JOSHUA DAVID EVANS

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BRIGHT
Technical University of Denmark
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RESEARCH

I study food, people, and land, and how they shape each other through cooking and eating. My work traces the relationships between flavour, ecology & evolution, and biocultural diversity, and their politics in the Anthropocene. I work with microbes & fermentation, gastronomic innovation, agricultural politics, and sustainability, across science & technology studies, environmental humanities, multispecies anthropology, and their interfaces with the natural sciences and the arts.

In my group, Sustainable Food Innovation, we use culinary research and development to make flavourful sustainable foods, natural sciences to study how they work, and social sciences and arts to explore how they can contribute to food culture. Through this union of innovation, transdisciplinary research, and open knowledge-sharing, we work for a food system that is more sustainable, equitable, and transparent, offering foods that are more diverse, nourishing, and delicious.

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ACADEMIC POSITIONS

Senior Researcher (Associate Professor without teaching) & Group Leader, Sustainable Food Innovation, Center for Biosustainability / BRIGHT, Technical University of Denmark — 2021-present

DEGREES

DPhil	University of Oxford, Geography and the Environment	2022
MPhil	University of Cambridge, History and Philosophy of Science (First)	2017
B.A.	Yale University, Humanities (with Distinction)	2012

RESEARCH STAYS & ADDITIONAL EDUCATION

Visiting PhD student, Section for Evolutionary Genomics, GLOBE Institute, University of Copenhagen — 2018-2020

Visiting Researcher, Department of Zoology, University of Cambridge — 2016

Université d'Été: «Les Sens Dans L'Alimentation», Institut Européen d'Histoire et des Cultures de l'Alimentation, Université François-Rabelais de Tours — 2014

MSc course: Microbiology of Fermented Foods and Beverages (final mark: 12/12), Department of Food Science, University of Copenhagen — 2013

WRITING

Books (2)

Evans, J. 2022. *Taste Shaping Natures: A Multiplied Ethnography of Translated Fermentation in the New/er Nordic Cuisine*. DPhil thesis, University of Oxford. Oxford Research Archive.

Evans, J, Flore, R, and Frøst, MB. *On Eating Insects: Essays, Stories and Recipes*. London: Phaidon Press, 2017.

Pre-prints (5)

Evans, JD. 2026. 'Micro-governmentality'. *SSRN*.

Evans, JD. 2026. 'Consipience: Tasting together and knowing together, within and across species'. *SSRN*.

Evans, JD, Baum & Leahy, Wejendorp, K, Formosinho, J, Dunn, RR, Whiteley, L. 2026. 'Making *Sensing Holobiont*: art–science–STS for transdisciplinarity'. *SSRN*.

Evans, JD. 2025. 'Tactics for Transdisciplinarity in a Scientistic World'. *SSRN*.

Kothe, CI, Wejendorp, K, Rasmussen, JA, Mak, S, **Evans, JD.** 2025. 'Possible origins of kombucha in spontaneous fermentation'. *bioRxiv*.

Submitted (4)

Evans, JD. 2026. 'Consipience: Tasting together and knowing together, within and across species'. *Social Studies of Science*.

Evans, JD. 'Tactics for Transdisciplinarity in a Scientistic World'. *Studying With*. Duke University Press.

Evans, JD, Baum & Leahy, Wejendorp, K, Formosinho, J, Dunn, RR, Whiteley, L. 'Making *Sensing Holobiont*: art–science–STS for transdisciplinarity'. *STS Encounters*.

Hamada, T, **Evans, JD,** Breslin, S. 'Small Manipulations: Addressing Agential Asymmetry in STS through Culinary Worlds'. *Social Studies of Science*.

In review (1)

Kothe, CI, Wejendorp, K, Rasmussen, JA, Mak, S, **Evans, JD.** 2025. 'Possible origins of kombucha in spontaneous fermentation'. *ISME Communications.*

Peer-reviewed articles / Book chapters / Proceedings (27; first author: 6; last: 10; corresponding: 12)

Beeby, E and **Evans, JD**. 2026. 'Reclaiming innovation'. *Food & Foodways*: 1–15.

Evans, J and Lorimer, J. 2026 'Fermentation Fetishism and the Emergence of a Political Zymology'. *Environmental Humanities* 18(1): 1–20.

Kothe, CI, Mak, T, Julienne, A, Okazaki, K, Jahn, LJ, **Evans, JD**. 2026. 'Miso without kōji: nesashi miso ecology driven by spontaneous fermentation with *Mucor plumbeus*'. *Frontiers in Microbiology* 17: 1–13.

Caffrey, EB, Olm, MR, Kothe, CI, **Evans, JD**, and Sonnenburg, JL. 2025. 'MiFoDB, a workflow for microbial food metagenomic characterization, enables high-resolution analysis of fermented food microbial dynamics'. *mSystems 10(9)*.

Samson, E, Hamada, T, Martín, CO, Valéron, NR, Suárez, C, Velde, SV, Verlinde, A, and **Evans, JD**. 2025. 'Old Foods, New Forms: A framework for conceptualising the diversification of traditional products through gastronomic innovation'. *International Journal of Gastronomy and Food Science* 41: 101225.

Coblentz, M*, **Evans, JD***, Kothe, CI, Mak, T, Rodríguez Valerón, N, Chwalek, P, Wejendorp, K, Garg, S, Pless, L, Mak, S, Sörensen, PM, Jahn, LJ, and Ekblaw, A. 2025. 'Food fermentation in space: Opportunities and challenges'. *iScience* 28: 112189. [*co-first author]

Suhre, T, Fabricio, MF, Tischer, B, Ayub, MAZ, **Evans, JD**, Frazzon, J, and Kothe, CI. 2025. 'Fermentation of native Brazilian fruits with kombucha: a novel opportunity for producing low-alcohol beverages'. *Food Bioscience* 65: 106122.

Hamada, T, Breslin, S, and **Evans, JD**. 2024. 'What can ethnography offer the gastronomic sciences?' *International Journal of Gastronomy and Food Science* 38: 101042.

Arrigan, D, Kothe, CI, Oliverio, A, **Evans, JD**, and Wolfe, BE. 2024. 'Novel fermentations integrate traditional practice and rational design of fermented-food microbiomes'. *Current Biology* 34: R1094–R1108.

Rigobello, A and **Evans, JD**. 2024. 'Design terroir: An eco-social, relational, bioregional approach to design'. In Gray, C., Ciliotta Chehade, E., Hekkert, P., Forlano, L., Ciuccarelli, P., Lloyd, P. (eds.), *DRS2024: Boston*, 23–28 June, Boston, USA. <https://doi.org/10.21606/drs.2024.269>.

Jaeger, I, Kohn, C, **Evans, J**, Frazzon, J, Renault, P, Kothe, CI. 2024. 'Nutritional and microbial profiles of ripened plant-based cheese analogs collected from the European market'. *Food Research International* 191: 1-10.

