THE CENTER FOR GENOMIC GASTRONOMY
WE HAVE ALWAYS BEEN BIOHACKERS
The Center for Genomic Gastronomy

NOISEBRIDGE
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THE CENTER FOR GENOMIC GASTRONOMY
DEFINITIONS
Genomics enables scientists to study genetic variability and interactions between all of an organism’s genes and the environment.
THE CENTER FOR GENOMIC GASTRONOMY

Gastronomy is the art of eating food.
Genomic Gastronomy is the study of organisms and environments that are manipulated by human food cultures.
MISSION
STATEMENT
The Center for Genomic Gastronomy is an independent research institute that examines the **biotechnologies** and biodiversity of human food systems.
Our mission is to:

> map food controversies
> prototype alternative culinary futures
> imagine a more just, biodiverse & beautiful food system.
PROJECTS
HISTORY OF BIOTECHNOLOGY

COBALT-60 SAUCE

Cobalt 60 Sauce is a barbecue sauce made from common mutation bred ingredients.
The Glowing Sushi Cooking Show finds an unexpected use for the first genetically engineered animal you can buy.
EMERGING BIOTECHNOLOGIES
DE-EXTINCTION DELI

Should we eat animals that are brought back from Extinction? What would they taste like?

Should we create habitats by cultivating and eating...
The Spice Mix Super Computer is a traveling cooking lab that attempts to blend every spice combination possible on earth.
OPEN SOURCE FOOD CULTURE

FOOD PHREAKING

Maps the collisions and creation of different worldviews applied to food.
**#NatureBitesBack #NewfoundNiches #AccidentalBioInvasions**

**RESCUE RELEASE INVASIVORISM**

A restaurant in the Hague released Procambarus clarkii alive into a canal. The invasive crustacean promptly expanded throughout the Netherlands, challenging the structural integrity of riverbanks nationally.

**CulinaryForensicsKit #BewareOfHeavilySaucedFish**

Unannounced genetic testing by advocacy groups like Oceana have shown that many fish are being intentionally mislabeled at restaurants, sushi bars and supermarkets. Do fish really taste that similar?

**THERE IS SOMETHING FISHY AROUND HERE**
A  
LEGAL & OPEN
Open Source Food Science & Participatory Food Design
1 2013 U.N. INTERNATIONAL YEAR OF QUINOA
2 BEET PETALS
3 COLONY COLLAPSE CUISINE
4 FRANKEN FRUIT
5 GASTROBRICKS
6 GLOWING SUSHI COOKING SHOW
7 MUTAGENIC MINT
8 OPEN SOURCE MINERAL WATER
9 PROPRIETARY PROVISIONS
10 VEGAN ORTOLAN COOKING CONTEST

B  
ILLEGAL & OPEN
Culinary Civil Disobedience & Outlaw Ingredients
1 AQUABOUNTY SALMON
2 GREY MARKET MILK MACHINES
3 EVENT 32: ACCIDENTAL RELEASE
4 GENE TATTOOED BEANS
5 NON-BROWNING ARTIC APPLES
6 RAW MILK CLUBS
7 SEED SAVING REBELS
8 SHRINKING THE STOMACH
9 TRANSFORMED MILK
10 WANDERING BREW

C  
ILLEGAL & CLOSED
Black Hat Food Hacking & Food Crime
1 BROKEN HEARTS OF PALM
2 CLEARLY FAKE CELLOPHANE NOODLES
3 COUNTERFEIT KETCHUP
4 ORTOLAN
5 PEER-TO-PEER SOYFARMING
6 PREPARED CHEESE PRODUCT
7 RESCUE RELEASE INVASORISM
8 THERE IS SOMETHING FISHY AROUND HERE

D  
LEGAL & CLOSED
Proprietary Food Engineering & Closed Source Food Design
1 5-HOUR ENERGY DRINK (OF DEATH)
2 CRYPTO PARMIGIANO-REGGIANO
3 FAST FOOD RUMOR MILL
4 KEBAB STICKS & LOB NORS
5 L'EAU DE TROIT
6 MOMOFUKU IS THE NEW MONSANTO?
7 REDUCED GUILT PROTEIN PRODUCTS
8 SHENZOU SPACE POTATO LOVE
9 SOLVENT PINK SLIME
10 TASTE THE CAVE FUNK
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