



Artisanal Foods: What can be Learned from Mind Genomics Coupled with AI Synthesis

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Abstract

This paper presents the application of artificial intelligence to the task of synthesizing and then more profoundly understand different mentalities (mind-sets) in relation to the subject of artisanal foods derived from animals. The approach of combining Mind Genomics thinking about mind-sets with the power of AI might serve as a great beginning point for growing scientific knowledge of this field. Furthermore, AI has the potential to assist businesses and researchers in gaining a more in-depth understanding of the decision-making processes and motivations of individuals working in the artisanal food industry. This can be accomplished through the analysis of data pertaining to consumer behavior, preferences, and attitudes. Despite the fact that there are some restrictions associated with the utilization of artificial intelligence in this particular setting, the advantages of utilizing AI technology to gain an understanding of consumer behavior and preferences in the artisanal food industry are substantial. This can result in more informed decision-making and a more profound comprehension of this intricate and ever-changing subject matter.

Keywords: Artisanal Foods; Mind Genomics; Coupled; AI Synthesis

Introduction

The number of specialty shops, farmer's markets, and food tours in New York City has increased in recent years as a direct result of the growing demand for artisanal foods. The ever-increasing demand for specialty foods is responsible for this turn of events. Customers who are looking for products that are not only one of a kind but also handcrafted are the target audience that these establishments tend to cater to. Additionally, these establishments serve as a means of facilitating connections between food enthusiasts who have interests that are comparable to one another. This is in addition to the fact that they serve as a venue for artisans to display their wares.

The city of New York is a place that is both lively and exciting, making it an ideal location for the flourishing of artisanal food producers. This is because the culture of food in New York City is always evolving and welcoming new flavors and trends. This is the

reason this is the case at the moment. More specifically, this is because the city is always open to new tastes and fashions, which is the reason this is the case. To provide a more specific explanation, this is primarily due to the fact that the culinary culture of the city is continuously developing. Because of this, New York City functions as an excellent location for the expansion of the food industry. It is because of this that those individuals who are responsible for the production of food in the city are provided with the opportunity to take advantage of a wonderful opportunity. It is because of this that they are able to make the most of the opportunity. Consumers in the city are willing to try out a wide variety of cuisines and different kinds of food experiences, which has resulted in the emergence of a market for artisanal products that is not only diverse but also dynamic. This market has emerged as a result of the fact that consumers in the city are hungry. The result of this is the establishment of a market for products that are crafted by hand. As a direct result of the fact that customers in the city are experiencing hunger,

this market has come into existence as a direct consequence. The establishment of a market for artisanal products has been brought about as a consequence of this particular circumstance, which has resulted in the establishment of the market [6,10,20].

The purpose of this paper is to identify and describe the factors that determine consumer attitudes toward artisanal cheeses within the specialty cheese market. Additionally, the paper will describe the reasons behind the growing interest in this premium value sector, which will be demonstrated by two surveys of consumers of artisanal cheese and retailers of specialty foods. The results of the survey that were obtained are presented within the context of a culture of consumption that is undergoing a shift, as well as the concept of a “postmodern” consumerism that is developing. When compared to cheeses that are manufactured in large quantities in factories, consumers of artisanal cheese are more concerned with the distinctive qualities of the products as well as the distinctive characteristics of the cheeses themselves. When it comes to making a purchase decision, consumers place less importance on the price of artisanal cheeses as well as the functional properties of the cheeses themselves. People who consume artisanal cheese engage in a behavior that is referred to as “variety seeking.” A low level of brand loyalty or even cheese-type loyalty is indicated among consumers who fall into this category, which is a result of the extensive assortment of flavors, tastes, and cheese varieties that are readily available. This phenomenon is prompted by the fact that cheese varieties are readily available. Consumers of artisanal cheeses have highly specific and fragmented requirements, and the “plural” nature of the “specialty” cheese market is able to accommodate these requirements in a manner that is satisfactory [18].

Visiting New York City and indulging in the consumption of artisanal foods is a ritual that leaves an impression that is long-lasting. This is because it is a sensory experience that engages all of the senses and leaves an impression that lasts a lifetime. Another reason for this is that it is a sensory experience. This occurs as a result of the fact that the experience leaves an impression that does not completely disappear after it has passed. This indulgence and appreciation for the craftsmanship that goes into the creation of these products begins with the first sight of a beautifully arranged charcuterie board and continues all the way through the last bite of a decadent cheese. This is a process that begins with pleasure and continues until the very end. Taking pleasure is the first step in this process, which continues all the way through to the conclusion. This moment of indulgence and appreciation is the beginning

of this moment, and it begins with the experience of seeing a charcuterie board for the first time. Not only do foods that are made by artisans provide a moment of indulgence, but they also give one the opportunity to appreciate the skilled craftsmanship that goes into the production of a wide range of different items [16,25].

