Consumer Concerns About Cloning

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Don't fear the clones, FDA officials say meat and milk from cloned animals are just as safe as products from livestock bred the old-fashioned way.

The FDA's decision to allow cloned meat and milk came Tuesday.

It takes down the last hurdle to allow companies to market products from cloned cows, pigs and goats, but some consumers are still a little leery.

The safety of meat has taken a lot of heat over the years, but now a new factor is in play.

After the FDA's decision to allow meat and milk from cloned animals to hit the market some consumers have new concerns.

"It just seems like a freak rather than an animal," said Mary Menard, Lincoln.

Others don't think it's a big deal.

"I really don't see what the difference is," said Jennifer Williss, Lincoln.

Dr. Brett White, a reproductive biologist at UNL, said cloning is perfectly safe, and you'll never know the difference in the product.

"There's no possible way to tell the difference. And we've weighed it, the FDA has weighed it and we've done lots of studies to assume that this is a safe product," he said.

White said the public should know it's not a lot different than natural breeding.

"We've been working on cloning for a number of years. We're not talking about genetically enhanced animals here, we're talking about just standard cloning procedures which have been done quite a bit," he said.

Some consumers say they'd still steer clear.

"I just think I'd avoid it if there were other choices on the counter that looked good," Menard said.
But consumers may not have that choice. The FDA has not mandated special labeling.

It will still be years before many products from cloned creatures reach store shelves. Cloned cows cost $10,000 to $20,000 each, which is a lot more expensive than ordinary ones.

So most clones will be used to breed off-spring the old-fashioned way to get leaner meat and better milk.