FUTURE FOOD TECHNOLOGIES AND SPIRULINA PRODUCTION

DAVID GRAEBER INSTITUTE INITIATIVE

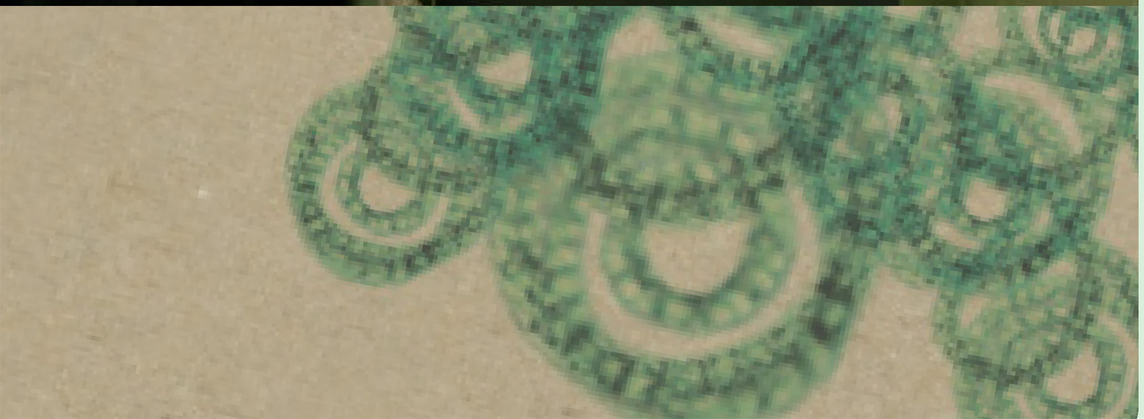
The David Graeber Institute (DGI) provides a platform for projects related to the legacy of David Graeber, who was an anthropologist, activist and bestselling author. DGI is developing his ideas and projects that will take on a life of their own, continuing and contributing to his work. The DGI operated both online and offline. One of the countries we are working closely with is St Vincent and the Grenadines.

DGI is developing an anti-colonial Museum of Care for St. Vincent using an abandoned ship that it plans to pull ashore and install near the old oceanfront airport. The museum will be organized around a collection called the Survival Kit, which focuses on the maintenance of human life instead of the preservation of art objects.

The collection shows that all of society's survival needs may be fulfilled by open-source technology. Houses may be built and filled with objects with the aid of 3D printing, with food and medicine may be produced and improved on an open-source basis, with the aid of free textbooks.

The Museum of Care will provide each visitor with the opportunity to download its entire Survival Kit collection. Visitors will be able to take some of the exhibited physical objects home.

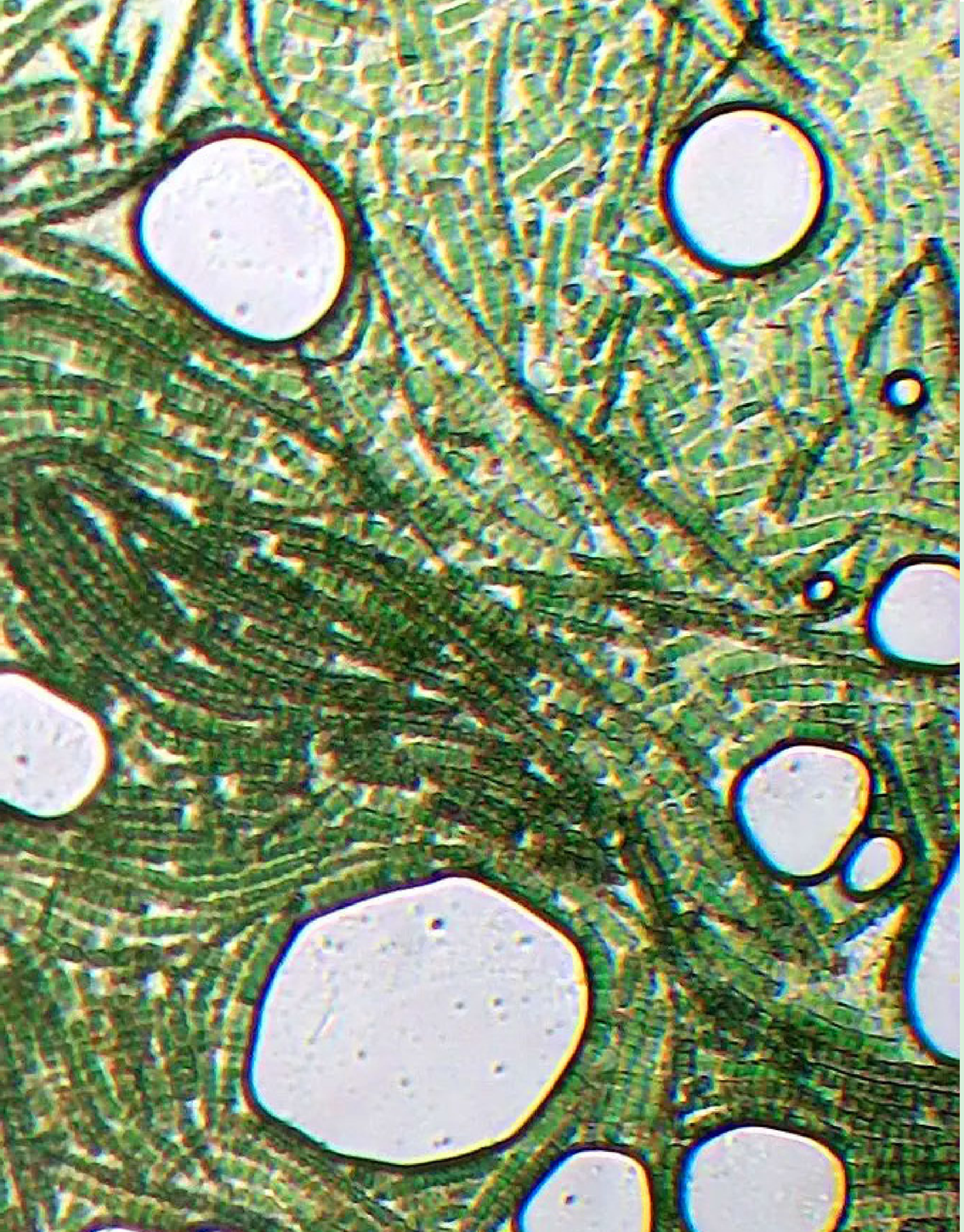
In contrast to a colonial museum, where the owners are proud of the treasures in their possession taken from all over the world, our museum will take pride in its copies. We wish to create a network of museums around the world that will reproduce, add to, develop, and in turn distribute their collections to all countries and continents!
We think that humanity has already developed enough technology to produce enough of everything.



