

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
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