Kothe, CI, Carøe, C, Mazel, F, Zilber, D, Cruz-Morales, P, Mohellibi, N, and **Evans, J**. 2024. 'Novel Misos Shape Distinct Microbial Ecologies: Opportunities for Flavourful Sustainable Food Innovation'. *Food Research International* 189: 1-15.

Kothe, CI, Rasmussen, JA, Mak, SST, Gilbert, MTP, and **Evans, J**. 2024. 'Exploring the microbial diversity of novel misos with metagenomics'. *Food Microbiology* 117: 1-9.

Wejendorp, K, **Evans, J**, and Kothe, CI. 2023. 'Creating a spontaneously fermented "tonic water" using Belgian endive root'. *International Journal of Gastronomy and Food Science* 34: 1-5.

Taylor, BW, Allf, B, Hopkins, SR, Irwin, RE, Jewell, M, Nevo, O, Nichols, LM, Valerón, NR, **Evans, JD,** Sörensen, PM, and Dunn, RR. 2023. 'Nature's chefs: Uniting the hidden diversity of food making and preparing species across the tree of life'. *BioScience* 73(6): 408-421.

Atkinson, S, Brives, C, Biederman, S, Cañada, J, Chartier, D, Davidson, AC, **Evans, J**, Fortané, N, Kinnunen, V, Legrand, M, Oinas, E, Rest, M, Sariola, S, Thompson, A, and Will, C. 2021. 'Introducing "With Microbes": From witnessing to withnessing'. In C Brives, M Rest, S Sariola, eds. *With Microbes*. Manchester: Mattering Press.

Evans, J and Lorimer, J. 2021. 'Taste-Shaping-Natures: Making Novel Miso with Charismatic Microbes and New Nordic Fermenters in Copenhagen'. *Current Anthropology* 62(S24): S361-S375.

Coblentz, M, Feehan, N, **Evans, J**, Rodríguez Valerón, N, Prado, D, Munk, R, and Ekblaw, A. 2021. Managing Space Food Waste with Fermentation: Novel System Design Update. In *50th International Conference on Environmental Systems*.

Freedman, P, and **Evans, J**. 2020. 'The English Savoury Course'. *Global Food History* 6(3): 211–240.

Greenhough et al. 2020. 'Setting the agenda for social science research on the human microbiome'. *Palgrave Communications* 6(18): 1-11.

Evans, J. 2019. 'Recursive Machine Translation'. *NEKE: The New Zealand Journal of Translation Studies*. 2(1). Last accessed 1 April 2019. < https://ojs.victoria.ac.nz/neke/article/view/5348>.

Evans, J. 2018. 'Please Be Conbibial'. *CuiZine: The Journal of Canadian Food Cultures* 9(1). <https://www.erudit.org/en/journals/cuizine/2018-v9-n1-cuizine04015/1052118ar/>.

Payne, CLR and **Evans, J**. 2017. 'Nested Houses: Domestication dynamics in human–wasp relations in contemporary rural Japan'. *Journal of Ethnobiology and Ethnomedicine* 13:13.

Jensen, AB, **Evans, J**, Jonas-Levi, A, Benjamin, O, Martinez, I, Dahle, B, Roos, N, Lecocq, A, and Foley, K. 2017. 'Standard methods for Apis mellifera brood for human food'. In V Dietemann. JD Ellis, P Neumann, eds. The COLOSS BEEBOOK, Volume III: standard methods for Apis mellifera hive products research. *Journal of Apicultural Research* 56.

Evans, J, Müller, A, Jensen AB, Dahle, B, Flore, R, Eilenberg, J, and Frost, MB. 2016. 'A Descriptive Sensory Analysis of Honeybee Drone Brood from Denmark and Norway'. *Journal of Insects for Food and Feed* 2: 277-283.

Müller A, **Evans J**, Payne C, and Roberts R. 2016. 'Entomophagy and Power'. *Journal of Insects for Food and Feed* 2: 121-136.

Evans, J, Alemu, MH, Flore, R, Frøst, MB, Halloran, A, Jensen, AB, Maciel-Vergara, G, Meyer-Rochow, VB, Münke-Svendsen, C, Olsen, SB, Payne, C, Roos, N, Rozin, P, Tan, HSG, van Huis, A, Vantomme, P, and Eilenberg, J. 2015. '"Entomophagy": an evolving terminology in need of review'. *Journal of Insects for Food and Feed* 1: 293-305.

Risbo, J, Mouritsen, OG, Frøst, MB, **Evans, JD**, and Reade, B. 2013. "Culinary Science in Denmark: Molecular Gastronomy and Beyond". *Journal of Culinary Science and Technology* 11(2): 111-130.

Non-peer-reviewed articles / Book chapters / Proceedings (20)

Evans, J. 2025. 'Innovation is Multiple, in Food and Beyond'. In M di Giovine and R Matta, eds. *Routledge Handbook for Food and Cultural Heritage*. Abingdon, UK: Routledge.

Greenhough, B, Lorimer, J, **Evans, J**, and Davies, OH. 'Making microbial data: More-than-representational methods for encountering viruses, bacteria, and other microbes'. In *Non-representational and more-than-human research: Vitalist methodologies for the end of data*, ed. Vannini, P. Abingdon: Routledge, 2025.

Evans, JD. 'Becoming Instrument'. In *Revisiting Reflexivity: Liveable Worlds in Research and Beyond*. eds. Davies, S et al. Bristol: Bristol University Press, 2025.

Swanson, HA and **Evans, JD**. 'Democracy and inclusion in agrifood systems'. *What If? Ways forward based on the 2025 START Green Minds Gather Conference for an accelerated, research-based green transition in European agrifood systems*. Copenhagen: START Centre for Sustainable Agrifood Systems, 2025.

Evans, J. 'P is for Politics'. *Musings #3*. Montréal: food fermentation feminism, 2021.

Evans, J. 'Endless Convivial Experiments: Domestication and the Microbiogeography of Translated Fermentation Experiments'. *fermenting feminism (hunter's moon): Copenhagen Gathering 2018*. Copenhagen: Laboratory for Aesthetics and Ecology, 2020. pp. 42-49.

Evans, J and Szanto, D. 'Food Scripts and Improvisations'. *Proceedings of the Australian Gastronomy Symposium 2016: Utopian Appetites*. Melbourne: University of Melbourne, 2019.

Evans, J and Govera, C. 'Thinking Edibility Otherwise'. *Journal of Design and Science*. Published 1 Oct 2018. Last accessed 3 Oct 2018. <https://jods.mitpress.mit.edu/pub/issue4-evans-govera>.

Evans, J, Szymanski, E, Krzywoszynska, A, Sexton, A, and McLeod, C. 'Mapping Microbial Multiplicity'. *Geo: Geography and Environment Blog*. Published 22 August 2018. Last accessed 22 October 2023. <https://blog.geographyandenvironment.com/2018/08/22/mapping-microbial-multiplicity/>.

