



Ohio Revised Code

Section 3715.601

Effective: March 20, 2026

Legislation: House Bill 10

As used in this section and sections 3715.602 to 3715.605 of the Revised Code:

(A) "Agricultural food animal" means both of the following:

(1) A domesticated animal belonging to the bovine, caprine, ovine, or porcine species;

(2) Any type of poultry.

(B) "Cultivated-protein food product" means a food having one or more sensory attributes that resemble a type of tissue originating from an agricultural food animal, but that, in lieu of being derived from meat processing, is derived from manufacturing cells in which one or more stem cells are initially isolated from an agricultural food animal, are grown in vitro, and may be manipulated, as part of a manufacturing operation.

(C) "Egg" means food that is the reproductive output of an agricultural food animal classified as a chicken. "Egg" includes albumen and yolk encased in a calcium-based shell.

(D) "Egg product" means food derived from egg processing in which eggs or egg parts are the primary ingredient.

(E) "Egg processing" means the processing of eggs, including either of the following:

(1) The handling, preparation, heating, and packaging of whole shelled or unshelled eggs;

(2) The breaking of eggs and the separation of eggs; pasteurization; filtering, mixing, stabilizing, or blending parts of the egg; any cooling, freezing, or drying of parts of the egg; storage; and packaging.



(F) "Fabricated-egg product" means food, if it has one or more sensory attributes that resemble an egg product but that, in lieu of being the output of a laying hen, is derived from manufactured plants or other organic materials.

(G) "Food processing establishment" has the same meaning as in section 3715.021 of the Revised Code.

(H) "Identifying egg term" means any word or phrase that states, indicates, suggests, or describes an egg product, regardless of whether the word or phrase is used individually, as a portmanteau, or as a compound word. "Identifying egg term" includes any of the following:

- (1) A common name for a type of a chicken, including laying hen, hen, or layer, cage-free, poultry, or fowl;
- (2) A common name for a characteristic of a chicken based on age, breed, or sex;
- (3) A common name, or a comparable word or phrase approved by the department of agriculture, that a reasonable purchaser would immediately and exclusively associate with an egg product prepared for sale in normal commercial channels such as custard, eggnog, frittata, huevos rancheros, omelette, mayonnaise, meringue, sunny side up, over easy, over hard, scrambled, or quiche;
- (4) Any part of the egg, including its egg, eggshell, egg white, or yolk.

(I) "Identifying meat term" means any word or phrase that states, indicates, suggests, or describes a meat product, regardless of whether the word or phrase is used individually, as a portmanteau, or as a compound word. "Identifying meat term" includes any of the following:

- (1) A common name for the species of an agricultural food animal subject to slaughter and processing, including a calf or cow, goat or kid, hog or pig, poultry, or lamb or sheep;
- (2) A common name for a characteristic of a species of the agricultural food animal subject to slaughter and processing based on age, breed, or sex;



(3) Meat, beef, or veal; broiler, fryer, poulet, or yearling; cabrito or chevon; lamb or mutton; or pork;

(4) A common name used to describe a major cut of a meat of an agricultural food animal slaughtered and processed, including a major meat cut specified in 9 C.F.R. 317.344; a poultry product such as breast, drumstick, giblet, thigh, or wing; or the common name of an organ or offal, including gizzard, heart, liver, kidney, or tongue;

(5) Any other common name that a reasonable purchaser would immediately and exclusively associate with a meat product prepared for sale in normal commercial channels such as chicken, bacon, baloney, bologna, bone, brat or bratwurst, brisket, burger or hamburger, butt, chop, chorizo, chuck, cold cut, cutlet, filet, flat iron, frank or frankfurter, ham, hock, hot dog or dog, jerky, liverwurst, loin, London broil, lunch meat, New York strip, pepperoni, porterhouse, ribeye, roast, rib or sparerib, salami, sausage, shank, sirloin, tenderloin, or a comparable word or phrase.

(J) "Insect-protein food product" means a food having one or more sensory attributes that resemble a type of tissue originating from an agricultural food animal but that, in lieu of being derived from meat processing, is derived from manufacturing insect parts.

(K) "Manufactured-protein food product" means a cultivated-protein food, insect-protein food, or plant-protein food.

(L) "Meat processing" means the handling, preparation, and slaughter of an agricultural food animal; the dressing of its carcass; or the cutting, storage, and packaging of its tissue or other parts as a food.

(M) "Meat product" means a food derived from meat processing.

(N) "Plant-protein food product" means a food having one or more sensory attributes that resemble a type of tissue found in a species of agricultural food animal but that, in lieu of being derived from meat processing, is derived from manufacturing plant parts.

(O) "Qualifying egg term" means a word, compound word, or phrase that would clearly disclose to a reasonable purchaser of egg products from a food processing establishment that a food product is not an egg product. "Qualifying egg term" includes fake, imitation, egg-free, plant, plant-based, vegan,



vegetable, vegetarian, veggie, or a comparable word or phrase as approved by the department.

(P) "Qualifying meat term" means a word, compound word, or phrase that would clearly disclose to a reasonable purchaser of meat products from a food processing establishment that a food is not a meat product. "Qualifying meat term" includes cell-cultivated, cell-cultured, fake, grown in a lab, imitation, insect, insect-based, insect-protein, lab-created, lab-grown, meat free, meatless, plant, plant-based, vegan, vegetable, vegetarian, veggie, or a comparable word or phrase as approved by the department.