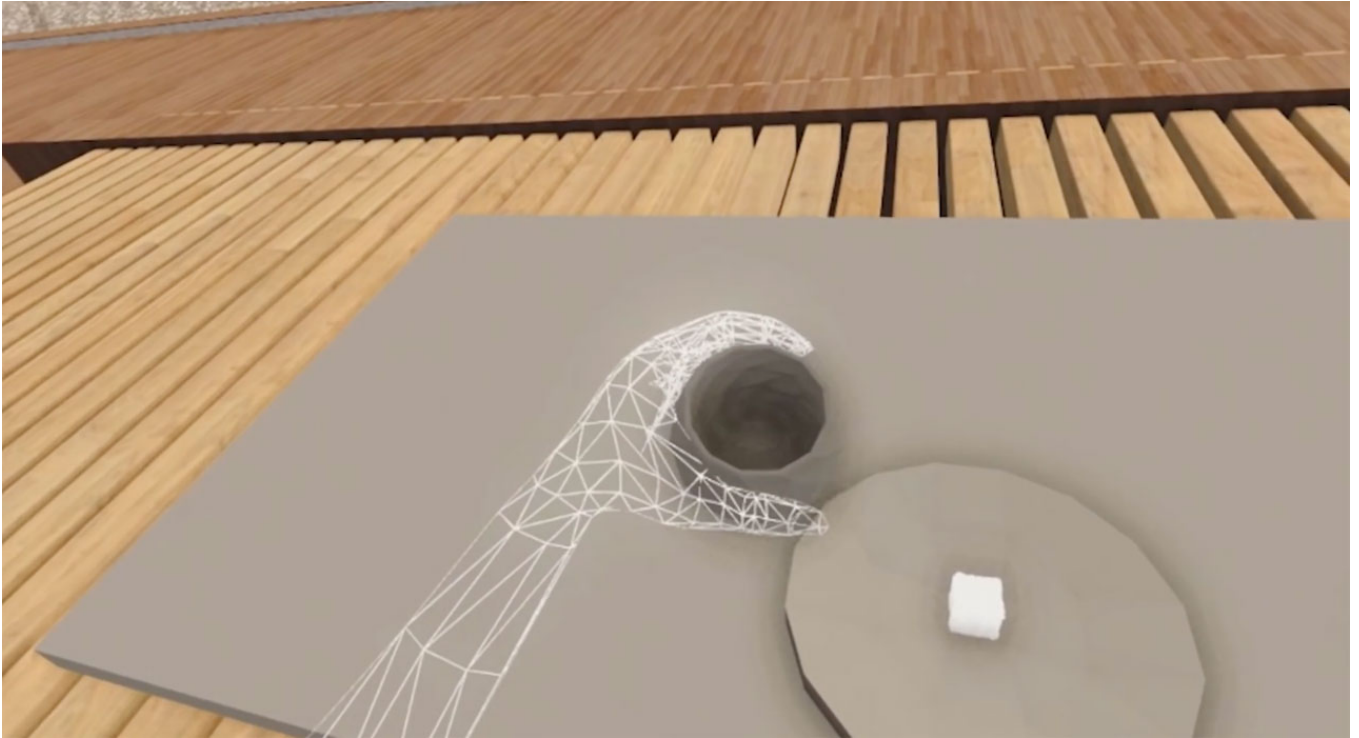


## With VR, algae cubes can taste of anything



Kokiri Lab is a California-based think tank focused on pushing the boundaries of wearable tech. Their latest endeavor, [Project Nourished](#), aims to create the most immersive virtual experience of eating. Using a VR headset, a bone conduction transducer and a scent diffuser, the team turns cubes of agar agar, a jelly-like substance made from algae, into almost any food imaginable.

Users first put on the headset, seeing the virtual food before them, and the bone conduction wearable mimics the sounds and feel of chewing. A VR cocktail glass and utensils let them manipulate the eating experience. The diffuser will also spread the matching scent for the chosen food. With further development, the team believes Project Nourished could be used to assist in elder and disability care and as part of a course of therapy for those with eating disorders. Additionally, by creating chemical copies of potentially endangered foods, the Project could be an unusual ally in sustainability by helping to preserve items for future generations. Those who suffer from allergies could also use the system to enjoy the food they would otherwise miss out on.



What other applications are there for this tech?

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