The attitude that people in New York City have toward artisanal foods that come from animals is one of appreciation for quality, craftsmanship, and the one-of-a-kindness of the product. People place a high value on the conventional production techniques and the meticulous attention to detail that goes into the making of these items. There is a feeling of pride that comes from supporting local artisans and small businesses that are enthusiastic about the craft that they practice [19,32].

An investigation into artisanal foods was carried out by the Division of Agricultural and Food Chemistry of the American Chemical Society. These foods have become increasingly popular as a result of social and environmental concerns such as traceability and sustainability initiatives. On the other hand, the term “artisanal” does not have a clear definition or any commonalities across industries. Specifically, the research focused on artisanal products that were produced in Philadelphia and New York, including grain, coffee, ice cream, cheese, and chocolate. Artisanal products have become overused and have lost their meaning as a result of the absence of guidelines and regulations governing their use [5].

For example, charcuterie, cheese, and specialty meats are some of the most interesting examples of artisanal foods that can be found in New York City. The production of these items frequently involves the utilization of time-honored methods and regional, high-quality components. Those with adventurous palates in New York City are drawn to the artisanal food scene because of the wide range of flavors and textures that are available. Farmers markets, food festivals, specialty stores, and online are some of the places where New York’s artisanal food producers sell their products. The pride that they feel comes from imparting their expertise and enthusiasm for their craft to their clientele. A significant number of artisans employ production methods that are both environmentally friendly and open to public scrutiny. Artisanal foods are consumed by residents of New York City at a variety of events, including dinner parties, picnics, and as presents for special occasions. These products stand out in a competitive market due to their high quality and one-of-a-kind characteristics, and customers take pleasure in the sensation of savoring something that has been handcrafted and made with careful consideration [9,29].

Charcuterie is a term that refers to the process of producing cured meats and sausages. People who live in New York City have a profound appreciation for the artistry and skill that goes into the production of charcuterie. Charcuterie is commonly referred to as “charcuterie for the people.” The process is referred to by the term “charcuterie,” which is a term. The process of putting together a charcuterie board that is not only delicious but also aesthetically pleasing is something that they take complete pleasure in. One of the activities that they take pleasure in doing is this one. The purpose of this endeavor is to make use of a wide variety of meats in conjunction with cheeses, pickles, and spreads [2,3].

People in New York City who have a strong interest in cheese look for artisanal cheeses that have been aged to perfection and are produced using milk that is sourced from the surrounding area. As well as the connection that is made to the land and animals that produce the milk, they appreciate the variety of flavors and textures that are offered by cheeses that are produced in small batches. In addition, they appreciate the fact that the cheeses are produced in small batches. The terroir, which is also referred to as the taste of place, is being utilized by artisan cheesemakers in the United States in order to differentiate their cheese from the production of commodity cheese and to demonstrate the agrarian, environmental, social, and gastronomic values that their cheese possesses. A number of individuals are of the opinion that they are able to reverse engineer terroir cheeses in order to make rural economies and the environment more environmentally friendly. In order to achieve reterritorialization, it is necessary to de-fetishize the process of food production. On the other hand, the marketing of terroir has the potential to turn “terroir” into a commodity fetish. Talking about the terroir of the United States demonstrates the efforts that cheesemakers make to achieve a balance between the sociomoral and economic values that are reflected in their artisan cheese [26].

There is a strong desire among people who are passionate about food in New York City for specialty meats, such as steaks that have been dry-aged and other cuts that are not typically found in restaurants. Not only do they value the commitment to using animals that have been raised in an ethical manner, but they also value the craftsmanship and expertise that is required to produce these premium cuts of meat. They value both of these aspects. They place importance on both of these facets [13,24,30].

Artisanal food producers in New York City frequently place a significant emphasis on ethical and environmentally responsible business practices. This is a common practice in the city. They place a high priority on the welfare of animals, obtain their ingredients from local farmers and producers, and make every effort to reduce the amount of waste that is generated during the production process [7,8,12].

Within the city of New York, there are a significant number of food producers who are well-known for the artisanal methods that they use in the production of their goods. When it comes to developing these products, these producers work together with other local businesses and chefs in order to come up with products that are not only one of a kind but also innovative and forward-thinking. When it comes to the food industry, these partnerships contribute to the development of a sense of community and support, which ultimately leads to the introduction of exciting new products and services for customers to try out.

The desire for high-quality, flavorful products that provide a dining experience that is both one of a kind and something that will be remembered for a long time is what is driving the trend toward artisanal foods in New York City. This desire is what is driving the trend toward traditional foods. This desire, which is the most important driving force, can be attributed to the trend toward artisanal foods, which is increasing in popularity. The kind of dining experience that people want to remember is something that they will want to do in the future, so they want to remember it whenever they have the opportunity to do so. For the purpose of demonstrating their support for the native artisans of the city and to take advantage of the most desirable offerings that the city has to offer, consumers are willing to pay a higher price for these specialized items even though they are more expensive. As a means of demonstrating their support for the Indigenous artisans who are employed within the city, this action is being taken [4,14,31].

