

GASTRONOMY OPEN ECOSYSTEM

basque culinary center

GOe

GASTRONOMY OPEN ECOSYSTEM

DONOSTIA SAN SEBASTIÁN

GIPUZKOA
Foru Aldundia · Diputación Foral

EUSKO JAURLARITZA
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ELIKADURA, LANDA GARAPEN, NEKAZARITZA ETA ARRANTZA SAILA

DEPARTAMENTO DE ALIMENTACIÓN, DESARROLLO RURAL, AGRICULTURA Y PESCA

GOe - GASTRONOMY OPEN ECOSYSTEM

A convergence space that fosters collaboration between students, entrepreneurs, researchers, businesses, and the community. This multidisciplinary environment enables the development of projects in critical areas such as **health, sustainability, digitalization, sensory innovation, and new product development**.





The spaces

Science and sensory

Physico-chemistry lab, Microbiology lab, Fermentation lab, Tasting room

Culinary

Two mise en place kitchens and the *16 fuegos* kitchen

Who? Students, faculty and researchers and, in the kitchens, also citizens attending activities and events.
What? Teaching, student projects, academic projects with companies
Companies can also book spaces for their own activities.

Underlying lens: a systemic and transdisciplinary approach



Applied Culinary Creativity

Dialogue between culinary expertise and industrial product and process development.



Science that Enhances Flavour

Integrating health, sustainability, sensory science and digital technologies to drive innovation.



Open Innovation

Connecting industry, talent and citizens through real experimentation and collaborative innovation environments.

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Understanding The Korean Fermentation Starter Nuruk: Addressing the Knowledge Gap Between Heritage and Representation

Adenike Adefila, Farid Botros, Laura Cossu, Mariana Reyes, Seeun Kim, Stefen Reese

Food Diaspora. About Sake & Cherry wine

Marta Holgado, Valentina Contreras, Oscar Boronat, Angeline Gonyea, Curro Polo

Beyond the Pea

Jelena Debeljuh, Shaveta Garwa, Manuel Jiménez Villajos, Danny Mattei-Lopez, Galia M. Pérez Ornelas, and Isabela Salame

Sensory Perception and Gastronomic Experience in People on the Autism Spectrum

Aleksandra Kaproń, Cristina Guerra Gil, Adriana De Cardona Marquez, Alp Inellioglu and Sakshi Vibhute

Bioplastic from Mushroom Byproducts

Analuisa Villegas, Boris Quevedo, Maria Tamariz, Ignacio Barra, Maria Milagros Adames

Collaboration opportunities

What we are looking for

- Partners for research projects
- Exchange of methodologies
- Host labs and co-supervision for Master's theses
- Access to complementary infrastructure and specialised analyses we do not have in-house

What GOe brings

- Space and equipment
- Joint open innovation challenges with our students, designed together with other institutions
- Teaching expertise
- Links with the territory and with industry

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