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Paul Gong: "Human Hyena", 2014. Special cutlery tricks the senses and special enzymes make the stomach insensitive, so that even rotten food can be consumed. Photo: Andrew Kan



Carolin Schulze: "Hase aus Mehlwurmpaste", 2014. Mealworm paste formed into the appetising shape of a rabbit by a 3D printer, as an attempt to overcome the abhorrence towards new protein sources.

Chloé Rutherveld: "Edible Growth" 2014. An insect paste mixed with fungal spores and seeds is printed on a 3D printer and grows within five days into a nutritious savoury muffin.



The meal plan of tomorrow

Dinner is served! But is what we see here delicious – or off-putting? The exhibition Food Revolution 5.0 addresses this conundrum and serves up questions about the future: what and how do we want to eat in the future? How will population growth and climate change affect our diet? One thing is clear: food is material that has been brought into shape, it is "designed", the result of a creative endeavour. In Winterthur this is being taken a step further. The meal plan of the future is presented – sometimes playfully, at other times with a critical undertone. The 50 or so design and research projects lead us into a world that will – perhaps – one day feed on in-vitro meat, vegetables from indoor farms, algae proteins and mealworms. (MUL)

"Food Revolution 5.0", Gewerbemuseum Winterthur, until 28 April 2019. The exhibition is accompanied by a full programme of events on the subject www.gewerbemuseum.ch



Johanna Schmeer:
 "Bioplastic Fantastic", 2014.
 The speculative idea:
 use enzymes to produce syn-
 thetic foods from bioplastics
 that contain all essential
 substances.



Maurizio Mantalti: "System Synthetics
 - Installation Overview", 2011.
 Conceptual approach: shred food
 packaging and transform it into etha-
 nol in a bioreactor.
 Photo: Jonas Marguet Shawn

Carolien Niebling:
 "Insect pâté", 2017.
 Can the aesthetic
 treatment of the unknown
 contribute to lessening
 disgust and creating new
 eating habits?
 Photo: Jonas Marguet Shawn