When they are out shopping for artisanal foods, New Yorkers frequently look for labels or certifications that indicate the products they buy are made using traditional methods and high-quality ingredients. This is because New Yorkers are known to care about the quality of the food they buy. In addition, when they are out shopping for artisanal foods, they look for these particular things. They are also more likely to purchase those products as a direct result of this, which is another consequence. Regarding the production of

food, they place a high value on transparency and are interested in gathering information about the locations from which their food originates as well as the methods that are used to prepare it. In addition, they are curious about the methods that are used to prepare it [1,11,15,17,21,27].

Mind-Sets about artisanal food of animal origin-Combining mind genomics worldview with AI

With the extensive knowledge available about foods, and especially about artisanal foods, the question emerged regarding the ability of AI, artificial intelligence, to paint a coherent picture of artisanal foods of animal origin. The approach taken here was to work with a previously established approach, the emerging science of Mind Genomics. Through a well-established set of research steps, Mind Genomics has been able to demonstrate repeatedly that in topics of the everyday, there exist different mind-sets of people, different points of view about what is important. The science of Mind Genomics focuses on creating repositories of knowledge about these mind-sets, to what message are they sensitive, and how to identify them [23,24,28].

The methods used by Mind Genomics are empirical. Rather than asking a person to rank order or rate the importance of different general aspects of a topic, Mind Genomics works in a seemingly more complex way, but one which is grounded in experiential reality, not grounded in guesswork. In simplest terms the researcher identifies four questions about a topic which tell a story. For each question the researcher identifies four alternative phrases, different answers to the same question. These phrases are called elements. The researcher combines the elements or answers from the different questions into 24 unique combinations for each respondent. The combinations are called vignettes. Each respondent evaluates a different set of vignette. The ratings assigned by the respondent are analyzed by OLS regression. The output comprise a set of 16 coefficients, one per respondent. (There is no additive constant). The final analysis clusters the respondents based upon their coefficients, to general a smaller set of groups, so-called mind-sets. These are respondents who are similar in their pattern of reactions to the elements, and whose patterns make sense.

Part 1-Instructing AI to ask questions and then synthesize and explain mind-sets

With the introduction of ChatGPT in 2022 [22] the possibility emerged that AI might be able to synthesize these mind-sets from its own vast database of information. Several iterations of experiments showed that it was possible to suggest to AI that for a spe-

cific topic question there would be precisely three mind-sets. Only the existence of three mind-sets was specified to AI. The specific characteristics of the mind-sets was left to AI. When the 'knowledge statement' of three mind-sets was asked in conjunction with a specific questions, the results emerged with seemingly meaningful statements which made a great deal of sense.

Table 1 shows the instructions to the Chat GPT. 'Behind the scenes', there was a detailed set of standardized prompts, set up to provide the type of information shown in Table 2. The set of questions generated was generated by AI in the first 'run' of the program. The questions generated was part of the specific AI interactions programmed for the study. This programmed AI, specific for Mind Genomic type word, was called 'SCAS', or Socrates as a Service. Afterwards, AI was suggested to provide and explain three mind-sets for each question asked of it.

I am doing a project on people thinking about different aspects of artisanal foods of animal origin in the New York City market. Please describe in detail the nature of mind-sets in New York about these products. Explain how people think about the foods Explain what type of foods they find to be most interesting when thought of as artisanal foods. Explain the nature of how people sell these foods. Explain how and when people consume these foods. For each answer above, write the answer in six sentences. Every issue or question should have a separate answer. Make the writing interesting. When you write, each answer, try to think of three different mind-sets for that answer; and explain in detail that answer from the point of view of each mind-set

Table 1: The specification of three unnamed mind-sets given to the AI, with the mind-sets not specified.

Table 2 shows seemingly 'reasonable' mind-set, viz., at the surface clearly appropriate to the question, and a clear presentation of each. The nature of the mind-set changed to fit the question. Not shown is the approach worked well when the request was changed, exploring 2-5 mind-sets. At six mind-sets the some of the tightness of the definition ceased making sense in some cases. The sense emerging from this exercise is that it is possible for AI to create its own set of questions for a topic, and when correctly prompted, use those questions as the basis of creating three patterns of answers based upon a request by the use to identify three qualitatively different patterns called 'mind-sets.'

How do people in New York City view artisanal foods of animal origin?

Mind-set 1: Some people in New York view artisanal foods as a symbol of luxury and status, valuing the craftsmanship and quality that goes into producing these products.

Mind-set 2: Others see artisanal foods as a way to support local farmers and producers, appreciating the dedication to traditional methods and sustainable practices.

