**Future of Fermentabot Meeting w/Blanca Del Noval**

**26 April 2019**

**Blanca Del Noval - new POC for BCC** [**bdelnoval@bculinary.com**](mailto:bdelnoval@bculinary.com)

**Dan Poitrast - POC for OpenAg Fermentabot**

BCC:

Expecting at least 1 prototype to test with chefs in Basque and Spain + October 6-9 Conference in San Sebastian (OpenAg participates): https://www.sansebastiangastronomika.com

BCC Goal:

What’s opportunity in real world and market with machines; This will decide whether they’d like to continue working on this project; Use conference and testing as a justification for more funding

OpenAg:

2-3 weeks of continued testing w/all 3 units in Middleton

“Functional” = recipe runs for 72 hours (humidity, temperature, recording and shared to cloud, uses PFC\_EDU UI)

Timeline:

May 1 - Mechanical files already final in GitHub + Documentation drafts packaged together

June 1 - 2 of 3 units shipped + video training to write a recipe (b/c it’s still in JSON, don’t have an editor)

TO DO:

Blanca to find out if there’s BCC admin support for shipping and customs

Blanca to write an experiment design (exact instructions) and send to OpenAg team

Dan & Blanca - share contact info for companies of interest to support project at MIT (to create project proposal together for MIT)