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# Save the date for the 14<sup>th</sup> International Workshop on Molecular and Physical Gastronomy

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## Abstract

The 14th International Workshop on Molecular and Physical Gastronomy will take place the 15th and 16th of May 2025. The announced topic is: "Building safe and sustainable food for the future: scientific and technological innovation".

## Keywords

workshop, molecular and physical gastronomy, 3D food printing

The last International Workshop on Molecular and Physical Gastronomy (IWMPG) has just finished,

with the topic "Consistencies and textures". It was both a friendly and a good scientific meeting, with more than 50 colleagues from 10 countries. During the last session, the topic of the next workshop of this series was decided. It will be: "Building safe and sustainable food for the future: scientific and technological innovation" (IWMPG, 2024).

This next workshop will be the 14th of a series that was founded in 1992, by the late Nicholas Kurti and Hervé This vo Kientza, after they created the then new discipline named "molecular and physical gastronomy", with the following definition: "exploring the mechanisms

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of phenomena occurring during culinary processes”.

The first workshops were organized in Erice, at the Ettore Majorana Centre for Scientific Culture, in Erice, Italy, with the support of the physicist Antonino Zichichi (This, 2006). It was an opportunity to bring together the few scientists who had contributed to the then unnamed field in various ways. Chefs were also invited, as it was believed they could provide valuable insights into culinary processes. In Erice, a kitchen was equipped with scientific tools (microscope, thermocouples, etc.) brought by Ugo and Beatrice Palma, professors of physics in Palermo University (Messina and Persico, 2012). Such a mix of culinary and scientific equipments was useful, because it allowed to make practical experiments at any time during the workshop.

Initially, the workshops were held every two or three years and lasted for three days. However, after Kurti's death in 1998, a new schedule was adopted, and the workshops were relocated to Paris. For the past three years, the workshops have been organized annually, with the added option of attending via videoconference. Last year, it was moved to the new settings of AgroParisTech, in Palaiseau. We had to discover and adapt to new settings, but this is now made, and we found the place very convenient, this year (ICMPG, 2023).

For the next year, the chosen topic derives from an initial proposal to explore mechanisms occurring during the use of 3D food printing. Many of our international group are using such equipment (Burke and Danaher, 2022), and it appears that issues remain about the rheology of the fluid deposited, or the solidification of it after deposition, post-processing, for example (Xu *et al.*, 2024). As the issue of food safety is often neglected, in food science and food technology education, not to mention in technological research, this should be discussed openly, in relationship with the making of dishes. And because 3D printing (and 4D, 5D and 6D derivatives) are not the only way to build dishes, the participants who discussed the topic for the next workshop decided that we need to consider

the issue of food construction more broadly (with a focus of making it for sustainability reasons).

This is particularly important in relation to the interaction between science, technology, and public perception. While molecular cuisine often focused on "deconstruction," we now want to emphasize that we can achieve more than we have in the past. After all, there is little construction involved in traditional dishes like sauerkraut, for example.

Be ready to participate in the next workshop on the definitive topic "Building safe and sustainable food for the future: scientific and technological innovation". This means : 3D, 4D, 5D, 6D printing, using the disperse systems formalism (DSF), specific colloids (gels, foams, emulsions, suspensions etc.): consider sending titles and abstracts for your talk (This, vo Kientza, 2021). And save the dates: 15-16th of May 2025.

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Roisin Burke, Alan Kelly, Christophe Lavelle, Hervé This vo Kientza and Dan Vodnar are the organizers of the International Workshops of Molecular and Physical Gastronomy.