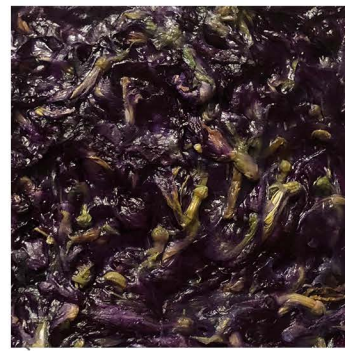
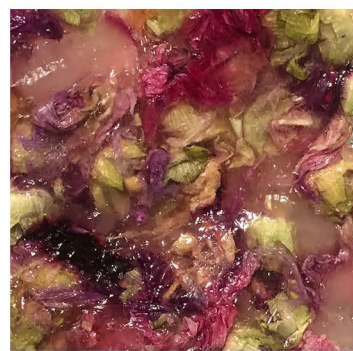




S-1



S-2



S-3

Starch based samples

S1,2,3



G-1



G-2



G-3

Gelatin based samples

G1,2,3



Drying Method

Temperature

Time period

S-1
 -15 gr Corn starch
 -8 gr Apple cider vinegar
 -8 gr glycerine
 -60 gr water
 -50 gr Mixed Winter Tea
 oven:

air fryer:

air dry:

20 -22.C

3.hours/..days

S-2
 -15 gr Wheat starch
 -8 gr Apple cider vinegar
 -8 gr glycerine
 -60 gr water
 -10 gr Butterfly Pea Tea
 oven:

air fryer:

air dry:

20 -22C

5.hours/..days

S-3
 -15 gr Instant starch
 -8 gr Apple cider vinegar
 -8 gr glycerine
 -70 gr water
 -10 gr Mallow Blossom Tea
 oven:

air fryer:

air dry:

20 - 22C

10.hours/..days

Drying Method

Temperature

Time period

G-1
 -150gr rice water
 -4 gr gliserin
 -20 gr gelatin
 -35 gr dried apricot
 oven:

oven:

air fryer:

air dry:

20 - 22.C

5.hours/..days

G-2
 -150gr rice water
 -4 gr gliserin
 -20 gr gelatin
 -30 gr dried apple
 oven:

oven:

air fryer:

air dry:

20 - 22.C

4.5.hours/..days

G-3
 -145 gr water
 -3 gr gliserin
 -14 gr gelatin
 -28 gr dried plum
 oven:

oven:

air fryer:

air dry:

20 - 22C

4.hours/..days

Observations about the materials and their effects (starch based)

- 1) Main goal was to keep the sea at maz amount so it can keep it shape and form while being together and not crumbling.
- 2) Had a look on Butterfly Pea Tea's interaction when mixed with apple cider vinegar due to its color change when mixed with acids.
- 3) Observed instant starch's ability to hold tea particles together due to it forming the second it interacts with water and its jelly form.

Observations about the materials and their effects: (gelatin based)

- 1) Using rice water can have an effect on helping them stay together.
- 2) Sugary dried fruits can take more time to be boiled and prepared.
- 3) The amount of water-gelatin has to be balanced in order to hold them together or not break.



RECIPE 01

Ingredient List



Corn Starch



Apple C. Vinegar



Glycerine



Water



Mixed Winter Tea



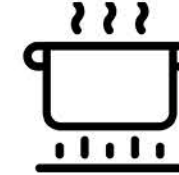
Preperation Steps



Measure all the ingredients



Mix until smooth base



Medium heat until forms up



Put in the mold to airdry

Material Assessments

hard	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	soft	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	opaque	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	transparent	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
smooth	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	rough	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	tough	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	ductile	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
matte	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	glossy	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	light	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	heavy	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
elastic	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	not elastic	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	fibred	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	not-fibred	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
strong	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	weak	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>										

