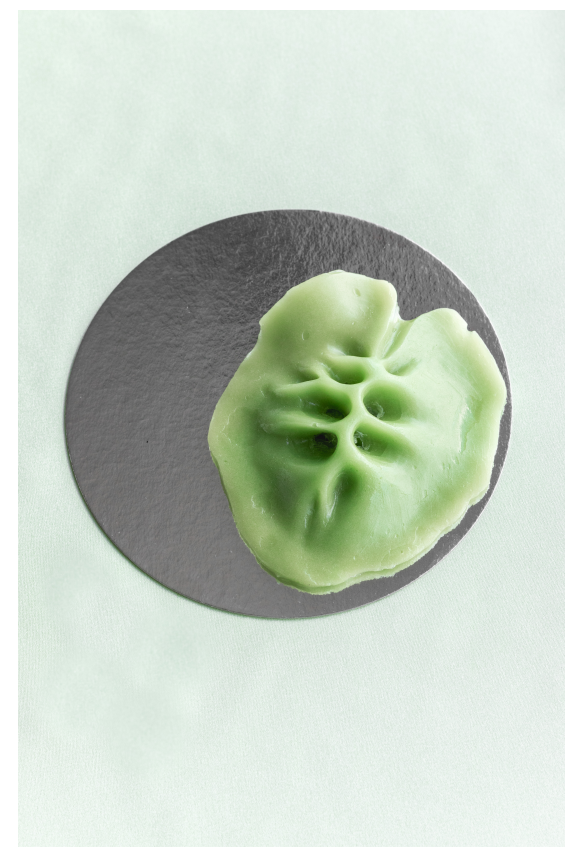
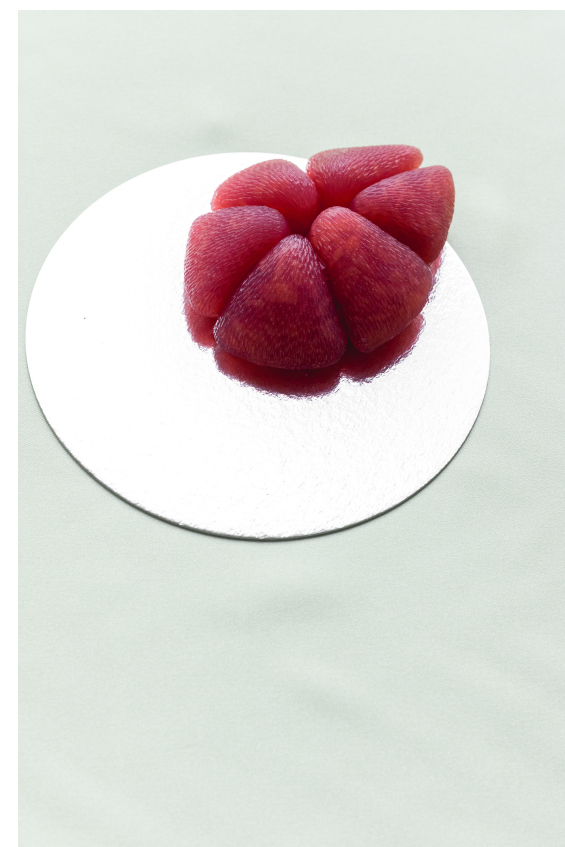


# Laila Snevele

## Sensory Food Designer

Residency in Rio de Janeiro  
Museum of Tomorrow







Museu do **Amanhã**





## **Spirulina based food with multisensory seasoning**

# **FOOD ON MARS**

'Food on Mars' is a speculative food system for human life on Mars. Taking spirulina as a base for nutrition we can apply multisensory knowledge for 3D printed food to season our food sweeter, saltier, more sour, bitter or umami.



**What and how does the first Martians will eat on the red planet.**

LAILA CREATIVE FOOD



Museu do Amanhã

project by Laila Snevele  
creative residency Museum of Tomorrow  
Rio de Janeiro, Brazil, 2019



