

Food Fight - S1E8B - Spotlight Natural Machines.mp3

Lukxmi Balathasan [00:00:06] Welcome to this bonus episode of The Food Fight podcast from EIT Food.

Matt Eastland [00:00:11] In these episodes, we want to shine a light on new projects and agrifood start-ups and hear about their efforts to fight for a better food future. This week, we're handing over to Alba Martin to tell us about Natural Machines, a start-up who've developed a magical 3D food printer called Foodini.

Alba Martin [00:00:36] Hello, my name's Alba. I'm a food technologist off Natural Machines, and we are the manufacturers of Foodini. Foodini It's a 3D food printer and what does this mean? This means that we apply 3D printing technology in terms of food.

[00:00:54] What we do is we create shapes layer by layer, using some kind of material. In this case, which we use his food, we use different kind of nozzle sizes. So that means that we have different kind of textures. We use fresh food ingredients, that can go, for example, for something like really liquid or soft, like buttercream or royal icing, to something really big or chunky.

[00:01:22] We create recipes. So what we try to though, it's taking their factory to the home. We believe that in the future we're going to be able to have this user more locally. So that means that, for example, if you were going to do pizza dough that night, but you're lazy and you prefer to buy directly from the supermarket, maybe it's easy to just have the capsule and printed directly. So the ingredients are more natural and more locally.

[00:01:54] Our co-founders, one of them was working in a vegan patisserie. And they went in to export that food to other parts of Europe, but they found out that shipping food is not that easy. And the cakes didn't arrive well to other patisseries. So they were thinking - how we can make these cakes to arrive to the places without broken or anything. And they were thinking maybe they can create them themself. And this was the idea of the concept. They were not thinking of using 3D food printing. They were thinking of and new case and 3D printing was the solution for it.

[00:02:31] Of course, there is a lot of people that see it and the first thing, even if you're telling them this is footprinting and it's fresh food, they look at us and say that this is really edible? Or how is it affecting the food? And they have like, okay, we are not doing anything to it. We know it is a really new concept and people have to get used to it. But really, the only thing that we do is we have an capsule of a stainless steel that it's empty and we press ingredients through it to make a proper shape. So we are not doing anything to it.

[00:03:08] It can make people healthier for kids, for example. You can give them the shape of vegetable but instead of giving them directly the broccoli, you can give them broccoli dinosaur and maybe probably they are going to try to eat it more. And also for people that are a little bit lazy of cooking, it's easier if you have the capsule and you put inside the device and it's going to make something more elaborate. So we try to make things directly on your kitchen and try to avoid to go in much for the supermarket and buy something that it's already prepared.

[00:03:45] We also love people to use their own recipes - completely customisation. That means that with the software that we have created for the new creator, you're able to the log pictures or even writing texts or using our 3D models to print whatever you want to use.

[00:04:04] We are also concerned about food waste. So we are trying to do it's having some kind of vegetables or even the fish, the surimi that a lot of people does not eat because it doesn't look nice. They in all kinds of food and make it in nicer shapes. So they are going to be more willing to taste them. We have been to some schools and they really like it for one side because it's new technology and of course, kids are really funny and are really amazed at how it works while printing, but also having this kind of cool shapes although whilst still tasty and it's really important for kids to really taste the vegetables to start to know how they taste.

[00:04:50] In the future, we, of course, want to go to the final consumer. But we're thinking it's in the future because it has to cook. This version does not cook. It can heat up the capsules. So we're thinking more in restaurants and chocolatiers and patisseries. So for making decorations or creating different kinds of dishes and also for outer motion in order to not have the same person in the same shape over and over and over again, you can just put a capsule inside press print and it's going to make six, ten pieces of the same kind of food composition.

[00:05:32] We are fighting for a world that use more fresh food to go out of the factories and all the additive, start to use foot more locally. So we believe that with this kind of technology, there are going to be able to use fresh food that is nearby you.

[00:05:51] And I think that in the future that we are heading. It's going to be more and more important that sustainability and use what we have now, for example, there is a lot of kitchens and people that throw away a lot of this stuff that they have in the kitchen because it doesn't look nice. And this kind of technology is going to help them to use it.

Lukxmi Balathanan [00:06:19] Thanks for listening to this bonus episode of The Food Fight podcast.

Matt Eastland [00:06:22] To find out more and to learn how you can get involved in the fight for better food future, head over to eitfood.eu/podcast.