Mind-set 3: There are also individuals who view artisanal foods as a means to explore different cultural flavors and culinary experiences, enjoying the uniqueness and diversity of these products.

How do people in New York view the sustainability and ethical practices of artisanal foods of animal origin?

Mind-set 1: Some individuals prioritize supporting producers who follow sustainable and ethical practices, valuing transparency in sourcing and production methods to ensure the welfare of animals and the environment.

Mind-set 2: Others are drawn to artisanal foods that are certified organic or produced using regenerative agriculture techniques, seeking out products that align with their values of promoting biodiversity and reducing ecological impact.

Mind-set 3: There are also consumers who view artisanal foods as a way to connect with the origins of their food, appreciating the care and respect that small-scale producers show towards their animals and the land they steward.

How do New Yorkers perceive the price point of artisanal foods of animal origin compared to mass-produced options?

Mind-set 1: Some individuals are willing to pay a premium for artisanal foods, considering the higher cost as a reflection of the quality, craftsmanship, and dedication that goes into producing these products.

Mind-set 2: Others may view the price of artisanal foods as an investment in supporting local farmers and producers, recognizing the value of sustaining small-scale agriculture and traditional food practices.

Mind-set 3: There are also consumers who see the price of artisanal foods as a way to treat themselves to a special indulgence, prioritizing the unique flavors and experience that these products offer over cost considerations.

How do different generations in New York City perceive the trend of artisanal foods of animal origin?

Mind-set 1: Some older generations may view artisanal foods as a return to traditional methods and values, appreciating the nostalgia and authenticity of products made with care and expertise.

Mind-set 2: Younger generations may see artisanal foods as a way to connect with their peers and engage with food culture, valuing the social aspect and experiential nature of exploring unique and trendy products.

Mind-set 3: There are also individuals of all ages who view artisanal foods as a way to stay informed about food trends and support local businesses, staying current with the latest offerings and supporting the growth of the artisanal food movement.

What types of artisanal foods of animal origin are considered most interesting in New York?

Mind-set 1: Many New Yorkers find cheeses made from local dairy farms to be particularly intriguing, appreciating the complex flavors and textures that can only come from small-batch production.

Mind-set 2: Some individuals are drawn to charcuterie made from heritage-breed animals, valuing the rich flavors and traditional curing techniques that set these products apart from mass-produced options.

Mind-set 3: Others are fascinated by specialty meats like dry-aged steaks or wild game sausages, seeking out unique and uncommon cuts to add excitement to their culinary repertoire.

How do food enthusiasts in New York City engage with the community around artisanal foods of animal origin?

Mind-set 1: Some food enthusiasts may join food clubs or tasting groups to connect with like-minded individuals who share their passion for artisanal products, enjoying the camaraderie and shared exploration of new flavors and experiences.

Mind-set 2: Others may attend food events, workshops, or farm tours to learn more about the process of producing artisanal foods and engage with producers and experts in the field, deepening their knowledge and appreciation for the craft.

Mind-set 3: There are also food enthusiasts who actively support local farmers markets, specialty food stores, and restaurants that feature artisanal products, contributing to the community and ecosystem that sustains the artisanal food industry in New York City.

How do people in New York City consume artisanal foods of animal origin?

Mind-set 1: Some individuals enjoy these products in the comfort of their own homes, savoring the flavors and quality of artisanal cheeses, charcuterie, and meats as part of a special meal or snack.

Mind-set 2: Others incorporate artisanal foods into their social gatherings and events, impressing guests with a curated selection of locally sourced and meticulously crafted items that elevate the dining experience.

Mind-set 3: There are also food enthusiasts who seek out tasting events, pop-up dinners, and culinary workshops to explore the world of artisanal foods firsthand, engaging with producers and fellow consumers to deepen their appreciation for these unique offerings.

What role do cultural influences play in shaping the perception of artisanal foods of animal origin in New York?

Mind-set 1: Some people in New York are influenced by culinary traditions from their own cultural background, seeking out artisanal foods that remind them of flavors and techniques from their heritage.

Mind-set 2: Others are curious about exploring new and unfamiliar cuisines through artisanal products, embracing the opportunity to taste unique flavors and ingredients that reflect a diverse range of cultural influences.

Mind-set 3: There are also individuals who value the story and cultural significance behind artisanal foods, appreciating the craftsmanship and heritage passed down through generations that enrich the experience of enjoying these products.

How does the accessibility of artisanal foods of animal origin impact the way people in New York City perceive and consume these products?

Mind-set 1: Some individuals may seek out artisanal foods that are easily accessible through local markets, online platforms, or subscription services, valuing convenience and variety in their culinary choices.

Mind-set 2: Others may prioritize visiting specialty shops, farmers markets, and food events to discover unique and exclusive artisanal products, enjoying the thrill of exploring hidden gems and limited-edition offerings.

