



By CREATIVE WALLONIA



Gembloux Agro-Bio Tech
Université de Liège

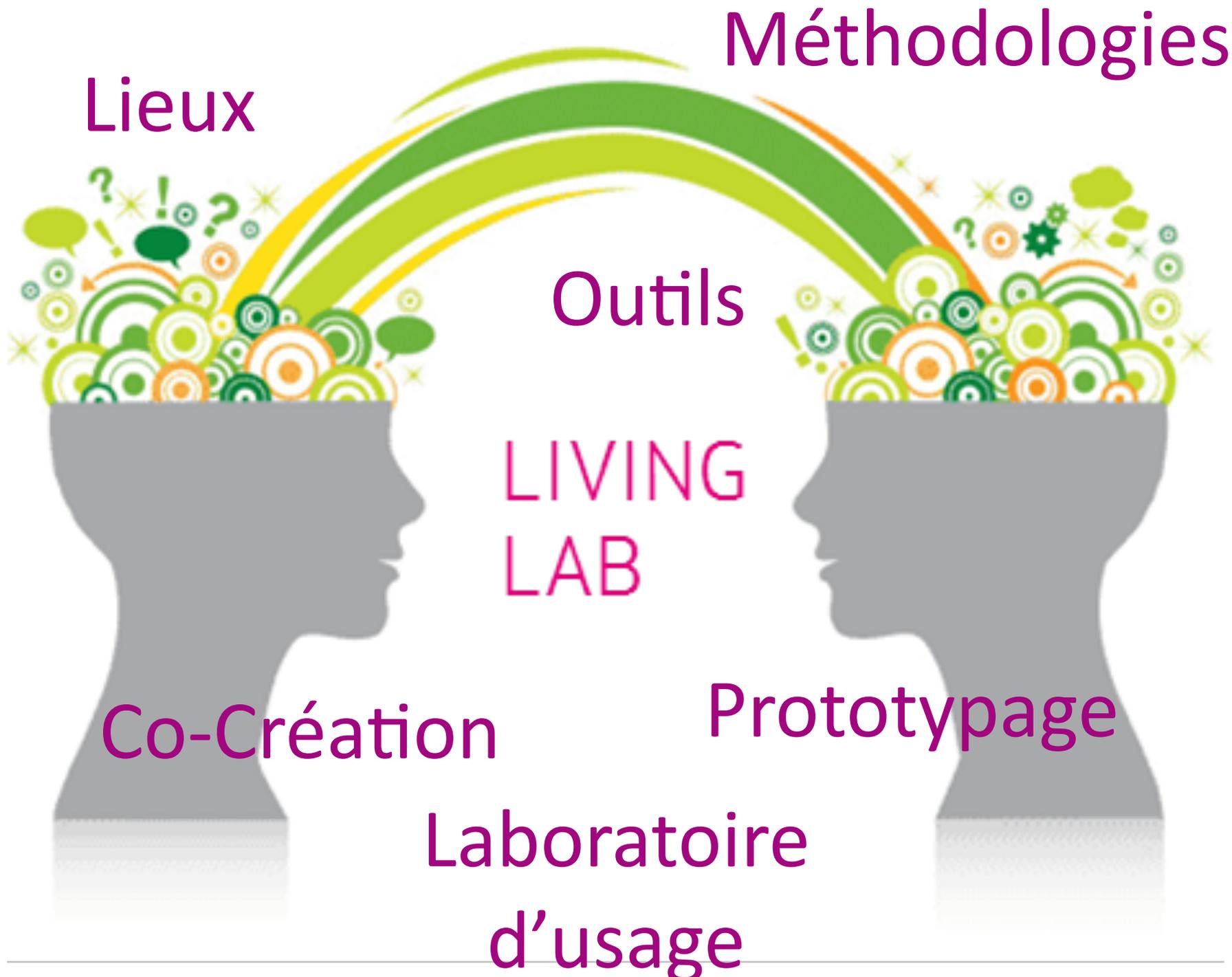
Creativity

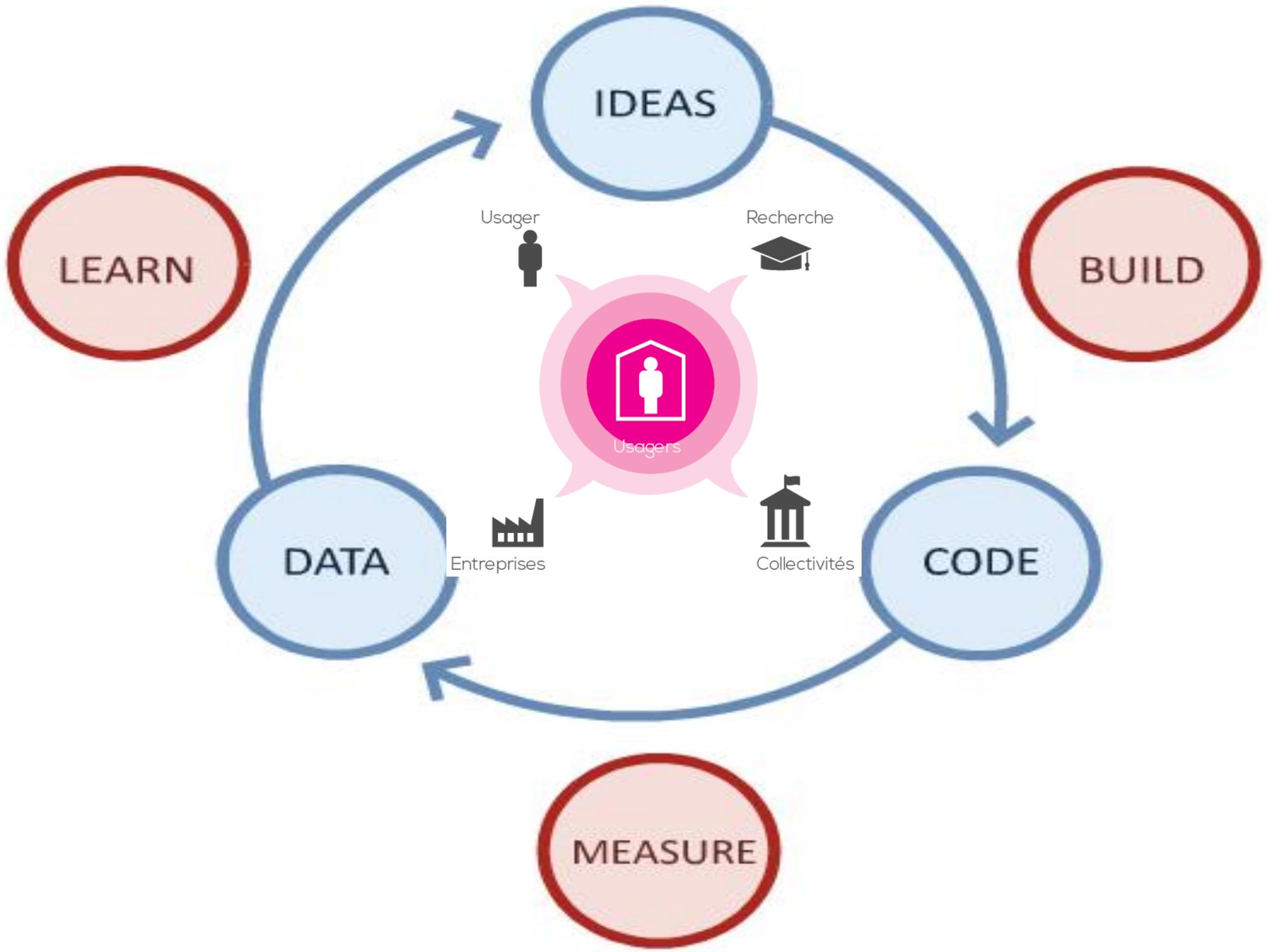
Gastronomy

Science

Technology

SMART GASTRONOMY LAB





IDEAS

Usager

Recherche

LEARN

BUILD

Users

Entreprises

Collectivités

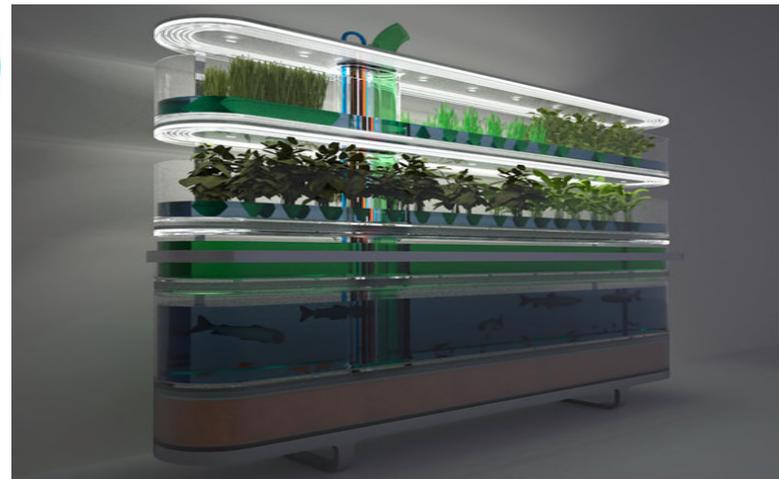
DATA

CODE

MEASURE