Evans, J. 'Microbial Landscapes'. *Food and Landscape: Proceedings of the Oxford Symposium of Food and Cookery 2017*. Great Britain: Prospect Books, 2018.

Payne, CLR, **Evans, J**, Müller, A, Roberts, R. 'The state of research on insects as food: a systematic review of the literature'. *Proceedings of the 2016 International Congress of Entomology*.

Evans J. 'Les Insectes comme mets. La diversité dans la gastronomie'. In: E Motte-Florac; P Le Gall (Eds) *Savoureux insectes: De l'aliment traditionnel à l'innovation gastronomique*. Tours: Presses Universitaires de Tours, 2016. pp.365-372.

Evans, J. 'Bee Bread'. *Books, Health and History: The New York Academy of Medicine Library Blog*. Published 1 October 2015. Last accessed 22 October 2023. <https://nyamcenterforhistory.org/2015/10/01/bee-bread/>.

Reade, B, de Valicourt, J, and **Evans, J**. 'Fermentation art and science at the Nordic Food Lab'. In P Sloan, W Legrand, C Hindley, eds. *The Routledge Handbook of Sustainable Food and Gastronomy*. London and New York: Routledge, 2015. pp.228-241.

Münke, C, Halloran, A, Vantomme, P, Reade, B, **Evans, J**, Flore, R, Rittman, R, Lindén, A, Georgiadis, P, and Irving, M. 'Wild ideas in food'. In P Sloan, W Legrand, C Hindley, eds. *The Routledge Handbook of Sustainable Food and Gastronomy*. London and New York: Routledge, 2015. pp.206-213.

Halloran, A, Münke, C, Vantomme, P, Reade, B, **Evans, J**. 'Broadening Insect Gastronomy'. In P Sloan, W Legrand, C Hindley, eds. *The Routledge Handbook of Sustainable Food and Gastronomy*. London and New York: Routledge, 2015. pp.199-205.

Evans, J, Flore, R, Pedersen, JA, and Frøst, MB. 2015. 'Place-based taste: geography as a starting point for deliciousness'. *Flavour* 4(7): 1-6.

Mouritsen, O, **Evans, J**, Reade, B and Frøst, M. 'Modern approaches to umami in Nordic cuisine'. In D Wilcox et al., eds.. *The Umami Cookbook*. Tōkyō: Kodansha International, 2014. pp.72-73.

Evans, J. 2014. 'Insects as a delicacy: the value of diversity in deliciousness'. *moMentum+*, nr. 4.

Evans, J. 2012. 'Non-trivial pursuit – New approaches to Nordic deliciousness'. *Anthropology of Food* S7. Published 10 January 2013. Last accessed 22 October 2023. <http://aof.revues.org/7262>.

Popular articles (22)

Evans, J. 2026. 'Interview with Joshua Evans, interdisciplinary food researcher'. *The Preserve Journal*. Published 23 May 2026. Last accessed 25 May 2026. <https://thepreservejournal.com/52/>.

Evans, J. 2026. 'The Usefulness of "Life"'. *Emergence* Exhibition Catalogue. Los Angeles: Fathomers.

Szymanski, E, **Evans, J**, and Frow, E. 2024. 'Beyond Control'. *Grow Magazine* no. 6: The Networks Issue. <https://www.growbyginkgo.com/2024/03/28/beyond-control/>.

Evans, J. 2021. 'Frontiers of Fermentation: Three proposals for multispecies ethics'. Hypercomf's *Biosentinel* online exhibition. Published October 2021. Last accessed 27 September 2023. <https://www.hypercomf.com/biosentinelservices>.

Evans, J. 2021. 'What is Fermentation?', *Fermentology*, North Carolina State University Library. Published 17 May 2021. Last accessed 27 September 2023. <https://fermentology.pubpub.org/pub/9n36yeg3/release/1>.

Evans, J. 2021. 'Novel Misos'. *Fermentology*, North Carolina State University Library. Published 28 January 2021. Last accessed 27 September 2023. <https://fermentology.pubpub.org/pub/41xn0ja9/release/3>.

Evans, J. 2020. 'What is Kōji?'. Empirical Spirits website. Published April 2020. Last accessed 22 October 2023. <https://empirical.co/blogs/products-process/what-is-koji-1?_pos=1&_sid=b14944261&_ss=r>.

Evans, J. 'noma 2.0's first miso'. The Wenner-Gren Foundation. Published September 2019. Last accessed 2020. <https://wennergren.org/events/cultures-fermentation/topics/noma-20s-first-peaso>.

Evans, J. 2019. 'Brooding with Bees'. *Multispecies Festivities*. Copenhagen: Laboratory for Aesthetics and Ecology. Last accessed 27 September 2023. <https://hydra.hotglue.me/?Multispecies+Festivities/>.

Evans, J. 2018. 'Casu Marzu'. *Fool Magazine #7*, *'The Political Issue'*. Malmö: Fool Agency.

Evans, J. 2018 'Amphibion'. Oxford University Poetry Society journal *ASH* (Hilary, March 2018).

Evans, J. 2017. 'Report on the Oxford Food Symposium 2017'. The Oxford Symposium on Food and Cookery blog. Published August 2017. Last accessed 22 October 2023. <https://www.oxfordsymposium.org.uk/symposium/2017/>.

Evans, J. 2016. 'Along Stourbridge Common'. *Notes Cambridge*, nr.36 (23.10.16).

Evans, J. 2016. 'We Should Consider Eating Our Own Poop For A Better Future'. *Vice Munchies*. Published 4 October 2016. Last accessed 22 October 2023. <https://www.vice.com/en/article/ype3qx/we-should-consider-eating-our-own-poop-for-a-better-future>.

Evans, J. 2015. 'Bee Bread'. *Sabor Magazine*, no.1 (Autumn-Winter 2015-2016). Beneden-Leeuwen: Albert Mayor Publications.

Evans, J. 2015. 'A meal with James' (Foreword to cookbook for James Viles' Restaurant Biota in Bowral, NSW, Australia). *Biota*. Crows Nest (AU): Murdoch Books.

Evans, J. 2015. 'Let them drink snaps'. *Indie YORITTER magazine*. vol. 8, 'sustain'. Seoul: Iyorit.

Evans, J. 2014. 'On Eating Insects'. *MAD Dispatches*. Copenhagen: MAD.

Evans, J. 2014. 'Dispatches from the Lab: Hunting for Honey Ants in the Outback'. MAD Feed. Published 8 April 2014. Last accessed 22 October 2023. <https://madfeed.co/2015/nordic-food-lab-on-the-hunt-for-honey-ants-in-the-australian-outback/>.

Evans, J. 2014. 'Dispatches from the Lab: Exploring the Deliciousness of Insects in Africa'. MAD Feed. Published February 2014. Last accessed 22 October 2023. <https://madfeed.co/2015/dispatches-from-the-lab-exploring-the-deliciousness-of-insects-in-africa/>.

Evans, J. 2013. 'Insect Gastronomy'. Cereal Magazine, vol. 3 (Summer). Bristol: Cereal.

