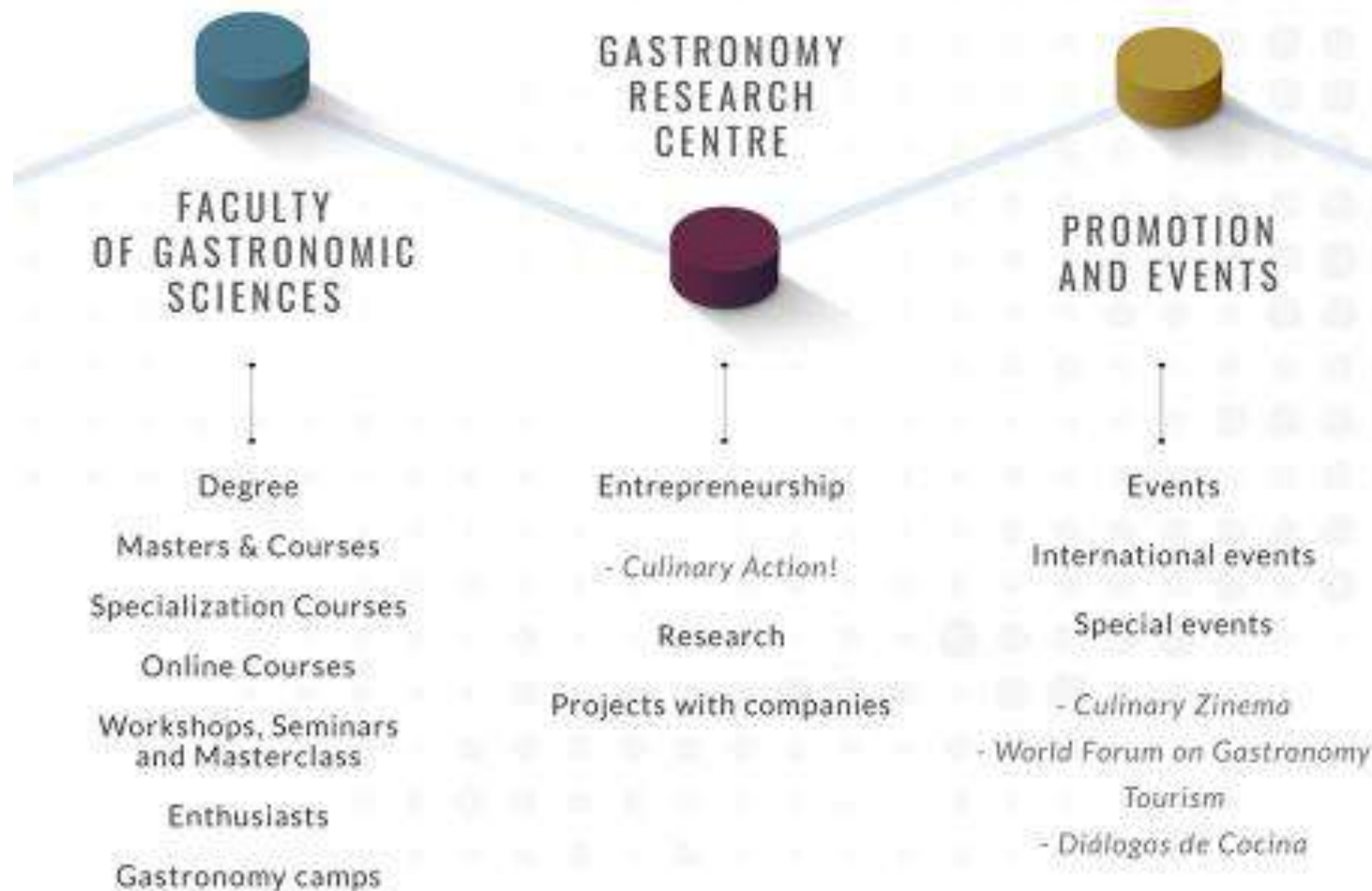


November 2021

Basque Culinary Center



BASQUE CULINARY CENTER ECOSYSTEM



A person in a white lab coat is pouring a clear liquid from a small glass bottle into a larger glass bottle. The larger bottle contains a brown liquid and some dark sediment at the bottom. The scene is set on a reflective surface.