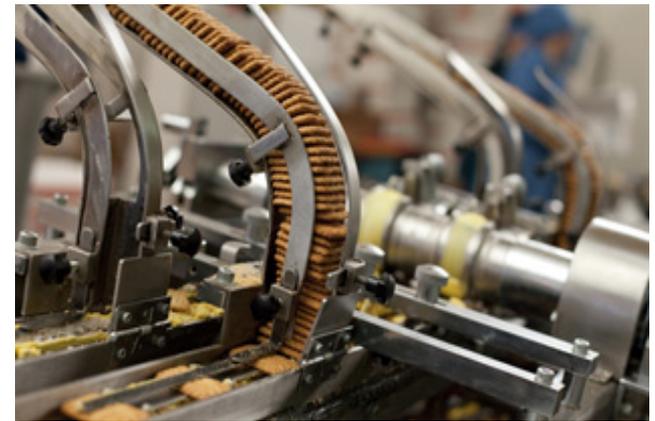


LA NOUVELLE
RÉVOLUTION
INDUSTRIELLE



Nouvelles tendances





Recherche
fondamentale



Recherche
appliquée



Démonstration
et pilotage



Développement
produits/services



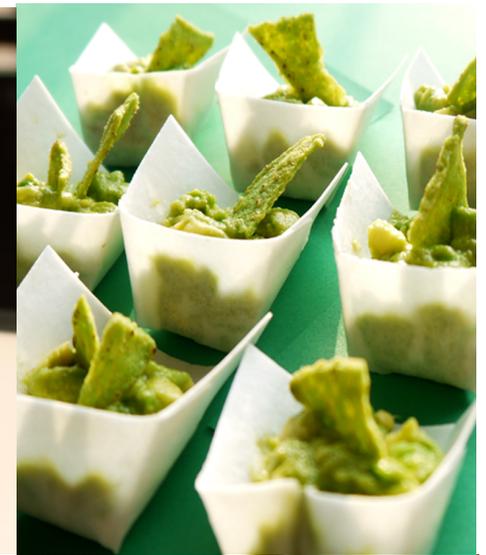
Mise en
marché



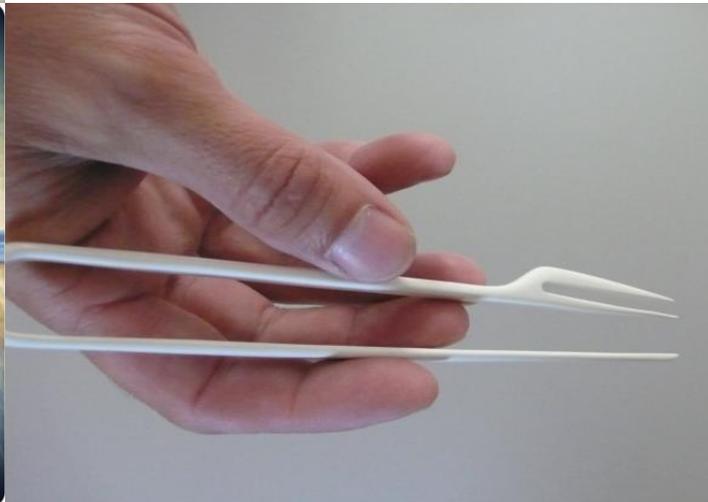
financement public
et privé de la recherche