Evans, J. 2013. 'cereal killing'. Wolf Magazine, vol. 2. Published June 2013. Last accessed 22 October 2023. <https://issuu.com/wolffoodjournal/docs/wolf_magazine_issue_2/17?e=7052941/3249800>.

PRESENTATIONS

Academic (43; 18 invited)

2026 'Being Interesting, Becoming Interested: aesthetic-ethics of human–microbe relations in novel fermentation practices' (panelist). Part of panel 'Otherwising the control panel: Assembling strategies to explore alternative biological relations', Society for the Social Study of Science (4S), Toronto (CA), 10 October 2026 (online).

'Helen Anne Curry: Narratives of crisis and change in the history of industrial agriculture' (invited interlocutor), START Collaborative Landscapes Hub talks, 11 May 2026.

'Cultivating Arts of Hopefulness: Creativity, Pleasure, and Joy' (invited). Earth Overshoot Day event, BRIGHT, Technical University of Denmark, 20 March 2026.

2025 'Sustainable Food: Microbial solutions for global challenges: Fermentation for Flavour, Sustainability, and Transdisciplinarity' (invited). International Interdisciplinary Colloquium: New Challenges Induced by Microbiomes, Sorbonne–CNRS, Paris (FR), 12 December 2025.

'An STS With Science: Cultivating Transdisciplinarity through Fermentation'. Human-Centered Innovation Research Seminar, Technical University of Denmark, 3 October 2025.

'Frontiers of Fermentation in Practice and Research' (invited). Stanford Fermented Foods Conference, Stanford University, Palo Alto (US), 4-5 September 2025.

'Novel Fermentations & Holobiont Hand Taste' (invited). Holobionts Across the Tree of Life workshop, University of Copenhagen, 24-25 April 2025.

'Fermentation for flavour, sustainability, and transdisciplinarity' (invited). Canadian Institute for Advanced Research 'Humans and the Microbiome' Programme, Calgary (CA), 25 March 2025.

'Design Terroir in Praxis' (with Adrien Rigobello; invited). Part of panel 'Fieldscapes: A situated approach to multispecies design', STS Hub Conference, Berlin (DE), 12 March 2025.

'Holobiont Invitations: binaries, temporalities, politics, disciplines' (invited keynote listener). Biosocial Microbiomes Meeting, University of Edinburgh (UK), 4 March 2025.

2024 'Flavour, Sustainability, and Transdisciplinarity' (invited). L'Institut Paul Bocuse / Institut Lyfe, Lyon (FR), 17 October 2024.

'Holobiont Hand Taste: a transdisciplinary invitation' (invited). Czech Academy of Sciences, Prague (CZ), 7 October 2024.

'Shaping Gastronomy: Regenerating Food Systems and Societies' (invited plenum roundtable). International Society for Gastronomic Sciences and Studies (ISGSS) Congress, Bra & Turin (IT), 26 September 2024.

'Holobiont Hand Taste' (invited). Holobionts Within: Renavigating Human-Microbe Relations in the Contemporary Lifeworld workshop, Stockholm University (SE), 20 September 2024.

'Sustainable Food Innovation'. Annual Meeting, Novo Nordisk Foundation Center for Biosustainability, Helsingør (DK), 3 September 2024.

'Revisioning molecularisation: reorienting molecular approaches towards holobiotic ways of knowing, microbes and beyond' (with Tiff Mak, in absentia). Part of panel 'Knowledge politics in/through/with microbes', Society for the Social Study of Science–European Association for the Study of Science and Technology joint conference (4S–EASST), Amsterdam (NL), 16 July 2024.

'Toward a Public Science of Food and the Food Microbiome' (with Jamie Lorimer). Microbial Futures Symposium, Aarhus University (DK), 22 May 2024.

'Paradigms of sustainability, food innovation & food culture' (with Eliot Beeby, in absentia). Food & Culture Studies (FOCUS) Research Workshop, Aarhus University (DK), 23-24 May 2024.

2023 'Rethinking in systems: developing boundary objects for the social studies of microbes' (with Tiff Mak, in absentia). Nordic Network for the Social Study of Microbes workshop, University of Gothenburg (SE), 3 October 2023.

'The Fermentation Fetish: Toward a Political Zymology' (with Jamie Lorimer). Ecobiosocial complexities: encounters, critiques, integrations, University of Lausanne (CH), 24 May 2023.

'Translating Terroirs: Relational Design in Food Innovation' (invited). Royal Danish Academy of Architecture, Design, and Conservation, Copenhagen (DK), 10 May 2023.

'Fermentation for Interdisciplinarity: Opportunities and Challenges'. Laboratory for Anthropology of Environment–Human Relations, Institute of European Ethnology, Humboldt University, Berlin (DE), 24 April 2023.

'Being Interesting, Becoming Interested: Aesthetic-ethical enmeshment in human–microbe relations in novel fermentation practices'. Human–Animal Relations: Beyond the Wild and Domesticated, Aarhus University (DK), 21 April 2023.

'Multispecies collaboration: Is it possible?' (invited). Keynote at the Nordic Network for the Social Study of Microbes workshop, Copenhagen (DK), 10 January 2023.

2022 'Consipience: Knowing Together by Tasting Together, Within and Across Species'. Part of panel 'Fermentation in the Age of the Anthropocene', Society for the Social Study of Science (4S), Cholula (MX), 10 December 2022 (online).

'Poaching Alyssa Paredes' "We Are Not Pests"'. Part of panel 'Poaching: The Promise of Multispecies Justice', Society for the Social Study of Science (4S), Cholula (MX), 9 December 2022 (online).

'From Critiquing Science to Doing Science Differently: Stories from the Culinary Frontier' (invited). Tufts STS Seminar Series, Tufts University, Boston (US), 2 December 2022.

'Multispecies Gastronomy: considering nonhuman taste'. International Symposium of Gastronomic Sciences and Studies, University of Torino (IT), 24 September 2022.

'Projects & Strategies for Sustainable Food Innovation'. Part of panel 'Microbes & Enzymes for Food and AgTech', Annual Meeting, Novo Nordisk Foundation Center for Biosustainability, DTU, Copenhagen (DK), 1 September 2022.

'Sustainable Food Innovation', Annual Meeting, Novo Nordisk Foundation Center for Biosustainability, DTU, Copenhagen (DK), 31 August 2022.

'Translating Fermentation for flavour, sustainability and interdisciplinarity' (invited). Copenhagen Biosciences Conference on Microbial Foods, Favrholm (DK), 8-12 May 2022.

'Sustainable Food Innovation: making new flavours, shaping microbial life, improving the food system'. Microbial Foods Seminar, DTU Center for Biosustainability, Lyngby (DK), 24 January 2022.

2021 'Towards a Public Science of Fermentation and the Food Microbiome' (with Profs. Jamie Lorimer and Rob Dunn). Part of panel 'From Social Science OF Science to Social Science WITH Science in Studying Food', Society for the Social Study of Science (4S), Toronto (CA), 7 October 2021.

