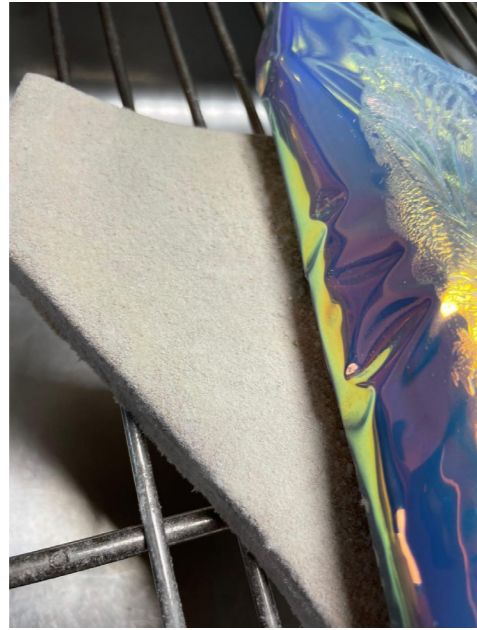


**COLLABORATION WITH DIRECTOR OF FERMENTATION, JASON WHITE  
NOMA FERMENTATION LAB**

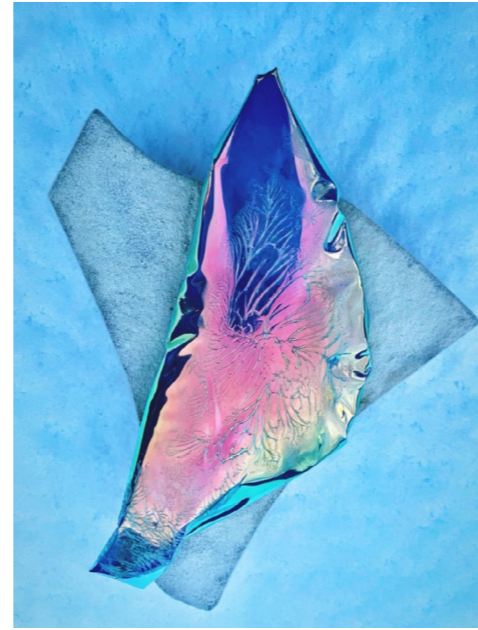
**NOMA RESTAURANT, REFSHALEVEJ 96, 1432 COPENHAGEN K  
DECEMBER 2021 - FEBRUARY 2022**



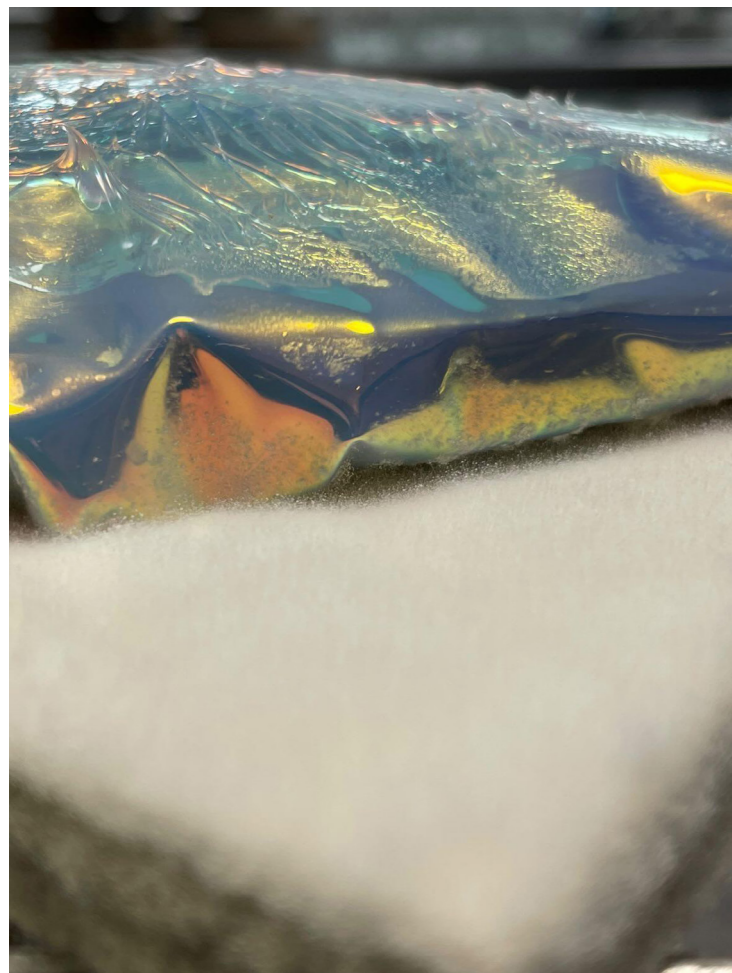
DAY I



DAY II



DAY III



DAY IV



DAY VII

## Non-Fungible Synthetic Token YH-001

During December 2021 until February 2022, Visual Artist Johannes Holt Iversen and Director of Fermentation Jason White began a collaborative project at Noma Restaurant developing upon a work by Johannes Holt Iversen consisting of mold & synthetic materials. The work consist of a plexiglass construction containing a combination of Optical Holographic PVC and grown Mycelium. The objective with the collaboration was to investigate the borders between synthetics and the organic, and where these opposites meet. The collaboration was to build upon new frontiers within both food science and contemporary sculpture.

24.02.2022

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