BCC Innovation's video

In the innovation and reserch field, we work in diferents areas

*Labe- Digital
Gastronomy Lab-*

DIGITALIZATION

Zero waste
Biodiversity
Wild plants

SUSTAINABILITY

The culinary
experience is in
our DNA

AVANT-GARDE

HEALTH

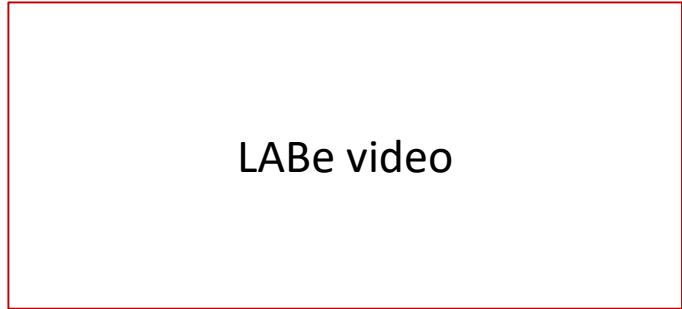
We coined the term
personalized gastronomy;
we also do research
projects related to
“Culinary Medicine”

Focus on the
consumer

SENSORY
ANALYSIS

WHO WE
ARE





LABe – Digital Gastronomy Lab –

A **dynamic laboratory** to co-create, experiment, develop, test and validate new concepts, products, services and experiences with an important technological component and adapted to the real needs of the user → Food value chain: Restaurants.

Main objective: **an open innovation ecosystem** (startups, corporates, citizens, chefs, horeca) to **boost the digital transformation** along the gastronomy value chain