Mind-set 3: There are also consumers who appreciate the diversity and range of artisanal foods available in New York City, embracing the opportunity to experiment with different flavors, styles, and producers to enrich their dining experience.

How do artisans and producers of artisanal foods of animal origin in New York City showcase their craftsmanship and expertise?

Mind-set 1: Some artisans may host workshops, demonstrations, or tastings to engage with consumers and educate them about their production methods, ingredients, and unique flavor profiles, creating a personal and interactive experience that deepens the connection between producer and consumer.

Mind-set 2: Others may collaborate with chefs, restaurants, or specialty stores to feature their products in curated menus, events, or promotions, leveraging these partnerships to reach a broader audience and elevate the visibility and reputation of their brand.

Mind-set 3: There are also artisans who participate in food competitions, awards, or certifications to showcase the quality and excellence of their products, gaining recognition and credibility within the artisanal food community and establishing themselves as leaders in their field.

How do people in New York sell artisanal foods of animal origin?

Mind-set 1: Some producers sell their products directly to consumers at local farmers markets or through online platforms, emphasizing the personal connection and transparency of buying directly from the source.

Mind-set 2: Others partner with specialty food stores or upscale restaurants to showcase their products, leveraging the added exposure and credibility of having their items featured in curated spaces.

Mind-set 3: There are also artisans who collaborate with food subscription services or participate in food festivals and tastings to introduce their products to a wider audience, highlighting the exclusivity and limited availability of their offerings.

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How do chefs and restaurateurs in New York City incorporate artisanal foods of animal origin into their menus?

Mind-set 1: Some chefs may partner with local farmers and producers to source artisanal ingredients for their dishes, emphasizing the quality and provenance of the products to create a unique and memorable dining experience for their guests.

Mind-set 2: Others may collaborate with artisans to develop custom-made products exclusive to their restaurant, showcasing the creativity and craftsmanship of these specialty items that set their establishment apart from others.

Mind-set 3: There are also chefs and restaurateurs who actively promote and feature artisanal foods on their menus, using these products as a way to differentiate their cuisine, support the local food community, and connect with discerning diners who appreciate the value of artisanal offerings.

How do food bloggers and influencers in New York City contribute to the promotion and popularity of artisanal foods of animal origin?

Mind-set 1: Some food bloggers may collaborate with artisanal producers to showcase their products and share their stories with a wider audience, leveraging their platform to educate and inspire followers about the craftsmanship and artistry behind these foods.

Mind-set 2: Others may organize tasting events, product reviews, or curated guides featuring artisanal products, creating buzz and excitement around these offerings and generating interest and demand among their followers.

Mind-set 3: There are also influencers who actively engage with the artisanal food community, attending tastings, pop-up events, and farm tours to immerse themselves in the world of artisanal foods and connect with producers and consumers who share their passion for quality and authenticity.

Table 2: The 14 topical questions generated by AI regarding artisanal food, and an explication of three mind-sets who look at the topic from distinctly different points of view.

‘Behind the scenes’, the SCAS, the set of prompts embedded into the Mind Genomics studies, continues its work. Once the study is completed, SCAS moves through the results, originally generated by AI, and then re-analyzes the data. Table 3 shows one of the analyses called ‘Perspectives.’ For each question the focus of

‘Perspectives’ is to say what appears to be a positive, what appears to a negative, and a third comment about what the summary of those two points for the particular question is. This analysis returns within 20 minutes after the close of the session, with the analysis embedded into the “Idea Book”, an Excel worksheet developed for each iteration.

