

FOOD INTERACTIONS CATALOGUE
Collection of Best Practices

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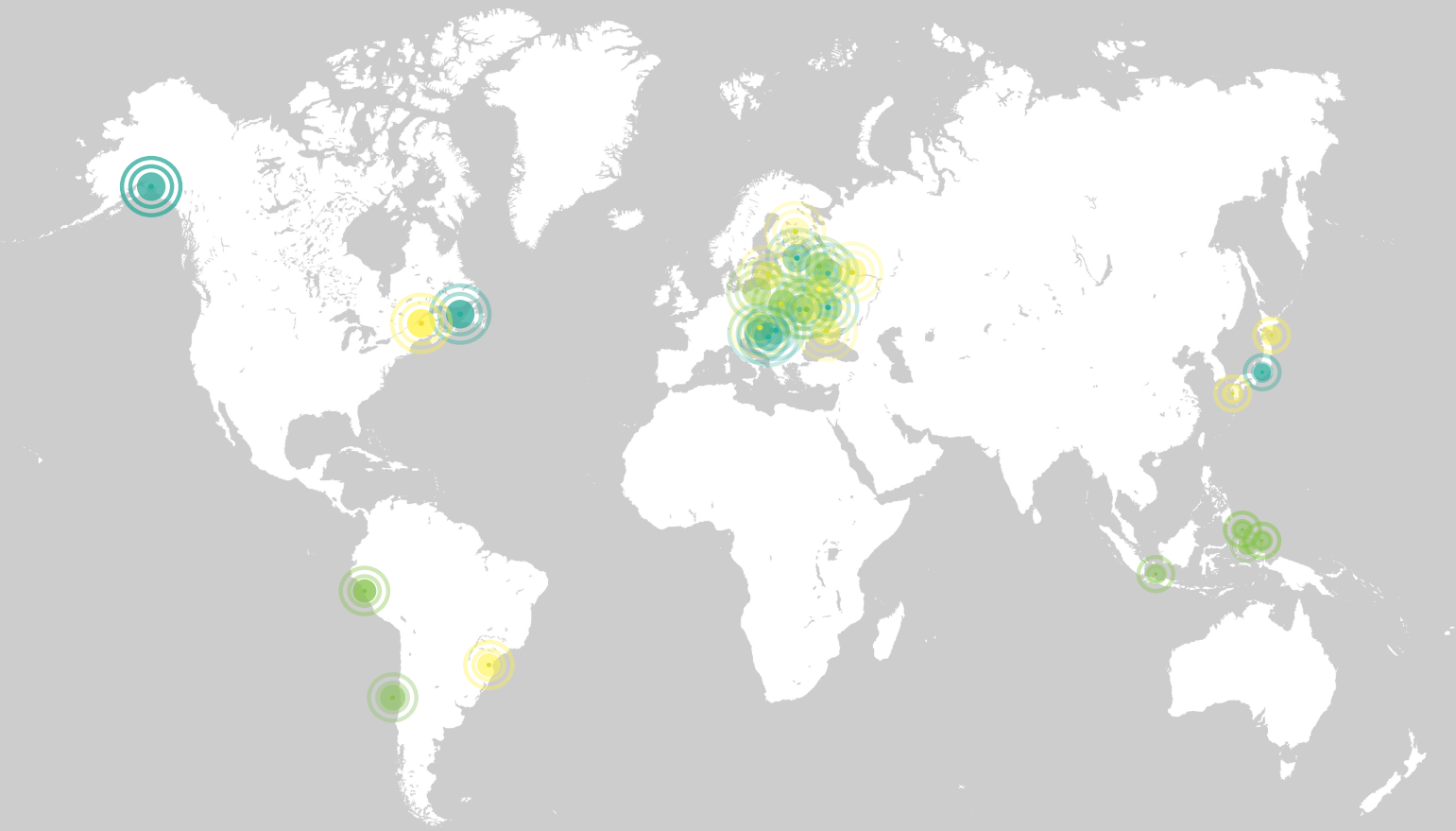
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- PermaBioreactor _ Anchorage, Alaska (USA)
- Cricket Shelter _ Brooklyn Navy Yards, New York (USA)
- Urban Farm _ Tokyo (Japan)
- Floating University _ Berlin (Germany)
- Al Aire _ Venice Biennale (Italy)
- Food Voltaics _ Barcelona (Spain)
- Vert.Mushr. Garden _ Amsterdam (the Netherlands)
- Jellyfish Farm _ Treviso (Italy)
- Aquapioneers _ Valldaura (Spain)
- Digital Urban Orchard _ Barcelona (Spain)
- Manifesto Market _ Prague (Czech Republic)
- Firekitchen _ São Paulo (Brazil)
- Nest We Grow _ Hokkaido (Japan)
- Les Cols _ Olot (Spain)
- Shape Changing pasta _ Pittsburgh (USA)
- Mpreis Franz-Fischerstraße _ Innsbruck (Austria)
- Fud - Made in Cloister _ Naples (Italy)
- Fish Markt _ Bergen (Norway)
- Yatai Cart _ Fukuoka (Japan)
- Last Fisherman Standing _ Worthing (UK)
- La Peruana Coffee _ Lima (Peru)
- Peel saver _ Milano (Italy)
- Kaffeeform _ Berlin (Germany)
- Permafungi _ Brussels (Belgium)
- Piñatex _ London (UK) & Philippines
- Desintagre.me _ Santiago (Chile)
- MYX _ Copenhagen (Denmark)
- Green Banana Paper _ Kosrae (Micronesia)
- Orange Fiber _ Catania (Italy)
- Apepack _ Truckee, California (USA) & Altivole (Italy)

More than 30 projects activating food interactions processes all over the world are presented in this Guide.

A voyage through nations and experiences that can design a network of innovative places.

