



Creative Wallonia

LIVING LAB

SMART GASTRONOMY LAB

www.smartgastronomylab.be

USER-CENTRED OPEN-INNOVATION RESEARCH GASTRONOMY COMMUNITIES CO-CREATION CULINARY MAKERS USERS EXPERIMENTATION MULTIDISCIPLINARY TEAM

generation



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# — What we do



## **COOKING LAB**

It is a co-creation space where users can test new ingredients, recipes, up-to-date cooking appliances; it is opened to anyone (professional and non-professional users) and is equipped with the latest technologies.



## **CO-CREATION WORKSHOPS**

These workshops aims to develop new recipes, new practices, new appliances, or new experiments (e.g. integration of new ingredients in food) with the users and/or experts in various fields related to food.



## **3D-FOOD PRINTING**

A project dedicated to 3D food printing focus on the use of different food matrix (e.g. chocolate) and on the optimization of the printer with the aim of obtaining the highest resolved shapes.



## **LACTO-FERMENTATION**

This ancient preservation technique can be applied to a wide variety of food products, and allows developing healthy ingredients and specific aromatic compounds; our research aims at the rationalization of the controlled lacto-fermentation to develop innovative products.

# — Contact

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