Perspectives - higher level AI analysis of the AI-generated mind-sets	
	Perception and value of artisanal foods in New York City
	Plus: Growing appreciation for high-quality, locally sourced foods
	Minus: Higher prices may be a barrier for some consumers
	Interesting: Cultural diversity in the city leads to a wide variety of artisanal food options
	Channels for selling and consuming artisanal foods in New York City
	Plus: Opportunities for small businesses to thrive in farmers markets and specialty stores
	Minus: Competition with larger food retailers can be challenging
	Interesting: Online platforms and food delivery services are changing the way artisanal foods are distributed
	Sustainability and ethical practices in the artisanal food industry in New York City
	Plus: Focus on environmental and social responsibility is gaining traction
	Minus: Higher costs associated with sustainable practices may impact affordability
	Interesting: Collaborations between local producers and environmental organizations are promoting sustainable practices
	Cultural influences on artisanal foods in New York City
	Plus: Fusion of different cuisines and culinary traditions leads to unique and diverse artisanal food offerings
	Minus: Balancing authenticity with commercial appeal can be a challenge
	Interesting: Popularity of food trucks and pop-up events showcase a melting pot of flavors and influences
	Pricing and consumer behavior in the artisanal food market in New York City
	Plus: Growing demand for premium and specialized food products
	Minus: Economic factors may limit affordability for some consumers
	Interesting: Consumer willingness to pay for quality and uniqueness drives the artisanal food market
	Generational engagement with artisanal foods in New York City
	Plus: Younger generations are driving trends towards healthier and more sustainable food options
	Minus: Older generations may be less open to trying new and unfamiliar artisanal foods
	Interesting: Social media plays a significant role in shaping preferences and awareness among different age groups
	Community engagement and accessibility of artisanal foods in New York City
	Plus: Community-supported agriculture and food cooperatives promote local and sustainable food sources
	Minus: Limited availability and distribution of artisanal foods in certain neighborhoods
	Interesting: Local food festivals and events bring communities together to celebrate and support artisanal food producers
	Incorporation of artisanal foods into menus in New York City
	Plus: Restaurants and chefs are incorporating artisanal ingredients to enhance flavor and quality of dishes
	Minus: Cost and availability of artisanal ingredients may limit menu options for some establishments
	Interesting: Collaboration between chefs and local producers is driving innovation and creativity in the culinary scene
	Promotion and advocacy for artisanal foods in New York City
	Plus: Growing awareness and support for small-scale food producers and sustainable practices
	Minus: Limited resources and competition can make it challenging for artisanal food businesses to promote their products
	Interesting: Influencers and food bloggers play a significant role in promoting and popularizing artisanal foods in the city
	Showcasing craftsmanship and expertise in the artisanal food industry in New York City
	Plus: Emphasis on artisanal techniques and traditional craftsmanship adds value and authenticity to food products
	Minus: Limited recognition and visibility for small-scale producers in a competitive market
	Interesting: Workshops and food tours offer opportunities for consumers to learn about the craftsmanship behind artisanal foods
	Seasonal and regional influences on artisanal foods in New York City
	Plus: Embracing seasonal and local ingredients enhances flavor and freshness of artisanal foods
	Minus: Seasonal availability may limit the variety of artisanal foods offered throughout the year
	Interesting: Farm-to-table movements and seasonal menus highlight the importance of supporting local farmers and producers.

Table 3: Positive, negative and interesting aspects emerging from a holistic analysis by AI of the information in Table 2.

The ‘behind-the-scenes’ analysis of information generated previously by AI (see Table 2) continues with a listing of interested audiences, opposing audiences, and audiences having a completely different, presumably unexpected viewpoint (see Table 4). Once again the ‘information’ generated by the AI come from the topic-relevant material synthesized by AI (see Table 2).

Interested Audiences	
<p>Food enthusiasts and culinary aficionados: This audience is likely to be highly interested in the topic questions as they have a passion for exploring, tasting, and learning about artisanal foods of animal origin. They are likely to appreciate the craftsmanship, quality, and unique flavors of these products and may actively seek out opportunities to engage with producers, attend tastings, and support the local food community.</p> <p>Local farmers and producers: Individuals involved in producing artisanal foods of animal origin in New York City are likely to be interested in the topic questions as they pertain to their industry and market. They may be interested in learning about consumer perceptions, trends, and strategies for selling and promoting their products, as well as gaining insights into how to showcase their craftsmanship and expertise.</p> <p>Chefs and restaurateurs: Professionals in the culinary industry who work with artisanal foods of animal origin are likely to find the topic questions relevant to their work. They may be interested in learning how to incorporate these products into their menus, collaborate with artisans, and engage with the local food community to enhance their dining offerings and differentiate themselves in the market.</p> <p>Food bloggers and influencers: Individuals who create content and promote food-related products and experiences to their followers may be interested in the topic questions as they relate to popular trends, unique products, and engaging with the artisanal food community. They may be interested in exploring new culinary experiences, collaborating with artisans, and sharing their discoveries with their audience.</p> <p>Consumers interested in sustainable and ethical food practices: Individuals who prioritize supporting sustainable and ethical food practices may be interested in the topic questions as they relate to the sourcing, production, and consumption of artisanal foods of animal origin. They may be interested in learning about the practices of producers, the impact on animal welfare and the environment, and how to make informed choices that align with their values.</p>	<p>ly different, presumably unexpected viewpoint (see Table 4). Once again the ‘information’ generated by the AI come from the topic-relevant material synthesized by AI (see Table 2).</p>
Opposing Audiences	
<p>Individuals on a budget: Some people may oppose the topic of artisanal foods of animal origin in New York City due to the perception that these products are expensive and cater to a more affluent demographic. They may feel that the high price point of artisanal foods makes them inaccessible and unaffordable, leading to opposition towards the trend of prioritizing quality and craftsmanship over affordability.</p> <p>Environmental activists: Some environmental activists may oppose the topic of artisanal foods of animal origin in New York City due to concerns about the sustainability and ethical practices of animal agriculture. They may argue that artisanal foods, even those produced using traditional methods, contribute to environmental degradation, animal welfare issues, and increased greenhouse gas emissions. As a result, they may advocate for plant-based alternatives or sustainable farming practices as a more ethical and environmentally friendly food choice.</p> <p>Animal rights advocates: Individuals who prioritize animal welfare and rights may oppose the topic of artisanal foods of animal origin in New York City due to ethical concerns surrounding the treatment of animals in the food production process. They may argue that artisanal products, while potentially higher in quality, still involve the exploitation and harm of animals for human consumption. As such, they may advocate for vegan or plant-based alternatives as a more ethical and compassionate choice for consumers.</p> <p style="text-align: center;">Alternative viewpoints on the topic questions could include:</p> <p>Some New Yorkers may view artisanal foods of animal origin as unnecessary extravagances, preferring more affordable and practical food options.</p> <p>Some individuals may value the convenience and consistency of mass-produced foods over the perceived quality and uniqueness of artisanal products.</p> <p>Some consumers may prioritize factors such as convenience, taste, and health benefits over the sustainability and ethical practices of artisanal foods of animal origin.</p> <p>Some chefs and restaurateurs may see incorporating artisanal foods into their menus as a marketing tactic to attract a certain demographic rather than a true commitment to supporting local producers and sustainable practices.</p> <p>Some food bloggers and influencers may focus more on trends and aesthetics rather than the craftsmanship and authenticity of artisanal foods, potentially influencing their followers to prioritize style over substance.</p>	

