**PRESS RELEASE FOR IMMEDIATE ATTENTION**

***Unusual ingredients - The Experience* is a new multi-sensory tasting adventure which brings to life the relationship between sound and flavour**

**Created by musicians** [**Jacob Thompson-Bell**](https://jacobthompsonbell.com/) **and** [**Adam Martin**](https://unusualingredients.co/adam-martin-bio)**, and food artist** [**Caroline Hobkinson**](https://www.carolinehobkinson.com/)**, *Unusual ingredients* is Willy Wonka mixed with electronic music and cutting edge cross-disciplinary science.**

**Following an album launch and live performances, the full *Unusual ingredients* experience can now be enjoyed in the comfort of your own home with a tasting pack of ingredients for households and families of up to six people along with exclusive access to the online tasting guide and custom-designed music, to uniquely enhance the flavours and textures of each ingredient.**

**The at-home experience features a new bonus track designed to be enjoyed with a sparkling drink**

*Unusual ingredients* - the multi-sensory project that brings to life the relationship between sound and flavour- has launched a new at-home experience for up to six people.

Created by musicians [Jacob Thompson-Bell](https://jacobthompsonbell.com/) and [Adam Martin](https://unusualingredients.co/adam-martin-bio), and food artist [and food anthropologist Caroline Hobkinson](https://www.carolinehobkinson.com/), *Unusual ingredients* draws on the latest gastrophysical research into sensory perception.

The new at-home experience invites households and families to taste a range of ingredients - from thyme-wrapped honey lozenges to seaweed, popping candy to coffee beans- whilst listening to a specially-composed soundtrack, whose exact sonic frequencies and musical gestures are calibrated to enhance the mouthfeel, flavour and provenance of each ingredient.

The experience pack will deliver specially-packaged ingredients for up to six people as well as giving exclusive digital access to the music and the in-depth online tasting guide for a fully immersive experience, guaranteed to challenge and amaze. Think Willy Wonka mixed with electronic music and cutting edge cross-disciplinary science. Created in consultation with Oxford University’s pioneering gastrophysicist Professor Charles Spence, the project has seen the creative team record inside the hives at Leeds Beekeepers Association, trawl the Yorkshire coastline for seaweed and record with microphones attached inside their mouths to capture the perfect crunch.

“We’ve tailored The Experience to work perfectly during our altered way of life. Each pack contains the ingredients and music to bring a little culinary experiment direct into your home” says co-creator Jacob Thomson-Bell. “Exploring the relationship between food and music has been a huge amount of fun and I hope the experience captures that playfulness.”

The at-home experience takes approximately 40 minutes to complete and all the supplied foods are vegetarian. It also features a brand-new bonus track designed to be enjoyed with a sparkling drink of your choice.

Unusual ingredients- the experience is available online now at [www.unusualingredients.co](http://www.unusualingredients.co)

**Comment**

"*Unusual ingredients is an intriguing and successful creative extension of my research into the interactions between sound and flavour perception. Having sampled the music and food pairings myself, I will be following this project closely.”* Professor Charles Spence

**Media Details**

For a press edition of the at-home experience, interviews etc please contact Ruth Marsh on 07824468396 / ruth.marshpr@gmail.com

*Editors Notes*

**About Jacob Thompson-Bell**

Jacob Thompson-Bell is a composer and creative producer. His eclectic output spans concert works, graphic scores, installations, exhibitions and touring productions. Jacob frequently works in close collaboration with other musicians and artists, often playing on cross-modalities between music and other media.

Jacob has written for and worked with The Vegetable Orchestra (Vienna), London Sinfonietta, Nonclassical, London Symphony Orchestra, the Debussy Trio, the Orchestra of Opera North, Ligeti Quartet, Lontano and CoMA; and soloists including Matthew Bourne, Philip Thomas, Joely Koos and Joel Bell. His music has been performed in venues including the Purcell Room, LSO St Luke’s, Iklectik, Howard Assembly Rooms, British Museum and BFI Southbank. Previous projects include ONE, a site-responsive UK-tour of new music and visuals, featuring newly commissioned work from Claudia Molitor; and Fresh Yorkshire Aires, commissioning, exhibiting and performing new graphic-musical work by Yorkshire-based artists Jez riley French, Katie English (a.k.a. Isnaj Dui) and Nigel Morgan.

Jacob has held residencies hosted by Eyemouth Hippodrome, Scotland, (Creative Scotland, Leeds College of Music 2017); Somerset House, London (Sound and Music Embedded Artist in Residence, 2013-15); and LSO St Luke’s, London (LSO Soundhub 2012-14).

**About Adam Martin**

Adam Martin is a music producer who works directly with recorded sound working across the fields of electronic music, experimental music, sonic art and contemporary classical music.

His work explores the possibilities and limitations of recorded sound from specific spaces and musicians in attempt to bring out the hidden details and nuances that lie within. Much of his work is based around restriction and the use of specific sounds as the only source permitted, with the underlying consideration that the origin of a sound has a form of meaning that is central to the communicative potential of a sonic work.

Adam’s primary musical project is called ‘Nightports’, on the Leaf Label, and is based around the aesthetic of restriction – one specific musician is chosen for each iteration of the project and their sounds are manipulated, transformed and shifted to create instrumental and electronic music. To date, Nightports have worked with vocalist Emily Lynn, renowned Jazz pianist Matthew Bourne, ex-Cinematic Orchestra guitarist Stuart McCallum and Mercury Prize nominee Max Hallett (Comet is Coming). Their work has been performed in festivals in the UK and has been toured across Europe.

Adam is also involved with collaborations with a range of artists which have led to installations, concert performances and multimedia productions.

**About Caroline Hobkinson**

Caroline Hobkinson uses food as performance and social commentary. She has been exploring the relationship between art and the senses since 2009.

Trained at Central Saint Martin’s and SOAS, she creates events and sculptural installations, in galleries, museums and public spaces.

Operating within the intersections of Art, Design, Technology, Food and the Senses Caroline has been giving numerous interactive talks and lectures on the subject of food for Unilever, Disney, Seen presents, Central Saint Martin's, Space 10 and many others and appeared in numerous publications.