FOOD TECHNOLOGIES FOR SUSTAINABLE AND JUST FUTURE

The unprecedented food crisis, fueled by emerging armed conflicts, (post)COVID-19 living and production conditions, and climate breakdown, is a pressing problem for people all over the world. According to the Food Security Information Network's Global Report on Food Crises (GRFC), 238 million people in 48 countries faced high levels of acute food insecurity as of mid-2023; and the World Food Programme (WFP) predicts that 345 million people will experience acute food insecurity in 2023.

In our food technology initiative, we want to unite researchers, practitioners, activists and everyone who might be interested to look into fermentation-derived food. Throughout the centuries, traditional fermentation has played an important role in preserving foods, enhancing their nutritional value, and improving their sensory qualities. Microorganisms, through their enzymatic pathways, have been key players in this process, transforming diverse foodstuffs including dairy, fruits, vegetables, other plant material, fish, and meats into new foods.



In the 20th century and beyond, driven by waves of food and resources crises, traditional fermentation gave rise to another type of fermentation – biomass fermentation. Here, edible microorganisms such as yeasts, bacteria, filamentous fungi, or algae serve as alternatives to conventional agricultural products. These microorganisms yield biomass rich in essential nutrients, notably protein, giving rise to what is known as Single Cell Protein (SCP).