Table 4: Three types of audiences who may respond to issues of artisanal foods of animal origin.

The final analyses by AI are those which look at what might be missing, and then suggested innovations (Table 5).

What is missing
The impact of the COVID-19 pandemic on the production, distribution, and consumption of artisanal foods of animal origin in New York City.
The role of food safety regulations and certifications in ensuring the quality and authenticity of artisanal foods of animal origin.
The influence of marketing and branding strategies on the perception and popularity of artisanal foods in the competitive food market of New York City.
The relationship between artisanal food producers and the local community, including collaborations, outreach programs, and support for small businesses.
The potential challenges and barriers faced by artisanal food producers in sourcing ingredients, scaling production, and staying competitive in the market.
The sustainability practices and environmental impact of artisanal food production, including waste management, energy consumption, and carbon footprint.
The cultural and social significance of artisanal foods within different communities in New York City, including immigrant populations, food heritage enthusiasts, and culinary tourism initiatives.
The role of food education and culinary training programs in promoting artisanal food production skills and preserving traditional food-making techniques in New York City.
Innovations
Subscription-based artisanal food delivery services offering curated boxes of local and specialty products.
Pop-up markets and food festivals showcasing artisanal food vendors and producers.
Collaborations between restaurants and artisanal food producers to create unique menu offerings.
Farm-to-table dining experiences highlighting the connection between local farms and artisanal food production.
Certification programs for sustainable and ethically produced artisanal foods.
Social media campaigns and influencers promoting artisanal food products and experiences.
Artisanal food tours and ‘tasting’ events in various neighborhoods of New York City
Community-supported agriculture (CSA) programs offering subscriptions to locally sourced artisanal foods
Policy initiatives supporting small-scale artisanal food producers and encouraging entrepreneurship in the industry.
Educational workshops and cooking classes focused on artisanal food production and appreciation.

Table 5: Steps to innovation. The table shows what AI suggest as missing, and then what AI suggests as opportunities for innovation for the topic.

Discussion and Conclusions

Artificial intelligence (AI) can revolutionize understanding of human behavior by synthesizing and analyzing data on various topics. By aggregating and interpreting vast amounts of data, AI can identify common themes, patterns, trends, and correlations that may not be immediately apparent to human researchers. It can also help identify outliers and exceptions within a data set, providing valuable insights into the diversity of perspectives within a given field. However, relying solely on AI for understanding human behavior has potential drawbacks. Overall, AI offers a more comprehensive and nuanced understanding of diverse perspectives and motivations shaping human behavior.

The effectiveness of artificial intelligence in data analysis enables the detection of patterns and connections, hence revealing previously concealed prejudices and preconceptions. In especially with regard to food trends, it is of critical importance in gaining an insight of consumer behavior. Artificial intelligence assists food firms in developing goods that connect with their target audience and efficiently satisfy the demands of consumers by understanding demographic information and cultural factors related to the food industry. Artificial intelligence is in the process of revolutionizing our knowledge of the preferences and choices that individuals have about food. By using artificial intelligence technology, it is possible to analyze huge volumes of data in order to acquire insights into the behavior of consumers and to assist in tailoring food products to match the requirements of certain audiences. Furthermore, artificial intelligence may be used to aid in the prediction of trends within the food sector, so enabling organizations to be ahead of new possibilities. It is possible that artificial intelligence may alter the way consumers think about and purchase food by providing them with individualized suggestions and simplified shopping experiences.