Gouffre*
Écart pré-commercial**

Fonds de démarrage
Capital de risque
Industrie
Banaues



SMART GASTRONOMY LAB





Industry

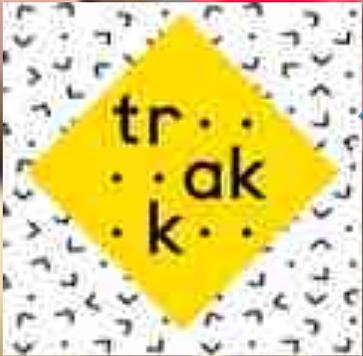


Technology

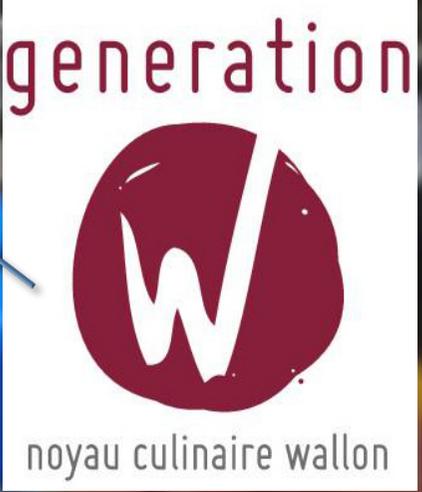


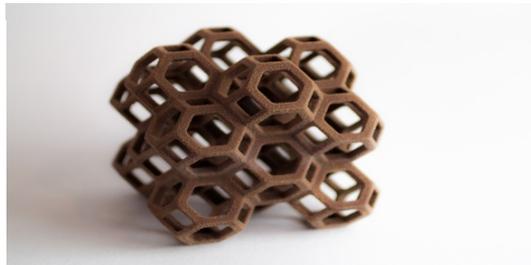
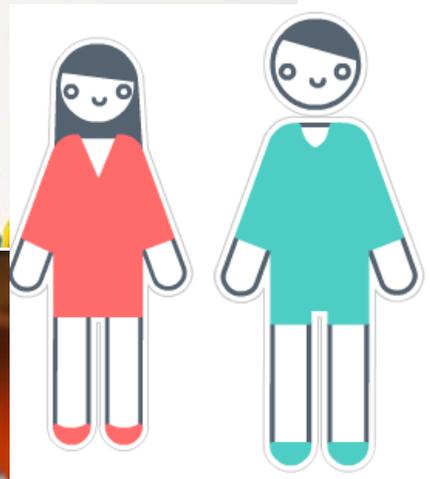
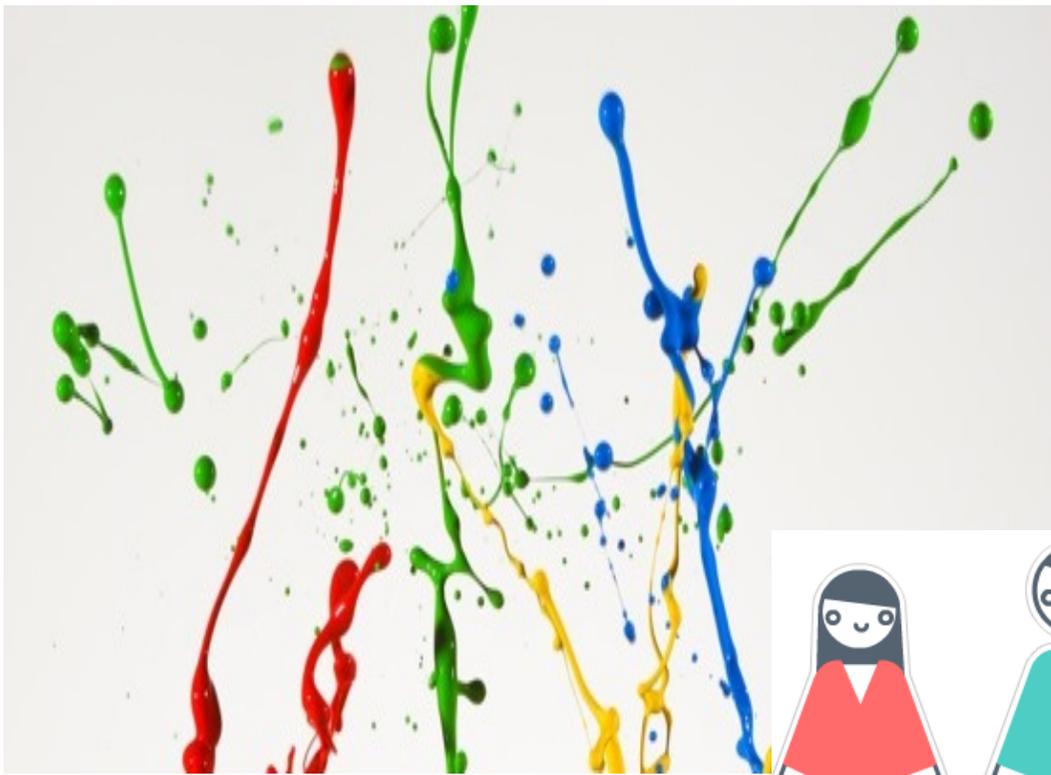
Science