2018 'The Kimbucha'. Fermenting Feminism, Royal Danish Academy of Art, Copenhagen (DK), 25 October 2018.

'Endless Convivial Experiments'. Fermenting Feminism, Medical Museion, Copenhagen (DK), 24 October 2018.

'Mapping Microbial Multiplicity' panel convenor and presenter. Royal Geographical Society Conference, Cardiff (UK), 29 August 2018.

2017 'Microbial Landscapes' (invited). Keynote for the Oxford Symposium on Food and Cookery: Food & Landscape, Oxford (UK), 9 July 2017.

'Microbes and Food Fermentation'. Making Microbes Public workshop, University of Oxford (UK), 4 May 2017.

'Insect Silver Bullet'. Yale School of Forestry and Environmental Studies, New Haven (US), 10 April 2017.

2015 'Interdisciplinarity in Practice'. Cambridge Critical Theory Seminar, University of Cambridge (UK), 7 December 2015.

'Entomophagy and Power'. Insects as Food and Feed—An Interdisciplinary Workshop, Oxford Martin School (UK), 4 December 2015.

'Future of Food' Panellist and 'Eating Insects' Workshop Leader. Eating Through Time: Food, Health & History, New York Academy of Medicine, New York City (US), 17 October 2015.

'Asian Foodways in and out of the Nordic region'. Food, Feeding and Eating In and Out of Asia, University of Copenhagen (DK), 24 June 2015.

Policy (1, invited)

2015 'Eating Well with the Woods'. UNECE/FAO Food for Forests/Forests for Food Conference for the International Day of Forests, United Nations Headquarters, Geneva (CH), 20 March 2015.

Professional / Popular (44; all invited)

2026 'A Taste of… Symbiosis' (invited speaker). BLOOM x Alle Tiders, Copenhagen (DK), 2 Oct 2026.

'A Taste of… Space Miso' (invited speaker). BLOOM Festival, Copenhagen (DK), 29 May 2026.

2025 'Cultivating Agriculture as Culture' (invited panellist). Aral Culture Summit, Uzbekistan Art and Culture Development Foundation, Samarkand / Nukus (UZ), 4-6 April 2025.

2024 'Sadan påvirker din frokost din adfærd [How your lunch affects your behaviour]', in conversation with Professor Tom Gilbert on holobiont science. *Verden Forsøgt Forklaret [The researched world, explained]*, Copenhagen (DK), 24 October 2024.

'The Science and Art of Holobiont Hand Taste'. Tasting Holobionts: the power of microbes to create delicious sustainable foods, hosted by the Center for Evolutionary Hologenomics at the University of Copenhagen, for the Danish Science Festival (DK), 24 April 2024.

2023 'Innovation is Multiple: experimenting with fermentation traditions for flavour, biodiversity, and sustainability'. Sensory Science Hackathon, Basque Culinary Center, Donostia–San Sebastián, Gipuzkoa (ES), 25 November 2023.

'What is the connection between fermentation, flavour innovation, and biodiversity?'. Stanford Fermented Food and Health Speaker Series, Stanford University (US), 28 March 2023 (online).

'Synthetic Ecologies Live: Joshua Evans x Chiara de Leone'. Serpentine Galleries, London (UK), 7 February 2023 (online).

2022 'Translating Fermentations: flavour, microbiology, sustainability'. Kojicon, 1 March 2022 (online).

2021 'Novel Fermentations'. Food on the Edge, Dublin (IE), 19 October 2021.

'Novel Misos'. Fermentology, Applied Ecology, North Carolina State University (online), 28 January 2021.

2020 'Re-creating Life'. Exhibition: 'Recreation' at Etage Projects, Copenhagen (DK), 19 September 2020.

2019 'Microbial Geography'. Circumference, Aarhus Food Festival, Aarhus (DK), 5 September 2019.

'Novel Fermentation, Microbial Evolution'. Space Fermentation Workshop, MIT Media Lab (online), 5 June 2019.

2018 'Aquaculture Otherwise'. ArktiskMat Arctic Food Fesival, Mosjøen (NO), 15 September 2018.

'Fermentation, Symbiosis, and Care' Panelist. Laboratory for Aesthetics and Ecology, Peryton Gallery, Copenhagen (DK), 21 July 2018.

2017 Speaker and Guest Chef. ArktiskMat Arctic Food Festival, Mosjøen (NO), 15-17 September 2017.

'Brooding with Bees'. Multispecies Play Space, Roskilde Festival (DK), 1 July 2017.

'The Science of Flavour' Panellist. Terroir Symposium, Toronto (CA), 29 May 2017.

Q&A and talkback with BUGS screening, New York (US), 8 April 2017.

Q&A and talkback with BUGS screening, Silliman College, Yale University, New Haven (US), 6 April 2017.

2016 'Living well with wasps'. 21st Australian Gastronomy Symposium, Melbourne (AU), 5 December 2016.

'Scripts and Improvisation' (plenary with David Szanto). 21st Australian Gastronomy Symposium, Melbourne (AU), 4 December 2016.

Speaker at 360 Science Film Festival, Moscow Polytechnic Museum (RU), 29 October 2016.

Q&A Panellist at Guardian Live event for documentary film BUGS, London (UK), 28 September 2016.

Presenting world premiere of documentary film BUGS at Tribeca Film Festival, New York (US), 16 April 2016.

2015 Speaker at CPH:CONFERENCE, Copenhagen Documentary Film Festival (DK), 10 November 2015.

Master's Tea Speaker, Calhoun College, Yale University, New Haven (US), 19 October 2015.

'Tasty Rot'. EU research network MicroWine kickoff meeting, Rungsted (DK), 8 September 2015.

Speaker at Danish national political festival Folkemødet, Allinge (DK), 12 June 2015.

'Using Your Guts'. Sangue na Guelra Symposium, Lisbon (PT), 11 April 2015.

'Insects as a Delicacy'. Insects for Food and Feed Debate, Agronomists Academic Union, Copenhagen (DK), 5 February 2015.

'Food Diversity and Deliciousness'. Wellcome Trust Foundation Board, Medical Museion, Copenhagen (DK), 3 February 2015.

2014 'Insects!' Tasting & workshop. Salone del Gusto, Torino (IT), 25 October 2014.

'Food Diversity and Deliciousness' Talk & workshop. Stadt Land Food, Markthalle Neun, Berlin (DE), 5 October 2014.

'Cooking the Subnature'. Subnature and Culinary Culture, Duke University, Durham (US), 2 October 2014.

'Food Utopias' Panellist. Subnature and Culinary Culture, Duke University, Durham (US), 2 October 2014.

Conversation with Prof. Paul Freedman. Chewing the Fat Speaker Series, Yale Sustainable Food Project, Yale University, New Haven (US), 9 September 2014

Alumnus speaker. Yale Sustainable Food Program 10-year Anniversary, Yale University, New Haven (US), 28 March 2014.

