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## Theme - Future Fruit Inspired by the Original

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# Future Fruit Inspired by the Original

## 食物的未來可能性

Text by Steve Jarvis, Photography by Bogdan Sokol,  
Photo editing Shay Maman

Designers and scientists have long been experimenting with the form of food for the future. Few, however, have been as visually stunning and technically sophisticated as Neo Fruit.



### Meydan Levi

Graduated from Bezalel Academy of Arts and Design. He is currently Founder and Product Manager at ANINA Culinary Art. <https://aninafoodtech.com/>

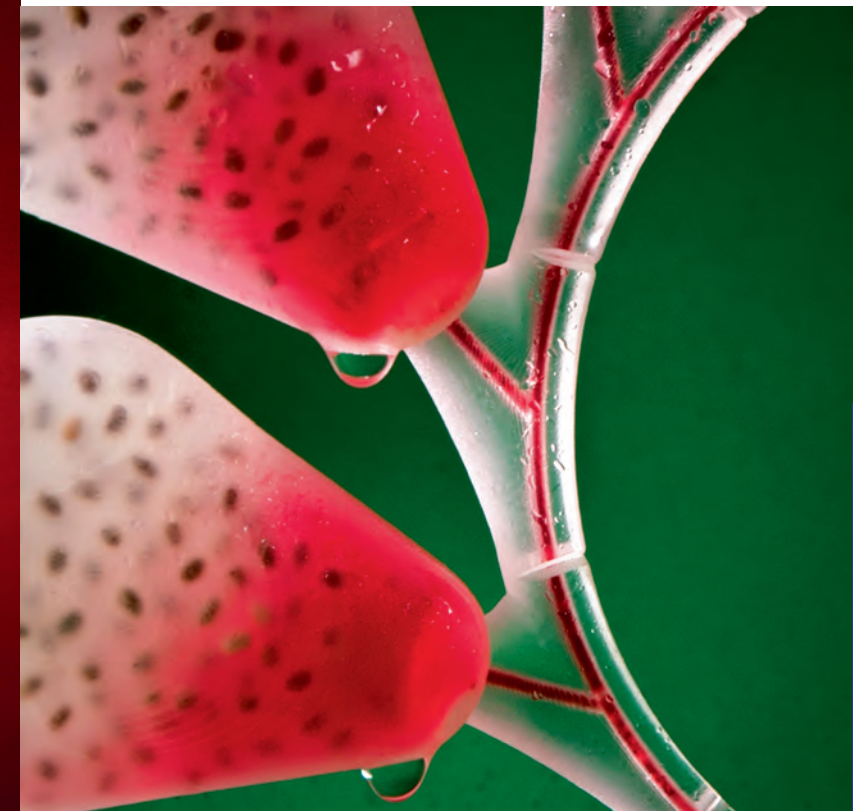
Meydan Levi · 畢業於 Bezalel Academy of Arts and Design · 目前 Levi 是 ANINA Culinary Art 創辦人並擔任產品經理一職。 <https://aninafoodtech.com/>





Levi explains the 4-D process, "We printed a flat structure of a peel and filling made of cellulose. This dry structure is enriched with phytochemicals. Micro-tubes were implemented in the structure of these fruits. After printing, mineral and vitamin enriched liquids are injected into the micro-tubes. With the injected liquid, the fruit comes to life. Its volume, colour, texture, flavour and final structure will be finalised. Adding liquid allows the creation of a 4-D print, as it transforms from a lifeless printed object to a vital being."

There are numerous advantages gained from adding this fourth dimension of liquid post-printing, as it reshapes itself into a finished product. These include, making the print space very efficient, a saving that also translates to packaging and storage. Importantly, adding water gives the ability to create a dynamic, life-like object, and the liquid itself could also be used to indicate shelf life.



Neo Fruits are 4-D printed fruit-shaped vitamin supplements that give a glimpse of what is possible in the future of technology-mediated nutrition. That said, their designer, Meydan Levi, intends for them to also remind us, as food consumers, of a continuing imbalance between the food industry and nature. Levi's work pinpoints what has been lost to the industrialisation of contemporary food production and processing techniques, that now delivers food of poor nutritional value and provides a diminished eating experience.

Levi chose fruit as his subject because, "It is the earliest human-compatible food, and the main ingredient amongst humanity's nutritional resources." He continues, "Fruit provoke emotions and desires, have a perfect packaging, they interact with their consumers, using colour to indicate which minerals and vitamins they contain, what their flavour is, and how ripe or rotten they are. A whole world of visual, sensual, nutritional and practical experience bundled together in each fruit."

Neo Fruit was designed to fill a gap in the full sensual eating experience that is missing in commonly available food supplements. Currently available nutrition supplements lack a relation between shape and content, and are usually produced as powders, capsules or spheres. By contrast, Neo Fruit is proposed as a future food, which carefully considers shape and content as being critical to the eating experience.

#### 4-D Printing Future Fruit

This project is inspired by the perfection found in nature, but pushes it to another dimension by incorporating the cutting-edge technology of 4-D printing. Having the ability to use cellulose, an organic material, to 3-D print the fruit shape opens the doors of endless options. Digital printing techniques not only allow the fruit to have familiar shapes and colours, but adds an extra dimension, whereby the printed object gains different purpose and shape by adding extra elements in post-printing.







Levi is buoyant about future possibilities, "This technology, 4-D printers, and this material, Cellulose, enable us to think of future foods in a colourful and creative way, very different from the dystopian more common vision of food supplements and future foods. This vision is of an advanced society, considering health and nutrition as a full experience, all while considering the environment. In fruit resides the power to drive passion and renew our cultural ties to nature."

Neo Fruits 是通過4D打印實現的水果形狀的維他命補劑。設計師Meydan Levi用這一預示着未來的營養科技向我們呈現世界上的真實現象——食品行業和自然之間的差異。Levi的作品體現出當代食品生產的工業化導致大部分我們所吃的食物養分不足、食用體驗不佳的狀況。現今可供購買的營養補充劑在形狀和內容物上並無關聯，而Neo Fruit的出現填補了食用體驗在營養補充劑行業的空缺。

據 Levi 解釋，他之所以選擇水果作為設計主題是因為水果是最早被人類接受的食物，也是人類營養來源的主要構成部分。「水果喚醒情感和慾望，有完美的外形。」 Levi 說，「它們與顧客互動，用顏色示意自己所擁有的營養成分、口味和熟度。」

Neo Fruit 的靈感來自自然界中最完美的作品，而 Levi 的團隊又利用最尖端的4D打印技術令它更與時俱進和多元化。以纖維素製造果皮和果肉，微管支撐結構，再用植物化合物塑造乾燥的部分。最後向打印物內注入液體，一顆4D水果便有了生命力。

Levi 認為在 Neo Fruit 項目中用到的纖維素是未來食物研發的重要元素。但在技術層面之上，他認為在思考一個完整的用餐體驗時，更為重要的是將健康、營養與環境一同囊括其中。

