

Faux Food

EATINGWELL.COM

Anthony Pometto: NASA Food Director

In this era of bioterrorism there will be a trend toward long-shelf-life products and natural antimicrobial extracts from plants.

Dinner in 2050 might include: a glass of red wine—it has a long shelf life, can be stored at room temperature and is good for you—and lasagna that's been irradiated for safety purposes and packed into a heatable pouch. I'll place the pouch into the microwave, hit a button, open it up, and it will taste like Mom's. And there'll be a salad that has been treated with some antimicrobial, antibacterial dip that gives it a long shelf life. For dessert, you might have rum-raisin bread with plum extract. Plum extract will save the world: it's a fat substitute, it's full of antioxidants and it's antimicrobial because of its phenolic compounds.

Anthony Pometto, Director, NASA Food Technology Commercial Space Center, Iowa State University

<http://food.yahoo.com/articles/eatingwell/20313/faux-food>