'Food Diversity and Deliciousness'. Mistura Festival, Lima (PE), 7 September 2014.

'Food Diversity and Deliciousness'. Talk & workshop. Skanör Falster Matfestival, Falsterbo (SE), 17 May 2014.
'Insects as a Delicacy'. Talk & tasting. UNFAO/Wageningen UR Insects to Feed the World Conference, Wageningen University (NL), 15-16 May 2014.
'Food Diversity and Deliciousness'. William Angliss Institute, Melbourne (AU), 5 March 2014.

2013 'The Illustrious Life of Fish Sauce'. Australian Gastronomy Symposium, Newcastle (AU), 7 April 2013.

GRANTS & FUNDING

BRIGHT Microbial Foods Mission Core Grant, Novo Nordisk Foundation, 21.3 million dkk	2027-2030
BRIGHT Flex Funds, Novo Nordisk Foundation, 100,000 dkk	2026
Sustainable Food Innovation Group Core Grant, Novo Nordisk Foundation, 11.25 million dkk	2021-2025
Mortimer May DPhil Scholarship in Human Geography, Hertford College, Oxford, £118,068	2017-2020
'Deliciousness as an Argument for Entomophagy', Velux Foundation, 3.6 million dkk	2013-2016

HONOURS

Young Academy of the Royal Danish Academy of Sciences and Letters	2026-present
Martin Starkie Poetry Prize shortlist (Oxford)	2018
Top prize in the individual theory test and 2nd place with Oxford team at Coupe ÈS-Sens Blind Wine Tasting Competition (Château Ferrières, FR)	2018
2nd place with Oxford team at the Millésime Blind Wine Tasting Competition (Lausanne, CH)	2018
Winning team of the Annual Blind Wine Tasting Varsity Match between Oxford and Cambridge (London, UK).	2018
Gates Cambridge Scholarship (declined)	2017
PhD award, Department of History and Philosophy of Science (Cambridge; declined)	2017
Cambridge Trust International PhD Scholarship (declined)	2017
Clarendon Scholarship shortlist (Oxford)	2017
British Society for the Philosophy of Science Doctoral Scholarship shortlist	2017
Rolling Stone: One of 25 People Shaping the Future (alongside Kamala Harris and others)	2017
On Eating Insects named one of the top 10 cookbooks of 2017 by the Guardian	2017
Clarendon Scholarship shortlist (Oxford).	2016
Danish national language test 'Prøve i Dansk 3' (mark: 9.3).	2014
Outstanding Young Researcher (Australian Gastronomy Symposium)	2013
Romanoff Prize (Yale Sustainable Food Project)	2012
Slotnick/Slater Scholarship (Yale)	2011-2012
Alexander P. Hixon Fellowship (Yale)	2011
Yale Environmental Summer Fellowship	2011
Dwight Waterman Fellowship (Yale)	2011
Wrean Family Scholarship (Yale)	2008-2011

PROFESSIONAL EXPERIENCE

R&D Consultant, Pasture Restaurant, Auckland (NZ)	2016-2018
Lead Researcher and Project Manager, Nordic Food Lab, Copenhagen (DK)	2014-2016
Researcher and Project Manager, Nordic Food Lab, Copenhagen (DK)	2013-2014
Research Intern, Nordic Food Lab, Copenhagen (DK)	2012-2013
Farm Manager, Yale Sustainable Food Project, Yale University (US)	2011-2012
Head Events Intern, Yale Sustainable Food Project, Yale University (US)	2011-2012
Development Intern, Yale Sustainable Food Project, Yale University (US)	2010
Events Intern. Yale Sustainable Food Project, Yale University (US)	2009-2011
Development and Communications Intern, Edible Schoolyard NYC, New York City (US)	2011
Prep Cook, Dirt Candy, New York City (US)	2011
Classroom Volunteer, Murray's Cheese, New York City (US)	2011

SERVICE

Nominator for the VinFuture Prize	2024-present
Trustee, Oxford Symposium on Food and Cookery	2017-2018
Blog development, Oxford Symposium on Food and Cookery	2016-2017

TEACHING

Supervisor for MSc special course, Kacper Szewranski, DTU Food 2025
Supervisor for MSc special course, Bente van Vlijman, DTU Management 2024
Supervisor for BSc special course, Alma Willumsen, DTU Food 2024
Tutor & Lecturer, week-long MA workshop 'Entrée' on fungal architecture and relational design. Royal Danish Academy of Architecture, Design, and Conservation, Copenhagen (DK) 2023
Lecture for 'Geographies of Nature' undergraduate course. School of Geography and the Environment, University of Oxford (UK) 2019
Course Leader, 'Nordic Culinary Culture'. Danish Institute for Study Abroad, Copenhagen (DK) 2015-2016
Lecture for MSc in Food Innovation and Health, University of Copenhagen (DK) 2015

TRAINING

Diversity, Equity, Inclusion, and Belonging training, Technical University of Denmark 2023
PhD supervision training, Technical University of Denmark 2023

MEMBERSHIP

Edda: International food systems knowledge sharing network 2026-present
4S: Society for Social Studies of Science 2022-present
International Society for Gastronomic Sciences and Studies 2022-present
Society of American Archaeology 2024-2025

ACADEMIC ACTIVITIES

Workshops organised (6)

'Micro Realities, Macro Dilemmas: A Playful Reflection on Interdisciplinary Microbial Research' (with Lukáš Senft and Tereza Stöckelová). Center for the Social Study of Microbes conference, University of Helsinki, 21 Oct 2026.
'Art–science for public engagement and transdisciplinarity' (with Tiff Mak, Amanda Baum and Rose Leahy). DTU BRIGHT, Technical University of Denmark, 7 May 2026.
'Holobiont Salon' (with Louise Whiteley). Medical Museion, University of Copenhagen, 14 Sept 2023
'Space Miso Exploration' (with Maggie Coblentz). DTU Biosustain, Technical University of Denmark, 16 June 2022
'Mapping Microbial Multiplicity' (with Alex Sexton). Oxford Martin School, University of Oxford, 26 Apr 2018
'Entomophagy and Power' (with Rebecca Roberts). Department of Food Science, University of Copenhagen, 29-30 Oct 2015

Workshops facilitated (1)

'What can the humanities bring to interdisciplinary project teams?' (with Heather Swanson). START Center for Sustainable Agrifood Systems workshop, Aarhus University (DK), 11 December 2023.