Creativity



Gastronomy





Chef

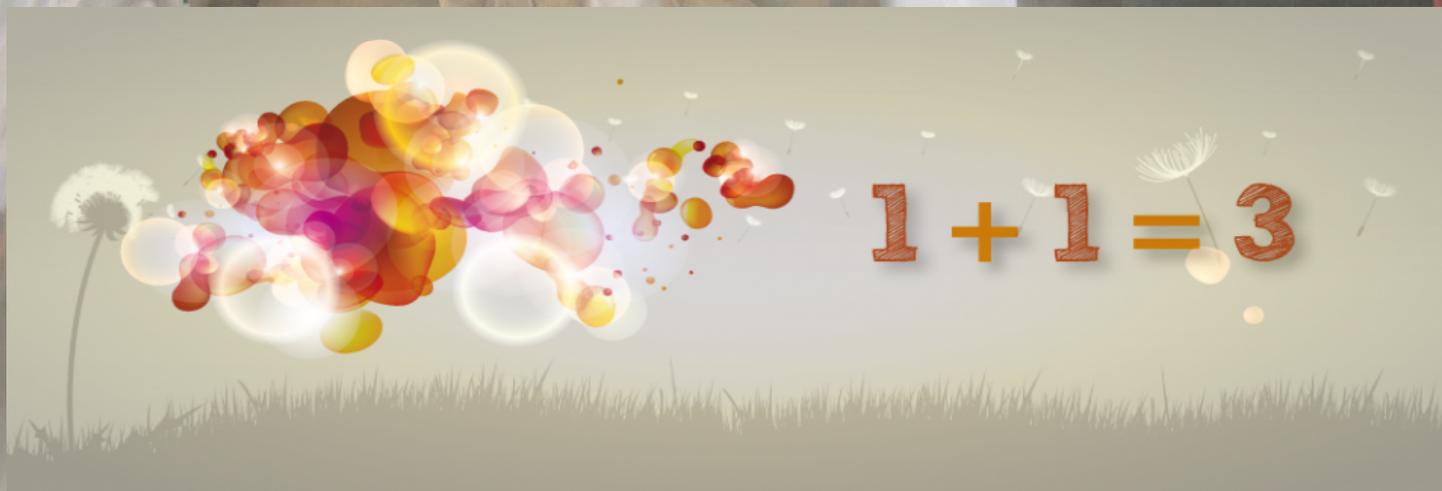
Producteur

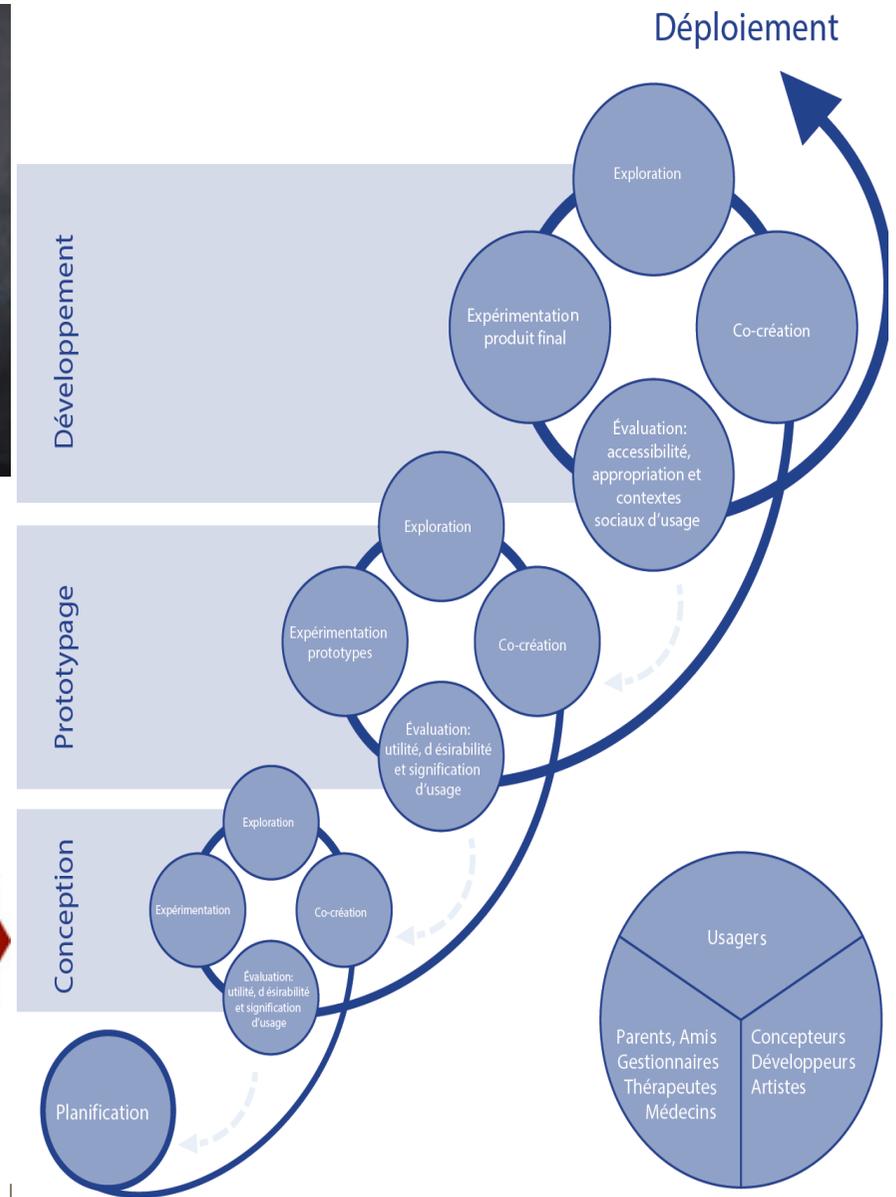
