

Submitted Abstract

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Abstract

Late 2021 the Andean Initiative launched a novel book combo to celebrate the Andes's agrobiodiversity legacy and food patrimony. More than 100 scientists, chefs and photographer were involved in the development of the two volumes: "50 Andean Future Foods" and "50 Recipes for Culinary Innovation" covering the mountain food systems from Argentina, Bolivia, Colombia, Ecuador, Peru to Venezuela.

The research celebrates and characterizes 50 native Andean domesticated and wild foods, the people who grow and harvest them, and those who transform them through ancestral culinary tradition or novo-Andean culinary innovation. The first book describes roots and tubers, grains, legumes, vegetables, herbs, fruits and wild foods from the Andes, and includes detailed information on the origin, varietal diversity, geographical distribution, economic potential, nutritional value and climate adaptation of each species. The second book describes and visually highlight traditional rural recipes and innovations from farmers and top chefs.

The objective of the research and publications are to (1) highlight the potential and challenges to diversify our food systems with native agrobiodiversity through vivid professional photography and up-to-date scientific content on diverse Andean foods, (2) illustrate how we can build on the Andean legacy and build sustainable food systems that are inclusive, nutritious, and nature positive. The research directly contributes to global efforts like the Periodic Table of Food Initiative: an initial list of the world's food diversity for compositional investigation. In parallel the research also contributes to local Andean initiatives aiming to build 'farm to fork' value chains, empower custodians and strengthen agrobiodiversity conservation.