Panels organised (6)

'What comes after agency?' Center for the Social Study of Microbes conference 'Theories and methods for the social study of human-microbial relations', Helsinki (FI), 20 October 2026.
'Otherwising the Control Panel: Assembling strategies to explore alternative biological relations'. Society for the Social Study of Science (4S), Toronto (CA), 10 October 2026.
'Gastronomic Connectivity'. International Society for Gastronomic Sciences and Studies (ISGSS) congress 'Gastronomy in Transition', Aarhus (DK), 29 Sept-1 Oct 2026.
'Infrastructures of Terroir: Situated Worlds, Knowledge Frictions, and the Politics of Attachment'. Danish Association for Science and Technology Studies (DASTS) conference 'Encountering Infrastructures', Copenhagen (DK), 29-30 June 2026.
'Democracy and Inclusion in Agri-food Systems' (with Heather Swanson). Green Minds Gather conference, START: Center for Agri-food Systems, Copenhagen Business School, 29 April 2025.
'Mapping Microbial Multiplicity' (with Erika Szymanski, Anna Krzywoszynska, Carmen McLeod, and Alex Sexton). Royal Geographical Society Conference, Cardiff (UK), 29 August 2018.

Article referee (19)

Science, Technology, and Human Values; Engaging Science, Technology, and Society; Agriculture and Human Values; Cultural Geographies; Gastronomica; Journal of Political Ecology; Journal of Ethnobiology and

Ethnomedicine; Environment and Planning E: Nature and Space (2); *Design Terroir*; Culture, Agriculture, Food & Environment; Critical Reviews in Food Science and Nutrition; Nature Food; Food & Foodways; International Journal of Gastronomy and Food Science; Current Opinion in Biotechnology; Open Cultural Studies; LWT – Food Science & Technology

Grant reviewer (1)
Canadian Social Science and Humanities Research Council (SSHRC)

Editorial Committee
Journal of Ethnobiology and Ethnomedicine (Associate Editor) 2024-present
Anthropology of Food (Editorial Board Member) 2013-2014

Special Issue Editor
'Living Food Heritage: Ethnobiological Perspectives on Local Foods Across Cultures and Time', Journal of Ethnobiology and Ethnomedicine 2026-present

Board of Directors (1)
International Society for Gastronomic Sciences and Studies 2024-present

Advisory Board (2)
Lukáš Senft postdoc project, 'Phytotherapy in the Era of Post-Industrial Metabolism', Czech Academy of Sciences 2024-present
Baum & Leahy artist duo, 'Symbiose' multi-project programme 2026-present

Institutional service
Founding Member of the DTU Research Ethics Committee (DTU REC) 2026-2028
Vice Chair of Local Consultation Committee, DTU Biosustain 2024-2025
Member of Core Values Team, DTU Biosustain 2022-2025
Sustainability Action letter & petition, DTU Biosustain 2021

PhD defences chaired (7)
Anargyros Alexiou, DTU Biosustain 2025
Carmen Sands, DTU Biosustain 2024
Verónica Ramos Viana, DTU Biosustain 2024
Frederik Bartholdy Flensmark Neergaard, DTU Biosustain 2024
Karl Alex Hedin, DTU Biosustain 2023
Dennis Pohl, DTU Biosustain 2022
Scott Quianoo, DTU Biosustain 2021

PhD theses examined (2)
Ana Cuesta Maté, University of Copenhagen 2026
Oya Inanli, University of York / University of Copenhagen 2025

Postdoctoral researchers supervised (2)
Tiffany Mak, Postdoc in Microbial Ecology & Science Studies 2023-2025
Caroline Isabel Kothe, Postdoc in Novel Fermentation Science 2022-2025

PhD students supervised (1 completed, 1 hosted, 3 current)
Ananya Pawan Gupta, visiting PhD student (University of Turin, Food Microbiology) 2026
Marilena Feller, co-supervision (DTU, BRIGHT) 2025-present
Taeko Hamada, co-supervision (Örebro University, Culinary Arts and Meal Science) 2025-present
Laura Ann Montaño Weaver, co-supervision (Basque Culinary Center, Gastronomic Sciences) 2023-present
Nabila Rodriguez Valerón, co-supervision (Harvard & Basque Culinary Center, Gastronomic Science) 2022-2024

Research Assistants supervised (2 completed, 1 current)
Aidan Demsky 2026
Kevin John Qiu 2025
Nabila Rodriguez Valerón 2022

Master's theses supervised (5 completed, 2 current)
Kacper Szewranski (DTU Food, Food Technology) 2026-2027
Lucas Lojo Iglesias (DTU Management, Tech Entrepreneurship) 2026-2027

Maxim Velli (Learning Planet Institute, Design) 2025
Omotoyosi Halimat Odusanwo (Basque Culinary Center, Gastronomic Sciences) 2024-2025
Emily Kathleen Diehl (Basque Culinary Center, Gastronomic Sciences) 2024-2025
Mathieu Virsolvy, co-supervision (DTU Food, Food Engineering) 2023
Taeko Hamada, co-supervision (University of Copenhagen, Anthropology) 2022-2023

Bachelor's theses supervised (1 completed)
Leo Kühnemann, co-supervision (DTU Food) 2024

Informal guidance (8)
PhD project guidance for Mikael Malmivaara, PhD student, University of Helsinki 2026
MSc thesis guidance for Aidan Demsky, MSc student, Oxford Geography 2025
MSc thesis guidance for Kevin John Qiu, MSc student, Basque Culinary Center 2024
PhD proposal guidance for Eleni Michael, MA, University of London SOAS 2024
Guidance for Nurdin Topham, MSc student, University of Copenhagen, Food Science 2023-2025
Dissertation guidance for Keidan Joyoon Kim, MSc student, Oxford Geography 2022
Dissertation guidance for Clarry Taylor, MSc student, Oxford Geography 2022
Dissertation guidance for Eleni Michael, MA student, University of London SOAS 2022

ARTISTIC COLLABORATIONS
KojiGotchi (in collaboration with Royal Danish Academy of Architecture and others) 2025
The Spirits of Asilomar (in collaboration with Erika Szymanski and others) 2024-2025
Serpentine Compendium: Microbial Lore (in collaboration with Serpentine Galleries and others) 2022-2023
Sensing Holobiont (in collaboration with Baum & Leahy, Medical Museion and others) 2022-2023

ARTISTIC CONTRIBUTIONS
Film model, *Hidden Habitat* by Mathias Mons 2026
exhibited in *Resting in the Arms of Morpheus* at Den Anden Side, Copenhagen, DK
Photography model and writer, *Glorybed* by Kim Mejldal 2026
exhibited in *No Glory* by Kim Mejldal at KØN – Gender Museum Denmark, Aarhus, DK
Photography model for Botanical Beings (Mathias Mons) 2026
digital release on Instagram
Scriptwriter & Dramaturge, *Boring Orbits* by Mathias Monrad Møller, 2019-2020
shown at the Opera Academy, Royal Danish Opera, Copenhagen, DK
Life drawing model, St. John's College, Oxford 2018
Life drawing model, Magdalen Road Studio, Oxford 2018

EXHIBITIONS
KojiGotchi at Dutch Design Week 2026

FILMS
BUGS (documentary), main character, dir. Andreas Johnsen, prod. Danish Documentary / Rosforth 2016

WEBSITES
Sustainable Food Innovation Group (sfig.dk), Website creator and editor 2023-present
Personal website (joshuadavidevans.com), Website creator and manager 2017-present
Nordic Food Lab (nordicfoodlab.org), Website manager and editor 2012-2016