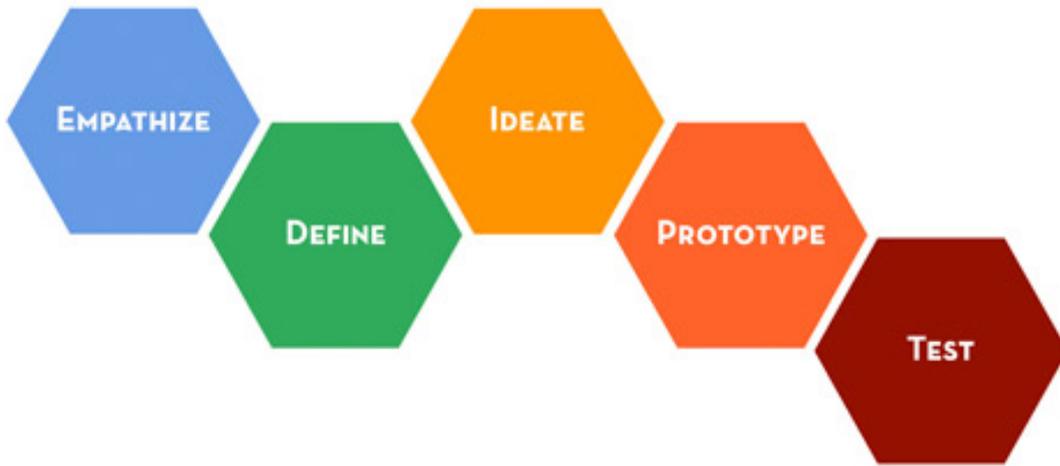
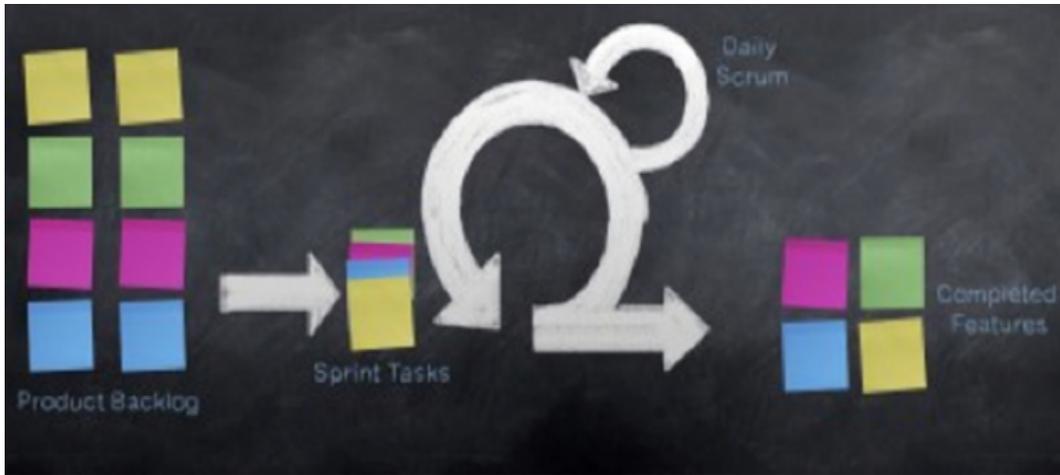
Artiste

