

# ISS: BENEFITS FOR HUMANITY

From

# NASA TO NAPA



1  
00:00:20,390 --> 00:00:18,470  
as farmers and winemakers we work very

2  
00:00:23,590 --> 00:00:20,400  
hard to grow the best quality fruit

3  
00:00:24,870 --> 00:00:23,600  
possible to make the best wines possible

4  
00:00:26,550 --> 00:00:24,880  
the real

5  
00:00:28,550 --> 00:00:26,560  
polished part of wine making is letting

6  
00:00:30,550 --> 00:00:28,560  
that wine age gracefully so those

7  
00:00:32,870 --> 00:00:30,560  
flavors can be preserved and brought to

8  
00:00:34,790 --> 00:00:32,880  
your home and to enjoy in the glass the

9  
00:00:36,709 --> 00:00:34,800  
greatest issues we face as wine makers

10  
00:00:39,110 --> 00:00:36,719  
is that our optimal storage conditions

11  
00:00:41,590 --> 00:00:39,120  
for our wines are also optimal growth

12  
00:00:43,910 --> 00:00:41,600  
conditions for mold and bacteria mold is

13  
00:00:44,869 --> 00:00:43,920

really bad in a barrel room or in a

14

00:00:47,350 --> 00:00:44,879

cellar

15

00:00:49,350 --> 00:00:47,360

because it has an odor to it

16

00:00:51,350 --> 00:00:49,360

and the wines are a living breathing

17

00:00:54,069 --> 00:00:51,360

thing and actually

18

00:00:56,150 --> 00:00:54,079

they pick up the characters

19

00:00:58,389 --> 00:00:56,160

of where they're living the wines absorb

20

00:00:59,910 --> 00:00:58,399

that aroma and it's just not a healthy

21

00:01:01,910 --> 00:00:59,920

environment to work in

22

00:01:03,270 --> 00:01:01,920

my father and i built this barrel room

23

00:01:05,590 --> 00:01:03,280

underground

24

00:01:07,670 --> 00:01:05,600

the challenge is we've got some stagnant

25

00:01:09,590 --> 00:01:07,680

air which can cause mold growth

26  
00:01:12,950 --> 00:01:09,600  
who knew that our solution would be not

27  
00:01:15,190 --> 00:01:12,960  
underground but up in the sky

28  
00:01:17,830 --> 00:01:15,200  
in order to carry astronauts to

29  
00:01:19,830 --> 00:01:17,840  
mars for deep space exploration you have

30  
00:01:21,670 --> 00:01:19,840  
to be able to grow your food storage you

31  
00:01:23,670 --> 00:01:21,680  
don't have enough space and capacity to

32  
00:01:25,510 --> 00:01:23,680  
carry them with you so nasa began

33  
00:01:26,469 --> 00:01:25,520  
experimenting with growing crops in

34  
00:01:28,710 --> 00:01:26,479  
space

35  
00:01:30,630 --> 00:01:28,720  
what they found is that in the growing

36  
00:01:31,670 --> 00:01:30,640  
chambers on the international space

37  
00:01:33,270 --> 00:01:31,680  
station

38  
00:01:35,670 --> 00:01:33,280

the crops they were growing were

39

00:01:38,630 --> 00:01:35,680

emitting a naturally occurring hormone

40

00:01:40,710 --> 00:01:38,640

called ethylene it's a gas and ethylene

41

00:01:41,749 --> 00:01:40,720

is the reason that fruits and vegetables

42

00:01:43,350 --> 00:01:41,759

ripen

43

00:01:45,190 --> 00:01:43,360

but the problem was in space we're going

44

00:01:47,670 --> 00:01:45,200

to have a very confined environment so

45

00:01:49,990 --> 00:01:47,680

the ethylene concentration can build up

46

00:01:51,429 --> 00:01:50,000

especially in a plant growth chamber it

47

00:01:53,109 --> 00:01:51,439

basically

48

00:01:55,590 --> 00:01:53,119

destroys the plant

49

00:01:57,429 --> 00:01:55,600

and so there was a need to grow plants

50

00:01:59,350 --> 00:01:57,439

in space and we were good at

51  
00:02:01,830 --> 00:01:59,360  
growing plants here at the university of

52  
00:02:03,749 --> 00:02:01,840  
wisconsin and so nasa came to us and and

53  
00:02:06,230 --> 00:02:03,759  
says we've got a problem i think you've

54  
00:02:08,150 --> 00:02:06,240  
got a solution can you help us