MEDIA INTERVIEWS *(64)*
2026 Det vi lever af: Hvad smager vi? [What we live on: What do we taste?] (podcast) (video teaser)
2025 Ferment Radio: #51 Ferment on earth (with Joshua Evans)
New Scientist: The exceptionally tasty fermented foods being cooked up in the lab
Ferment Radio: #49 Ferment among the stars (with Joshua Evans)
Asahi Shimbun: Miso produced in 1st fermentation attempt in space tasted 'nuttier'
Astronomy Magazine: Miso fermented in space has a unique flavor
Science News (DK): Space fermentation? Scientists experiment with flavour that is out of this world
DR: I fremtiden skal vi endnu længere ud i rummet (In the future we'll go even further out in space)

The Last Show: Space Miso
BBC 5 Live: 'The Science of', interviewed by Naga Munchetty (radio)
CNN International: interviewed by Ivan Watson (tv)
CNN: Scientists sent beans into orbit and made 'space miso.' Here's how it tasted
NPR: All Things Considered
NPR: Short Wave
Science News: Fermenting miso in orbit reveals how space can affect a food's taste
Scientific American: This Space Station Miso Tastes Out of This World
The Economist: What does space miso taste like?
2024 DTU News: Researchers and chefs in joint kitchen experiments
Making a Meal of It: Fermentation (podcast)
New Scientist: Miso paste made in space opens up a new frontier for fermented foods
Serviette Magazine: Miso in Space (print)
2023 Yale Sustainable Food Program: Alumni Interview | Joshua Evans '12
2021 Canada's National Observer: Why we should send miso – not billionaires – to space
Wall Street Journal: Is Kokumi the Next Taste Sensation?
2020 MOLD Magazine: Fermentation as Care (print)
2019 BBC News: Crickets have hit the high street – can they save the planet?
BBC Radio: You and Yours
2017 The Globe and Mail: Eating insects no panacea
Rolling Stone: 25 People Shaping the Future in Tech, Science, Medicine, Activism and More
Fine Dining Lovers: Joshua Evans' Fermentation Experiments
Cookery by the Book: On Eating Insects (podcast)
BBC Wildlife: Meet the Author: Josh Evans
Heritage Radio Network: Snacky Tunes: On Eating Insects (podcast)
Forbes: Why Eating Insects May Not Be As Sustainable As It Seems
Barbican Blog: BUGS at UK Green Film Festival
The Takeout: The ever-growing case for eating insects
NY Mag / Grub Street: Can an Expert on Gourmet Bugs Finally Convince You to Enjoy Bugs As Food?
DVTV: Švábi mi nechutnají, ale cvrčky mám rád, říká při ochutnávce milovník brouků Emmě Smetana (tv)
2016 Wired: How to Make Baby Bees and Other Weird Stuff Great to Eat
Artem: Странная едаЕшь жуков, спасай планету: когда еда из насекомых станет нормой (Eat Insects, Save the Planet: When Food From Insects Becomes the Norm)
Inverse: Why Eating Bugs Won't Save Us, but Letting Them Chew Up Awful Food Systems Will
2015 National Geographic: Beyond Taste Buds: The Science of Delicious
PM: Ameisen? Köstlich!
Publico: Há mais mundo para comer? Claro que sim, dizem Josh e Roberto
IBM People for Smarter Cities: Nordic Food Lab: On a Quest for Deliciousness (video)
Continente: Vai uma baratinha crocante aí?
2014 NORD no. 5: Fremtidens Kjøkken
Gizmodo Australia: Are Insects The Future Of Food?
The Guardian: How insects could feed the world
New Statesman: Lovely grub: are insects the future of food?
Ars Technica: Lovely grub: are insects the future of food?
Gizmodo: Are Insects the Future of Food?
BBC: Could insects be the wonder food of the future?
Mosaic: Lovely grub: are insects the future of food?
MIT Technology Review: Fun with Food: One Lab's Quixotic Quest for New Flavours
Elle India: Food crawl
Stadt Land Food: Officially, I'm a 'Researcher'... Interview with Nordic Food Lab
Yale Daily News: Evans talks Nordic Food Lab [photos]
the Foodie: Nordic Food Lab: Είναι τα μυρμήγκια το νέο φουα γκρα (Are ants the new foie gras?)
2013 Culinary Institute of America: The Nordic Food Lab (video)
The Guardian: Cooking with insects - a minibeast maxifeast (video)
BBC News Europe: Insects source of protein instead of meat (tv)
Radio-Canada: Le Nordic Food Lab (radio)

2012 Cereal Magazine, vol.1: All Aboard the Food Lab

MEDIA COVERAGE *(29)*

2025 Tokyo Broadcasting System: THE TIME (Space miso coverage)
(selected) Japan Aerospace Exploration Agency (JAXA): Sora no tobira (Door to space)
Food & Wine: Scientists Sent Miso to Space to Ferment — and It's Apparently Delicious
Chemical & Engineering News (American Chemical Society): Space miso and moon glass
Gizmodo: Miso Fermented in Space Has an Entirely Different Taste
The Naked Scientists: What does space-fermented miso taste like?
Der Spiegel: Im All fermentiertes Miso schmeckt nussig [Miso fermented in space tastes nutty]
Chemistry World (Royal Society of Chemistry): Miso fermented on the International Space Station is out of this world
EurekAlert! (American Association for the Advancement of Science): Miso made in space tastes nuttier, researchers find
2021 Irish Examiner: Darina Allen: A taste of the future at Food on the Edge
2020 MIT News: Five MIT Payloads Deployed on the International Space Station
2018 The New York Times: Why Aren't We Eating More Insects?
2017 Village Voice: 2017's Best Food Books for Woke Readers (and Eaters)
(selected) Atticus Review: The Hard Part Is Not the Taste
The Guardian: The best books on food of 2017
Los Angeles Times: Review: 'Bugs' documentary explores insect-eating as a cure for world hunger
Village Voice: Foodie doc 'Bugs' Makes a Spirited Case for Chowing Down on Insects
New York Times: Review: Bugs Is a Culinary Adventure. Insects Never Looked so Yummy.
Slant: Review: *Bugs*
The Hollywood Reporter: 'Bugs': Tribeca Review
Journal of Insects for Food and Feed: Book review: On eating insects: essays, stories and recipes
Food & Wine: What Do Insects Taste Like?
The Tenderloin: On Eating Insects: Essays, Sories and Recipes, reviewed by David Maclean
In Good Taste: Review: On Eating Insects
Condé Nast Traveller: Shake Your Honeymaker
Forbes: Why Eating Insects May Not Be As Sustainable As It Seems
Times Literary Supplement: Just not crickets
The Globe and Mail: Andreas Johnsen's Bugs is a what's-up doc about the edible insects industry
Toronto Star: Mini reviews of theatrical arrivals Maliglutit (Searchers), Bugs, Mostly Sunny, Sieranevada, live by Night