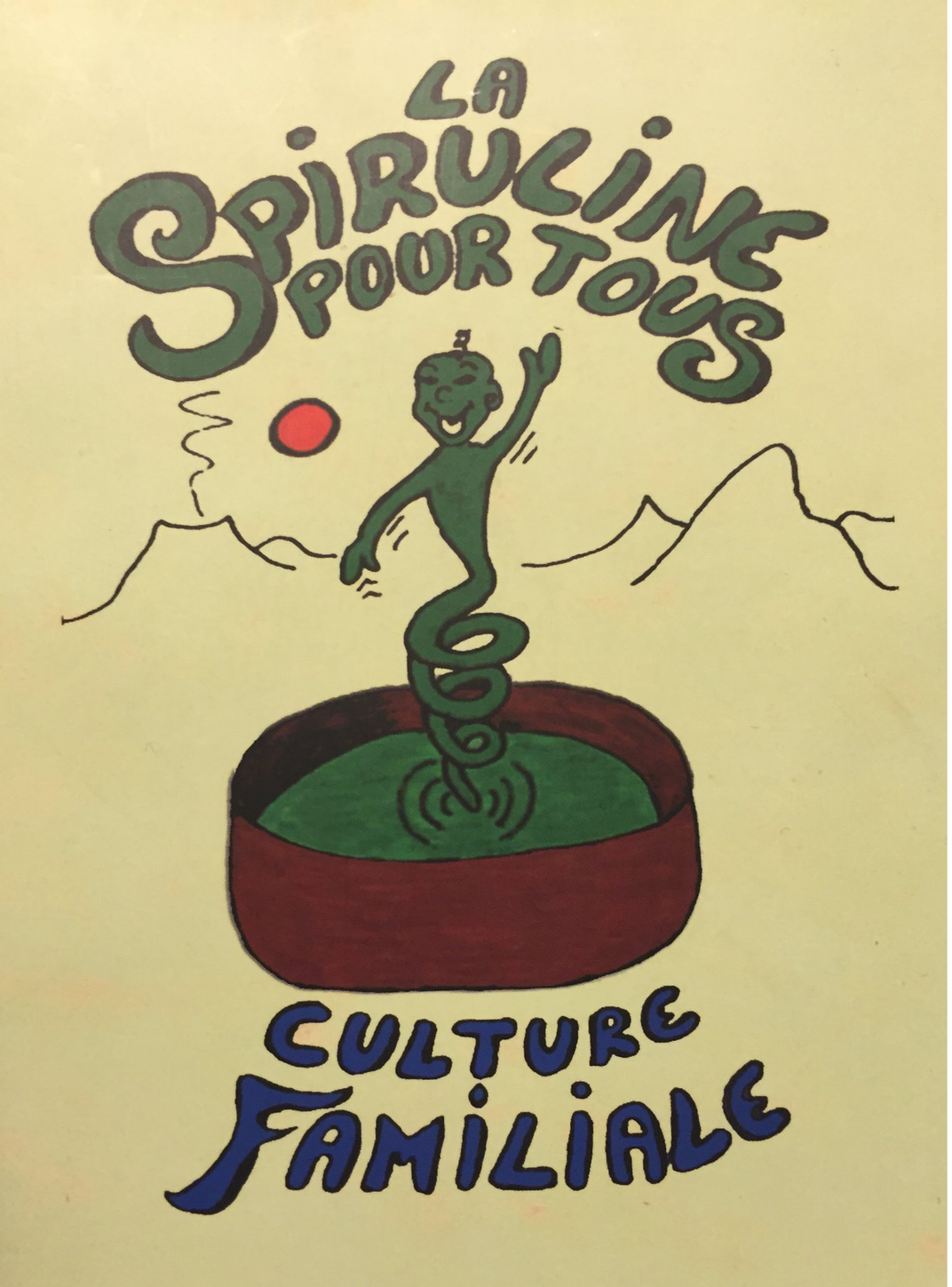
Modern industrialized food production depletes the planet's resources, causes irreversible climate change and makes vast areas unsuitable for agriculture and life. Chemical fertilizers and additives kill insects and negatively affect the health of domesticated and wild animals. But mankind has invented not only technologies of destruction, but also technologies of saving and restoring land and biodiversity. All we need is to create an alternative to the toxic food industry in order to prevent ecological catastrophe on the one hand, and on the other hand, to distribute resources and products of production equitably among all countries and communities.

WHAT WE PROPOSE

The DGI, together with our researchers and partnering organizations around the world has composed a set of very concrete projects and practical solutions for overcoming the food crisis and redistributing the modes of production among the most vulnerable groups and communities. Here is what we propose.

1. Raise awareness about – open-source food.

Our main focus is spirulina, a peculiar biomass of cyanobacteria, blue-green algae, that is now used as a dietary supplement. Spirulina was harvested and used by ancient people, and we believe that we can learn from their experience, combining it with the cutting-edge technologies of today.
Spirulina has a huge potential as an open-source food since it is uncomplicated to grow and take care of (compared to tending to a huge garden or farm), it is hardy and easy to transport. Moreover, it is rich in vitamins and amino acids that can fulfill the human body's daily needs.



2. Equip communities with knowledge and technologies for open-source food production

We are working with different communities and authorities in St Vincent and the Grenadines to spread the knowledge and provide the necessary resources for spirulina production.
First of all, St Vincent and the Grenadines' weather conditions are very favorable for spirulina, so this can save a lot of effort that usually goes into creating and sustaining those conditions artificially.
Secondly, we work in collaboration with the Ministry of Internal Affairs, and, specifically, the St Vincent and Grenadines prison facility. They already have a history of realizing socially advancing projects for inmates, including food production initiatives, so the facility has the experienced staff.
In this collaboration, the DGI takes on the responsibility and the costs for providing the basic equipment — boxes, light bulbs and spirulina strains — to kickstart the project.

3. Share experience and strains for plant-based open-source production worldwide

In the Museum of Care in St Vincent and the Grenadines, we want to create an exhibit of spirulina, which will both serve as a showpiece and a handout. Our ambition is not only to inform and educate, but to physically share the strains that everyone can take home. That is our contribution to the redistribution of production modes and making food production accessible for everyone.

SUPPORT US!

If you want to support our initiative, that is wonderful. Here is what you can do:

a) Share this information package with anyone you know who is interested in: food (in)security, advancement of food technology, food of the future, fermented food or specifically spirulina growing and distribution. We would like to hear from amateurs, practitioners and professionals from all over the world.

b) 2) If you represent a company that is interested in collaborating with us in any way — send us an email to **info@davidgraeber.com** and we will be happy to discuss how to partner up and bring about change for the future.