



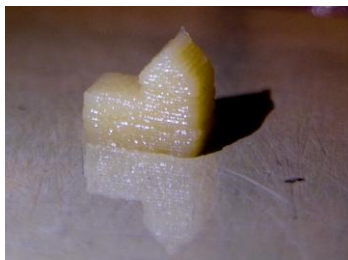
Printing Food

The Future of Food

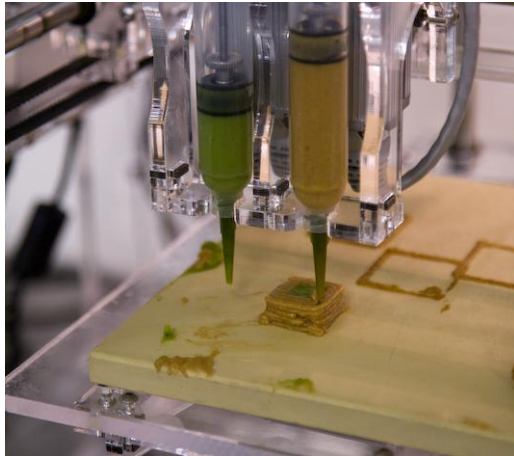
Researchers at the Cornell Computational Synthesis Lab, The French Culinary Institute and members of the Fab@Home project team have taken printing food to a whole new level. Now, using a model 2 Fab@Home, it is possible to create real food, in novel useful forms. Cookies with embedded messages, printed scallops, and even turkey are all printable. No need for concept images, Food printing is real.



Franz Nigl and Jeffrey Lipton of CCSL 3d printed cookies with a C made of chocolate dough embedded inside



David Arnold of the French Culinary Institute 3d printed scallop which he latter deep fried



David Arnold of the French Culinary Institute 3d printed Turkey using a Fab@Home Model 2

For more information about the people and organizations listed here please see the links bellow:

CCSL: <http://ccsl.mae.cornell.edu/>

David Arnold: <http://www.cookingissues.com/>

Fab@Home: <http://fabathome.org/>

Images Used here: <http://www.flickr.com/photos/fabathome/>