

# NEWSLETTER



Vol 2 November 2023

We are delighted to announce the results of MUSAE's first open call. We received over 70 applications across 16 EU countries. The project partners together with external evaluators had the challenging task of choosing 10 outstanding projects which envision future potential to improve human and planetary well-being. We are excited to work with these talented artists and look forward to the end scenarios. We would like to take this opportunity to wish the artists the very best of luck on this journey. For more information on the artists please visit our website: <https://starts.eu/musae-1st-open-call-visionary-winners/>

## THE ARTISTS & PROJECTS

### CHLOÉ RUTZERVELD (NL)

#### Reimagining food with AI: Pioneering Sustainable Culinary Experiences



The project 'Reimagining Food with AI: Pioneering Sustainable Culinary Experiences' aims to explore the potential of novel food ingredients produced through biotechnology, such as cellular agriculture and precision fermentation, with the assistance of AI tools. These ingredients include macro-nutrients (proteins, lipids, carbohydrates), micronutrients (vitamins), and dietary fiber produced by cells or micro-organisms like bacteria, fungi, yeast, or micro-algae.

### LISA MANDEMAKER (NL)

#### Becoming with the M/Other



Effective nutrition strategies during pregnancy require a paradigm shift towards holistic approaches that recognize the interconnectedness and vulnerability of the pregnant body. The concept of the holobiont emphasizes the symbiotic unit formed by the mother and baby, highlighting the co-metabolic nature of pregnancy. By considering the unique needs of the mother and symbiotic partners, nutrition strategies can promote the health and well-being of both, with long-term benefits for disease prevention and a healthier society.



# NEWSLETTER



**ELEONORA ORTOLANI (IT)**

## Food beyond food



Food Beyond Food aims to transform, with the aid of microorganisms and technology, inedible material waste into nutritious and sustainable options for human consumption. By challenging preconceived notions of natural and synthetic, this project seeks to familiarise individuals to the untapped potential hidden within our environment, exploring the ethics and implications of introducing innovation in our food system, focusing on interaction and acceptance.

**SANJA ŠIKOPARIJA (SRB)**

## Value heuristics in food and technology



The project delves into the exciting realm of cutting-edge technologies that allow us to engage with our food sources in unprecedented ways. By doing so, it empowers us to make wiser choices and prompts us to completely reconsider our connection with the environment.

**PETER ANDERSEN (DK)**

## Eating worlds



The project "Eating Worlds" explores the holistic relationship between humans, nature, and technology in the context of food culture. It focuses on the role of eating in reducing carbon footprints, feeding a growing global population, and fostering biodiversity. The project emphasizes the importance of aesthetics and pleasure in food consumption, using technology like robotics and AI to create meaningful connections between species and promote sustainability.

**FREDERIK DE WILDE (BE)**

## FoodMuse.ai



FoodMuse.ai aims to investigate new food related experiences and narratives through technology driven rituals. These rituals are designed to create a stronger sense of empathy and connection with food production and consumption.

# NEWSLETTER



**MACIEJ CHMARA (DE/AT)**

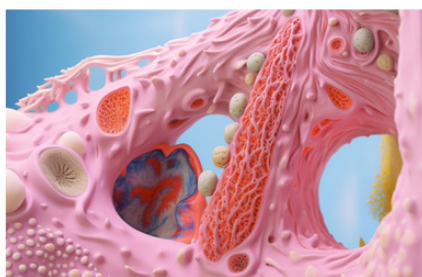
## **Beyond crust and crumb**



The project explores how the way we eat, cook and bake can lead to an ecological and psychosomatic transformation. What can be the preparation of our food in the future, if it shall be healthier for our body, for our psyche and for ecology. How can we create healthier and more ecological bread products using new technologies and redesign the industrial system as well as the craft?

**BAUM & LEAHY (DK/UK)**

## **Holobiont futures**



Holobiont Futures envisions possible scenarios that could emerge from integrating the holobiont as a central figure within global food and health systems. The project will focus on our microbiome, a key interest in personalised medicine and nutrition studies. The project asks what types of relationality are formed depending on the technologies and maps that mediate them, and imagines what would happen if AI and sensing technologies encouraged emotional connections with or holobiont selves?

**NONHUMAN NONSENSE (DE/SWE/LVA)**

## **One health recipes**



Nonhuman Nonsense will explore and challenge the notion of “human health” through the lens of ecology, with the help of AI. They start with the suggestion that the environment we are interdependent with - the pollinating animals, the plants, the soil, the seeds, the microorganisms, the minerals, the air, and even the sun - all are part of our health.

**GENOMIC GASTRONOMY (NO/NL/PT)**

## **4D food cultures: imagining the transition to regenerative food systems**



4D food for cultures asks how long it takes to heal agricultural landscapes and backcast from there. The project imagines healthy, biodiverse and regenerative food systems telling stories of how we got there. What cultures, politics and technologies can facilitate the decades long work of healing agricultural landscapes and transitioning to regenerative food systems?