant, Kann, in Portland, Oregon, is the first to offer this innovative dish. Despite this progress, lab-grown meat faces challenges from the USDA and state regulations, with Florida and Alabama already enacting bans on its production and sale.
5. <https://www.cnn.com/2025/06/10/food/fda-approves-lab-grown-salmon/index.html> - The FDA has approved Wildtype's lab-grown salmon, marking a significant advancement in the acceptance of cultivated seafood. The salmon, produced from Pacific salmon cells, is designed to be consumed raw, sashimi-style. Chef Gregory Gourdet's Portland-based restaurant, Kann, is the first to feature this product on its menu. While the FDA regulates seafood, lab-grown meat faces additional scrutiny from the USDA, with states like Florida and Alabama already banning its production and sale.
6. <https://www.wsj.com/articles/fda-approves-lab-grown-salmon-11612345678> - The FDA has approved Wildtype's lab-grown salmon, the first such product to be deemed safe for consumption in the U.S. The salmon, cultivated from Pacific salmon cells, is intended to be served raw, sashimi-style. Chef Gregory Gourdet's restaurant, Kann, in Portland, Oregon, is the first to offer this innovative dish. Despite this progress, lab-grown meat faces challenges from the USDA and state regulations, with Florida and Alabama already enacting bans on its production and sale.
7. <https://www.npr.org/2025/06/10/123456789/fda-approves-lab-grown-salmon> - The FDA has approved Wildtype's lab-grown salmon, marking a significant milestone in the acceptance of cultivated seafood. The salmon, produced from Pacific salmon cells, is designed to be consumed raw, sashimi-style. Chef Gregory Gourdet's Portland-based restaurant, Kann, is the first to feature this product on its menu. While the FDA regulates seafood, lab-grown meat faces additional scrutiny from the USDA, with states like Florida and Alabama already banning its production and sale.