



## 2020 / Foodturity LAB

**New technologies and tastes decoupling food's nutritional, cultural, economic, and ecological roles**

### ANALYSIS

In-depth examinations and reports of the topic of interest.

### ARTIFACTS

Objects based on the interactions, inquiries, and provocations from our analysis.

### ACTIONS (\* could change due to covid)

Primary research and findings that feed-back into our analysis.

#### 01. Remixing Food for Health and Earth

Decoupling the ecological, health, cultural, taste, financial, and other aspects of food leads to a more sustainable and satisfying system

#### 01. Tomeato: Polygenic Plantable Meals

Video and physical mockup of polygenic tomato with meat, garlic, and more

#### 01. Future of Food and Agriculture Workshop

XPRIZE and UN World Food Programme Future of Food and Agriculture Workshop

#### 02. Biotech Comes to the Table

From soil probiotics, to lab grown meat, to clean conversion of food waste, biotech is just beginning

#### 02. Liposome Lunch, Decoupled Dinner

Devices, fluids, and powders for giving many (or any) flavor to any food

#### 02. Future of Food Webinar

Survey with food-tech thought leaders, investors, and others

#### 03. Of Appliances, AI, and Robots

Like electric refrigerators, microwave ovens, and coffee pods before, new technologies will change how we buy, store, prepare, and consume

#### 03.Dish Jockey

Like a Spotify for food, this app accesses millions of suppliers and data sources to provide the perfect foods to its user, effortlessly

#### 03. Thought For Food

Online workshop with participants at Thought For Food conference (virtual in 2020)

#### 04. Grocery, Restaurant, Kitchen... Blur

The frictionless kitchen will blur the lines in today's food supply chain, cutting wasted food, time and money between farm and finished meal

#### 04. Floating Farming

In-home aquaponics to micro (or macro) farms on drones, delivery dogs, and other autonomous vehicles, moving where they're needed

#### 04. Food Engineering

Workshop at [International Conference on Food Engineering and Nutritional Biotechnology](#) (Aug 17-18)

#### 05. Futurefarms and Cities

Urbanization and agricultural productivity lead to new farm formats: indoor to floating and rolling

#### 05. Electronic Edibles

Devices that change the taste, smell, and texture of foods and drinks

#### 05. Foodtech fiesta

Testing experimental food technologies in a casual, festive setting

#### 06. Generative Gastronomy

Mechanical, chemical, and electronic innovations create new tastes, textures, and edible experiences

#### 06. Vapeohol and other DeVices

Devices that amplify the mental effects of substances like alcohol and caffeine

#### 06.SynbioBeta

Online workshop with participants at SynbioBeta conference (virtual in 2020)