Scientifiques

Développeur

Entrepreneur

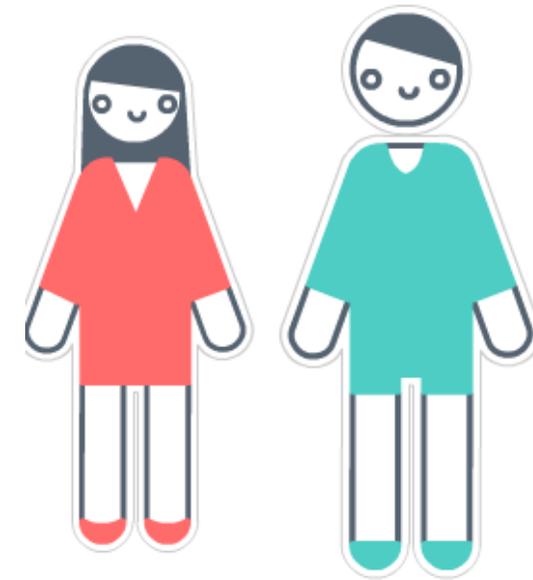
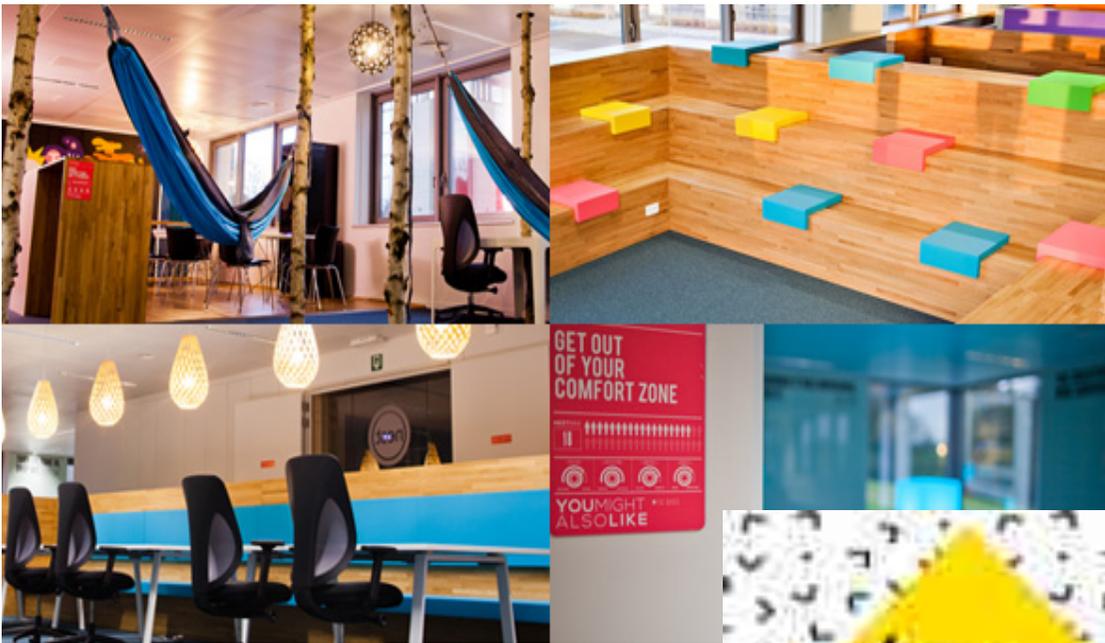