55  
00:02:10,229 --> 00:02:08,160  
through the university of wisconsin

56  
00:02:12,550 --> 00:02:10,239  
advanced astro culture program they

57  
00:02:14,949 --> 00:02:12,560  
developed an ethylene removal system

58  
00:02:16,790 --> 00:02:14,959  
that was successfully tested on a number

59  
00:02:18,309 --> 00:02:16,800  
of missions on the international space

60  
00:02:20,309 --> 00:02:18,319  
station

61  
00:02:22,869 --> 00:02:20,319  
so the ethylene removal system that was

62  
00:02:25,190 --> 00:02:22,879  
developed draws air through a reaction

63  
00:02:27,510 --> 00:02:25,200

chamber the air is passed across a

64

00:02:29,830 --> 00:02:27,520

catalyst bed and that catalyst has the

65

00:02:33,190 --> 00:02:29,840

effect of removing anything organic from

66

00:02:34,830 --> 00:02:33,200

the air that includes mycotoxins

67

00:02:37,350 --> 00:02:34,840

bacteria

68

00:02:38,949 --> 00:02:37,360

viruses and even mold

69

00:02:40,949 --> 00:02:38,959

it showed us that with the right

70

00:02:43,110 --> 00:02:40,959

technology we can overcome the

71

00:02:45,110 --> 00:02:43,120

challenges of growing plants in space

72

00:02:47,350 --> 00:02:45,120

and enable future space explorers to

73

00:02:48,830 --> 00:02:47,360

grow their own food as they continue to

74

00:02:51,350 --> 00:02:48,840

explore the solar

75

00:02:54,150 --> 00:02:51,360

system the international space station

76  
00:02:56,309 --> 00:02:54,160  
program not only supports the technology

77  
00:02:58,149 --> 00:02:56,319  
that allowed us to get rid of ethylene

78  
00:03:01,270 --> 00:02:58,159  
in the space station astroculture

79  
00:03:03,670 --> 00:03:01,280  
program but it also provides a

80  
00:03:05,270 --> 00:03:03,680  
great variety of technologies to exist

81  
00:03:07,430 --> 00:03:05,280  
that otherwise wouldn't have been

82  
00:03:09,110 --> 00:03:07,440  
possible

83  
00:03:11,350 --> 00:03:09,120  
realizing that this technology could

84  
00:03:13,670 --> 00:03:11,360  
have tremendous benefits here on earth

85  
00:03:15,509 --> 00:03:13,680  
we developed the aeroside air

86  
00:03:17,670 --> 00:03:15,519  
purification systems

87  
00:03:19,670 --> 00:03:17,680  
initially used in the perishables world

88  
00:03:22,309 --> 00:03:19,680

for prolonging the shelf life of fruits

89

00:03:24,630 --> 00:03:22,319

and vegetables not long after that we

90

00:03:27,190 --> 00:03:24,640

realized because of the the effects the

91

00:03:28,949 --> 00:03:27,200

technology has on mold that the wine

92

00:03:37,910 --> 00:03:28,959

industry was a perfect complement for

93

00:03:42,229 --> 00:03:39,990

this technology has been a real boon to

94

00:03:43,750 --> 00:03:42,239

us it helps me sleep better at night but

95

00:03:46,149 --> 00:03:43,760

as you can see around the cellar there's

96

00:03:47,670 --> 00:03:46,159

not a lot of mold within 24 hours the

97

00:03:50,229 --> 00:03:47,680

amount of airborne mold spores were

98

00:03:53,030 --> 00:03:50,239

dramatically reduced within two weeks

99

00:03:55,670 --> 00:03:53,040

about 99.9 percent of the mold had

100

00:03:57,990 --> 00:03:55,680

vanished on the walls it solves problems

101

00:04:01,429 --> 00:03:58,000

before they occur the room smelled

102

00:04:04,070 --> 00:04:01,439

fresher it actually enhances

103

00:04:05,429 --> 00:04:04,080

your storage conditions for ut to make

104

00:04:07,030 --> 00:04:05,439

better wine

105

00:04:09,190 --> 00:04:07,040

it's really amazing when you think about

106

00:04:10,470 --> 00:04:09,200

all the innovations that are going on up

107

00:04:12,229 --> 00:04:10,480

in space

108

00:04:14,789 --> 00:04:12,239

how they can come into a place as