



VALUE PROPOSITION



1. **A technology center for citizens**
 - a. We explore gastronomy as a driver of change
Our essence
2. **GOe Tech Center in numbers**
 - a. Last year
International projection
Collaboration formulas in projects
3. **Experts in**
 - a. Development of high culinary value products
Technological development
4. **Research areas**
5. **Our DNA**
 - a. Chefs Community for Innovation
 - b. Digital Gastronomy Lab
 - c. GOe Ecosystem

[A Technology Center for citizens](#)

[GOe Tech Center in numbers](#)

[Experts in](#)

[Research Areas](#)

[Our DNA](#)

A Technology Center for citizens

We explore
Gastronomy as a
force of positive
change

We are the **Technology Centre belonging to the Basque Culinary Center ecosystem.**

We generate knowledge to be transferred to the entire **gastronomy** and **food value chain**. From a comprehensive and avant-garde vision, GOe Tech Center develops research and innovation projects, both in a local context and at a national and international level.

We belong to:

Research chefs & Scientific Staff

HEALTHY
EATING

SUSTAINABILITY

CULINARY
INNOVATION

DIGITAL
INNOVATION

GASTRONOMIC
IDENTITY

SENSORY
ANALYSIS

[A Technology Center for citizens](#)

[GOe Tech Center in numbers](#)

[Experts in](#)

[Research Areas](#)

[Our DNA](#)

GOe Tech Center in numbers

In 2024...

13

SCIENTIFIC
PUBLICATIONS

96

RESEARCH AND INNOVATION
PROJECTS

11

PARTICIPATIONS IN
INTERNATIONAL CONGRESSES

40%

RESEARCHERS WITH
PHD DEGREE

+200

ORGANIZATIONS WE HAVE
INTERACTED WITH

International exposure in the last year



● Projects

Ecuador
USA
Jamaica
Dominican Republic

Europe

Ghana
Lebanon
Egypt

China
Japan



Congresses ●

CPH: LAB (Denmark)
ISPIM Innovation Management (Slovenia)
EUROSENSE (Ireland)
F&A NEXT Summit (Netherlands)
Identità Golose (Italy)
Open Living Lab Days (Romania)
RESTwithEU (Belgium)
LCA FOOD 2024 (Spain)
EFFOST (Belgium)
Smart Kitchen Summit (USA)
R&D Management (Sweden)

We look for innovative formulas to develop differential solutions with our clients:

1

Participation in **public calls** individually or through the formation of consortia with public/private entities.

3

Direct collaborations:
GOe Tech Center - Company.

2

Generation of **ad-hoc consortia with companies** that share a common challenge to work on it jointly in the medium/long term.

4

Development of **solutions for companies** with the "**Open Innovation**" philosophy, including in the development of the solution to the GOe ecosystem: faculty students, startups or other organizations.

A Technology Center for citizens

GOe Tech Center in numbers

Experts in

Research Areas

Our DNA

We are experts in...

Development of new products of high gastronomic value



CONCEPT
IDEATION



PROTOTYPE
DEVELOPMENT



TESTING



PRE-INDUSTRIAL
PHASE
ACCOMPANIMENT

Development of new products of high gastronomic value



Culinary creations of high gastronomic value. Culinary applications.	Development of sustainable gastronomic products: valorization of co-products; eco-design.	Physicochemical and microbiological analyses that guarantee the safety, quality and functionality of food
Culinary creations based on alternative proteins (plant-based, insects or precision fermentation)	Product reformulation to make them healthier	Sensory evaluation of products through tastings with consumers, chefs , and/or selected panelists .
		Adapting textures and flavors for new markets and consumer demands

Co-creation and testing of technological developments



CONCEPT
IDEATION



PROTOTYPE
DEVELOPMENT



TESTING IN REAL
CONTEXT

[A Technology Center for citizens](#)

[GOe Tech Center in numbers](#)

[Experts in](#)

[Research Areas](#)

[Our DNA](#)

Research Areas

At GOe Tech Center we work towards sustainable, healthy and delicious nourishment



Circular economy

Revaluation of by-products, eco-design and eco-innovation

Social transformation and citizen science

Healthy and therapeutic gastronomy

Consumers (life stages/conditions) at the focus of the innovation process.

Market needs

Adaptation to trends (clean label, plant-based)

Development of products of high gastronomic value

Innovative beverages

Gastronomic identity of different cultures and territories

Digitalisation and AI in the Gastro-food chain

Smart Kitchen (connectivity, applications, process optimization, automation, predictive models...)

Personalized gastronomy



[A Technology Center for citizens](#)

[GOe Tech Center in numbers](#)

[Experts in](#)

[Research Areas](#)

[Our DNA](#)

Our DNA

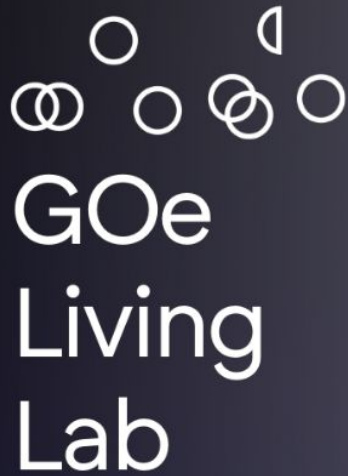
Chefs Community *for* Innovation

A community that brings together chefs from diverse countries and cultures to promote collaboration, exchange knowledge in innovation and research, and elevate gastronomy.

Chefs Community for Innovation allows chefs to share unique culinary knowledge, techniques and traditions, enriching their gastronomic heritage. We stay at the forefront of global innovation by exchanging ideas and experiences with talented and well-known colleagues.

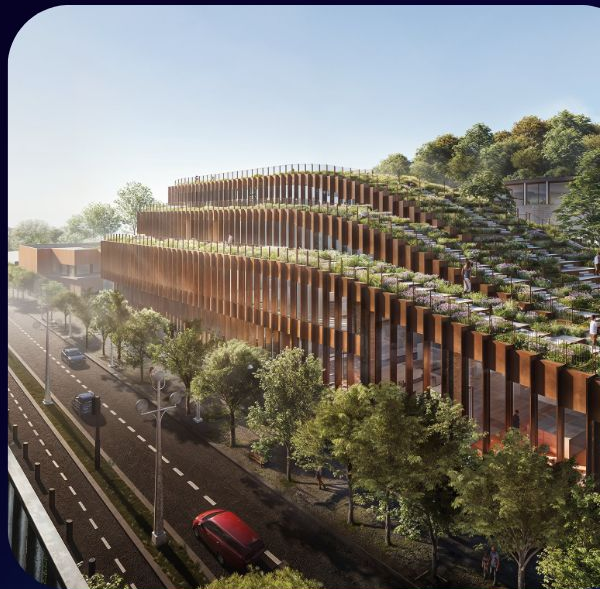
Part of the network actively participates in the research and innovation projects that we develop at the Technology Centre.





Living Lab: The Innovation and Digital Transformation Laboratory for the Gastronomy of the future.

- Analysis of diners' perception in a real-life context (restaurant).
- Testing of technologies/applications with industry professionals.
- GOe Testers Platform: Interaction with chefs, citizens, etc.



G0e Ecosystem



TECH
CENTER



basque
culinary
center

EDUCATION



ENTREPRENEURSHIP



EVENTS



ADVANCED SERVICES



CITIZENS





80F
/ TECH
CENTER



basque
culinary
center