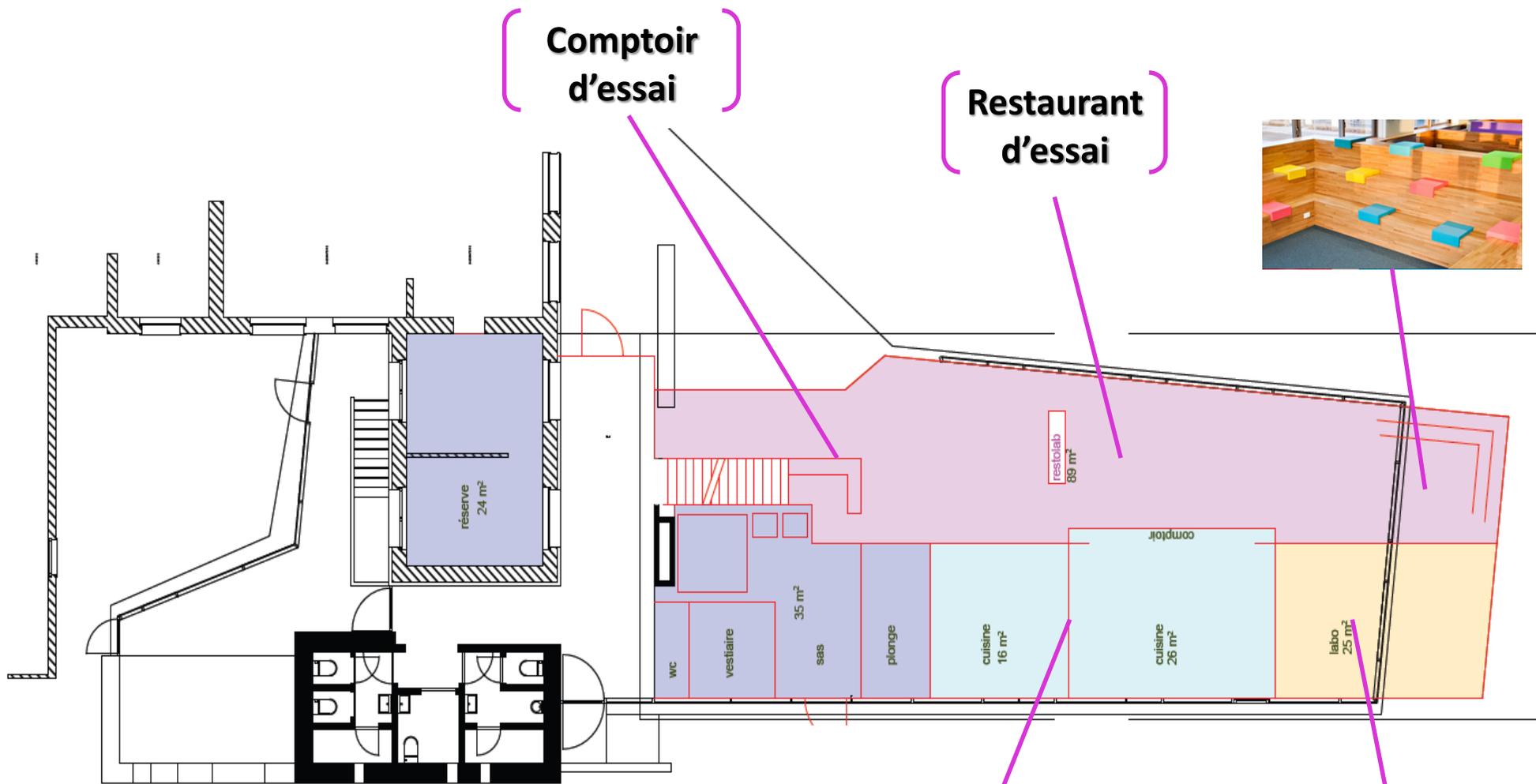
Les Labs ouverts lieux de rencontre, de co-cr ation et d'observation d'usage