Innovations in marketing tactics and consumer research are being brought about by artificial intelligence (AI), which is also causing a revolution in food tastes and habits. An artificial intelligence system is able to discover common tastes among consumers and producers of animal-derived artisanal foods by collecting data from social media, surveys, and trends in business sales. Researchers are able to better comprehend the cultural, social, and economic elements that influence the sector as a result of this. AI also makes it possible for businesses to create focused advertising campaigns and individualized marketing strategies, which helps them better satisfy the requirements of their customers. It is es-

sential for the food business to interact with artificial intelligence technologies in an educated manner since, despite the fact that there are dangers involved, there is a great potential for advantages in terms of social effect.

When applied to the analysis of mind-sets in artisanal foods, artificial intelligence has the potential to reveal hidden patterns that are not immediately obvious to human researchers. In order to arrive at more insightful conclusions, artificial intelligence algorithms are able to handle large volumes of data in an effective manner. To acquire a more detailed picture of customer behavior and market trends in the sector, this may be of assistance to both academics and enterprises. It is possible for artificial intelligence to synthesize mindsets in artisanal meals, which will provide a better grasp of preferences and reasons. With the help of artificial intelligence, organizations may get useful insights by analyzing vast amounts of data. This allows AI to find similarities and variations in attitudes across various groups. As a result, an improvement in customer happiness, loyalty, and profitability may be achieved via the customization of goods and marketing methods to particular audiences. On the other hand, artificial intelligence has certain limits when it comes to comprehending the thoughts of those working in the artisanal food sector. Artificial intelligence may assist organizations in better meeting their target audience by finding trends in consumer behavior and preferences. This can lead to higher customer happiness and loyalty, which in turn leads to increased productivity. One of the most important roles that artificial intelligence performs is in revealing hidden biases and assumptions that impact behavior and thinking.

The quality of the analysis that is carried out by artificial intelligence is reliant on the data on which it is trained. If the data is biased or incomplete, it may lead to conclusions that are not accurate. There is a possibility that artificial intelligence will have a tough time accurately replicating the complexities of the human mind and behavior. Using artificial intelligence for analysis may have the potential to result in oversimplified or incorrect understandings of various mentalities. This is a possibility because of the limitations of the technology. It is very necessary to have a thorough comprehension of these constraints in order to conduct an appropriate interpretation of the data. However, despite the fact that technology has the potential to comprehend human brain processes, artificial intelligence (AI) also has a number of drawbacks. There is a possibility that it is prone to biases and inconsistencies in the data, which might lead to incorrect conclusions being drawn from the

information. Furthermore, it is possible that artificial intelligence will have trouble understanding the myriad of social and cultural factors that have an impact on human behavior. When it comes to the food industry, there are ethical challenges that emerge as a result of the fact that artificial intelligence is dependent on sensitive personal data. The reason for this is because algorithms have the potential to unintentionally reinforce biases and preconceptions. There is a possibility that artificial intelligence may lessen the significance of human connection and individually tailored service.

Innovations in marketing tactics and consumer research are being brought about by artificial intelligence (AI), which is also causing a revolution in food tastes and habits. An artificial intelligence system is able to discover common tastes among consumers and producers of animal-derived artisanal foods by collecting data from social media, surveys, and trends in business sales. Researchers are able to better comprehend the cultural, social, and economic elements that influence the sector as a result of this. AI also makes it possible for businesses to create focused advertising campaigns and individualized marketing strategies, which helps them better satisfy the requirements of their customers. It is essential for the food business to interact with artificial intelligence technologies in an educated manner since, despite the fact that there are dangers involved, there is a great potential for advantages in terms of social effect.

In conclusion, the application of artificial intelligence to the task of synthesizing different mentalities in relation to the subject of artisanal foods derived from animals might serve as a great beginning point for the academic and scientific knowledge of this field. AI has the potential to assist businesses and researchers in gaining a more in-depth understanding of the decision-making processes and motivations of individuals working in the artisanal food industry. This can be accomplished through the analysis of data pertaining to consumer behavior, preferences, and attitudes. Despite the fact that there are some restrictions associated with the utilization of artificial intelligence in this particular setting, the advantages of utilizing AI technology to gain an understanding of consumer behavior and preferences in the artisanal food industry are substantial. This can result in more informed decision-making and a more profound comprehension of this intricate and ever-changing subject matter.

The examination of artificial intelligence provides essential insights into human behavior, revealing new patterns and trends. Al-

though it has several limits, it has the potential to improve academic knowledge by offering a viewpoint that is motivated by facts. This has the potential to result in substantial research breakthroughs, ingenious ideas, and practical applications that are beneficial to society. Incorporating artificial intelligence technology into the study of mindsets offers a great deal of potential for the advancement of knowledge.

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