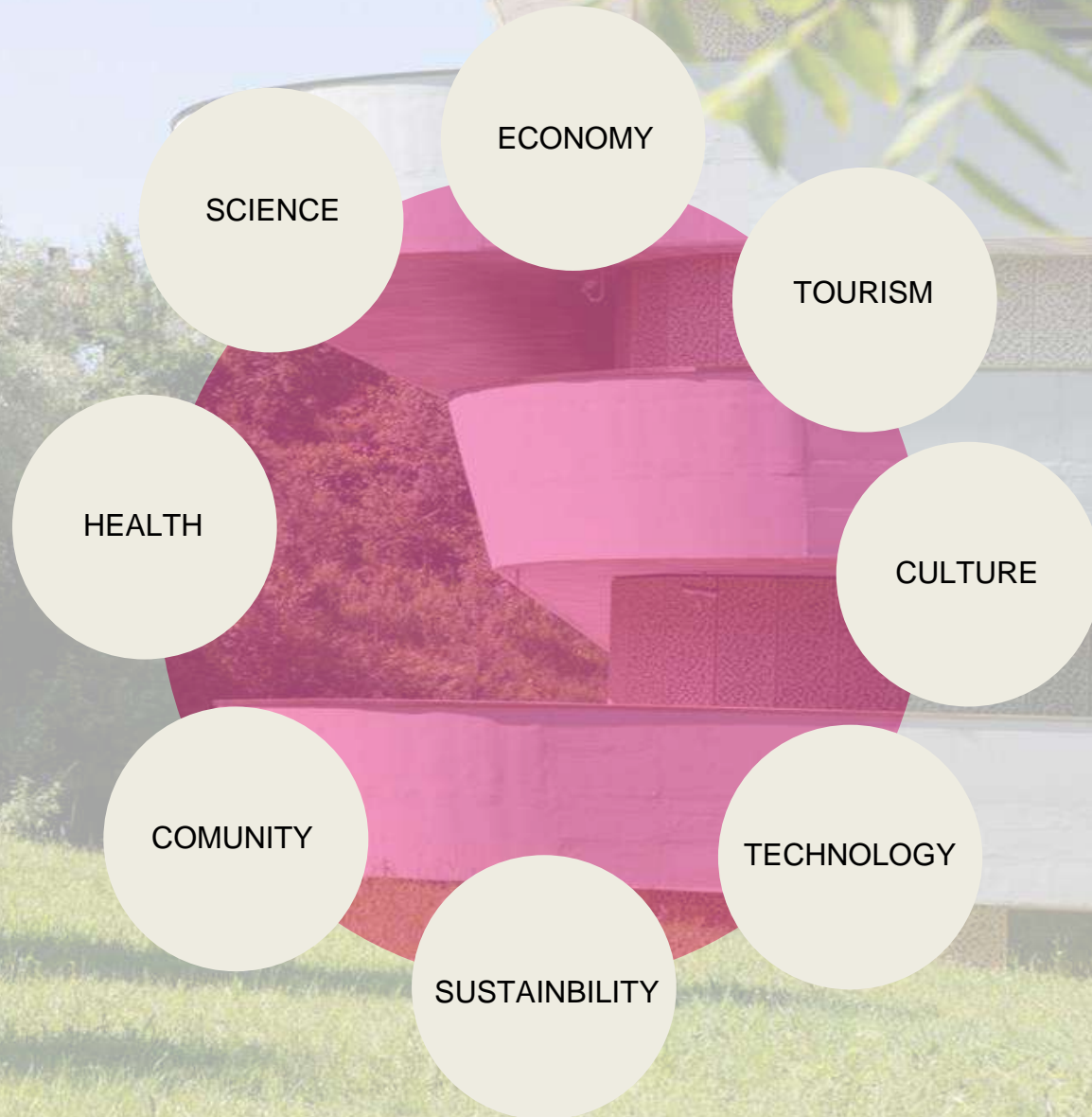
V FORO
INTERNACIONAL
DE EMPRENDE-
DORES



We connect talent and technology to generate new businesses



What is gastronomy?



By gastronomy, we understand not only what we eat but also everything that contributes to making those foods reach our plate. That includes companies from the food industry, farmers, fishermen and livestock farmers, distributors, chefs and restaurateurs, without forgetting, of course, the end consumer, who gives meaning and strength to the entire chain.

Gastronomy has a close relationship with our health and well-being and it is, at the same time, enjoyment.

It also implies a close connection with the culture of a region, as the foods of an area are part of the cultural roots of the people who live there, becoming radically different from those foods that we can find in other geographical areas.

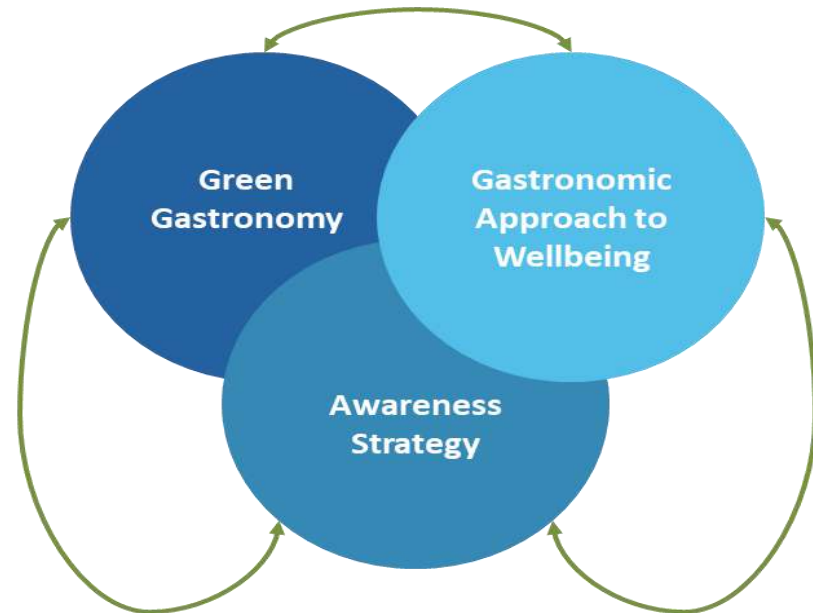
Finally, gastronomy is connected with other industries such as tourism, as one of the reasons that makes us travel to one part of the world or another is the desire to discover new gastronomy ("gastronomy tourism").

This holistic view is our way of understanding and projecting gastronomy to society, and it is reflected in the projects that are tackled by the Technology Transfer Centre.



Gastronomy as a tool for the economic and social development of the regions

Participatory futures for territorial development plans:



Territorial Action Plan in Gastronomy in Central Finland Council

Gastronomy as a tool for promoting the health and well-being of citizens. The project was based on co-creation and participative foresight in phases, with different actors both from the food value chain and from local authorities (health department, regional council, environmental management office, education department).



ECUADOR

Territorial development for the harmonious coexistence between community livelihoods and sustainable landscapes, ensuring agro-ecological production. Launch of a gastronomic laboratory with a focus on nature conservation of a natural reserve ecosystem in Ecuador and its communities.

Basque Culinary Center

Thank you!