**CreativeLab
+
FabLab**





Comptoir d'essai

Restaurant d'essai



Creative kitchen

Laboratoire culinaire

Cooking Lab



Gembloux Agro-Bio Tech
Université de Liège

**Creative
kitchen**

**Laboratoire
culinaire**



**Creative
kitchen**

+

**Laboratoire
culinaire**

**Cooking
Lab**

FabLab Culinaire



**Restaurant
d'essai**





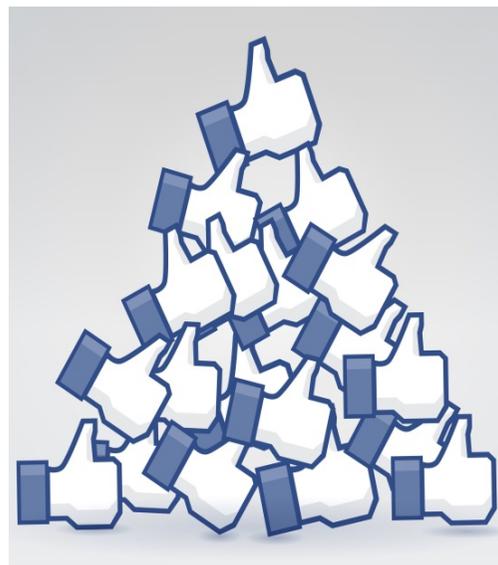
© Francis Amiard

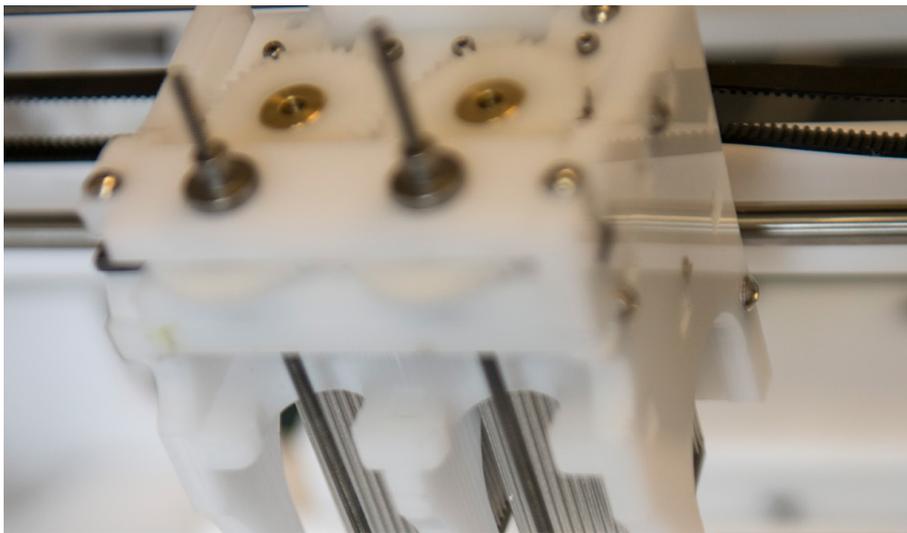
Espaces ouverts et modulables





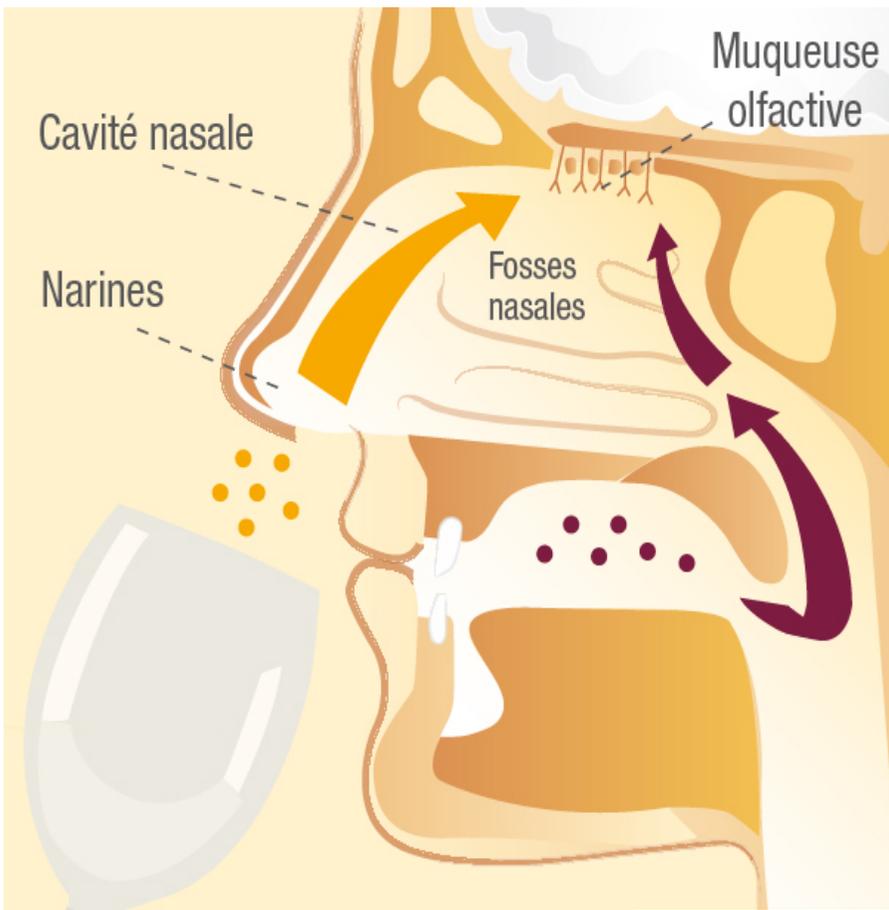
Un Living Lab connecté



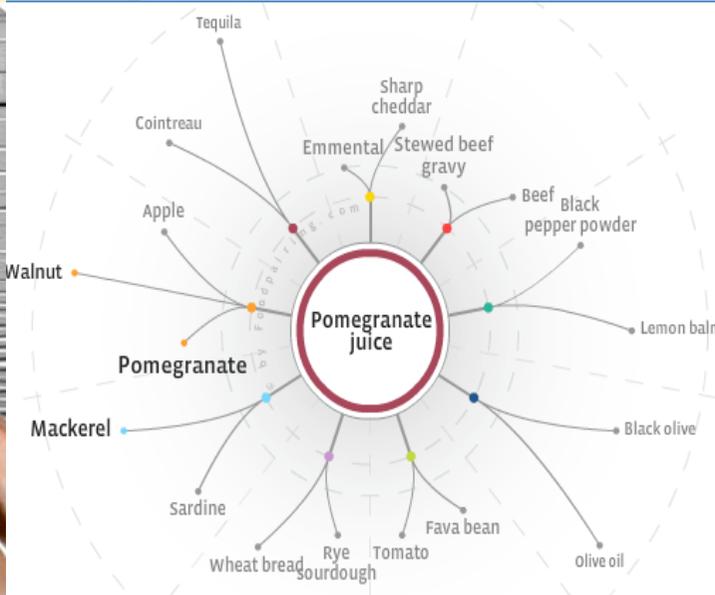


De la recherche scientifique





De la recherche scientifique





Creativity

Technology

Gastronomy

Science



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