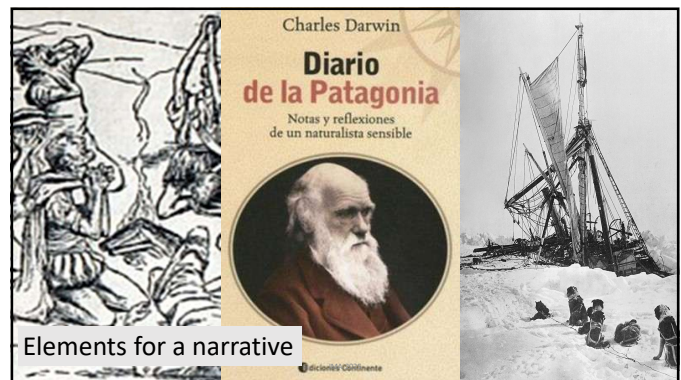


### Scenario, driving forces, and objective

- Unique geographical situation
- Amazing food-related historical events
- Southernmost research center in the world on climate change, conservation, and biodiversity
- Booming cruise tourism to Antarctica that needs anchor ports
- Food raw materials produced in an unpolluted region
- Support from the local government for sustainable development
- Gastronomic Engineering unit opened in Pto. Williams in 2023
- Objective: help local chefs innovate in gastronomy using local resources

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### Chile lidia con el auge del turismo antártico y sus riesgos

The Latin American Post Staff · 1 week ago

125,000 visitors, 325 cruises



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### The craze for berries (wild berries). The case of acai in Brazil



### Wild berries in Patagonia

- Consumption of berries has increased exponentially worldwide in the last decade
- "Natural and healthy" e.g., blueberries
- Local berries: many traditional products (medicine) and biocultural impact
- 90% of wild berries go unpicked
- Great sources of fiber and bioactives (antioxidants)
- Challenge: Exploitation vs sustainability



Aguilera, J.M. & Toledo, T. 2022. Wild berries and related wild small fruits as traditional healthy foods, *Crit. Rev. Food Sci. Nutr.*

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### Gastronomic engineering classroom at PUC- Santiago



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### GASTRONOMIC ENGINEERING LABORATORY IN PTO. WILLIAMS



Inauguration of Gastronomic Engineering laboratory in Pto Williams (May 2023)





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# Development of food and gastronomy in the sub-Antarctic end of the world

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