Forming Technique



References
<http://www.materiom.org/recipe/604>



RECIPE 02

Ingredient List



Wheat Starch



Apple C. Vinegar



Glycerine



Water



Butterfly Pea Tea



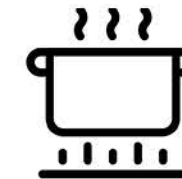
Preparation Steps



Measure all the ingredients



Mix until smooth base



Medium heat until forms up



Put in the mold to airdry

Material Assessments

hard	<input type="checkbox"/>	<input checked="" type="checkbox"/>	soft	<input type="checkbox"/>	<input checked="" type="checkbox"/>	opaque	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	transparent	
smooth	<input type="checkbox"/>	<input checked="" type="checkbox"/>	rough	<input type="checkbox"/>	<input checked="" type="checkbox"/>	tough	<input type="checkbox"/>	<input checked="" type="checkbox"/>	ductile	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
matte	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	glossy	<input type="checkbox"/>	<input checked="" type="checkbox"/>	light	<input type="checkbox"/>	<input checked="" type="checkbox"/>	heavy	<input type="checkbox"/>	<input checked="" type="checkbox"/>
elastic	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	not elastic	<input type="checkbox"/>	<input checked="" type="checkbox"/>	fibred	<input type="checkbox"/>	<input checked="" type="checkbox"/>	not-fibred	<input type="checkbox"/>	<input checked="" type="checkbox"/>
strong	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	weak	<input type="checkbox"/>	<input checked="" type="checkbox"/>						

Forming Technique



References

<http://www.materiom.org/recipe/604>



RECIPE 03

Ingredient List



Instant Starch



Apple C. Vinegar



Glycerine



Water



Mallow Blossom Tea



Preperation Steps



Measure all the ingredients



Mix until smooth base



Low heat until forms up



Put in the mold to airdry

Material Assessments

hard	<input type="checkbox"/>	soft	<input type="checkbox"/>	opaque	<input type="checkbox"/>	transparent	<input type="checkbox"/>
smooth	<input type="checkbox"/>	rough	<input type="checkbox"/>	tough	<input type="checkbox"/>	ductile	<input type="checkbox"/>
matte	<input type="checkbox"/>	glossy	<input type="checkbox"/>	light	<input type="checkbox"/>	heavy	<input type="checkbox"/>
elastic	<input type="checkbox"/>	not elastic	<input type="checkbox"/>	fibred	<input type="checkbox"/>	not-fibred	<input type="checkbox"/>
strong	<input type="checkbox"/>	weak	<input type="checkbox"/>				

Forming Technique



References

<http://www.materiom.org/recipe/604>



RECIPE 01

Ingredient List



Rice Water



Gliserin



Gelatin



Dried Apricots



Preparation Steps



Cut all the dried apricots into little pieces.



Mix all the ingredients into one pot.



Heat at a medium temperature and stir continuously until its boiled.



Pour the mixture into a mold and allow it to dry out.

Material Assessments

hard	<input type="checkbox"/>	soft	<input type="checkbox"/>
smooth	<input type="checkbox"/>	rough	<input type="checkbox"/>
matte	<input type="checkbox"/>	glossy	<input type="checkbox"/>
elastic	<input type="checkbox"/>	not elastic	<input type="checkbox"/>
strong	<input type="checkbox"/>	weak	<input type="checkbox"/>

opaque	<input type="checkbox"/>	transparent	<input type="checkbox"/>
tough	<input type="checkbox"/>	ductile	<input type="checkbox"/>
light	<input type="checkbox"/>	heavy	<input type="checkbox"/>
fibred	<input type="checkbox"/>	not-fibred	<input type="checkbox"/>

Forming Technique



References:
<http://www.materiom.org/recipe/692>
<http://www.materiom.org/recipe/596>



Ingredient List



Rice water



Gliserin



Gelatin



Dried Apple

Preperation Steps



Cut all the dried apples into little pieces.



Mix all the ingredients into one pot.



Heat at a medium temperature and stir continuously until its boiled.



Pour the mixture into a mold and allow it to dry out.

Material Assessments

hard	<input checked="" type="checkbox"/>	soft	<input type="checkbox"/>
smooth	<input type="checkbox"/>	rough	<input type="checkbox"/>
matte	<input checked="" type="checkbox"/>	glossy	<input type="checkbox"/>
elastic	<input type="checkbox"/>	not elastic	<input type="checkbox"/>
strong	<input checked="" type="checkbox"/>	weak	<input type="checkbox"/>
opaque	<input checked="" type="checkbox"/>	transparent	<input type="checkbox"/>
tough	<input checked="" type="checkbox"/>	ductile	<input type="checkbox"/>
light	<input type="checkbox"/>	heavy	<input type="checkbox"/>
fibred	<input checked="" type="checkbox"/>	not-fibred	<input type="checkbox"/>

RECIPE 02

Forming Technique



References:
<http://www.materiom.org/recipe/692>
<http://www.materiom.org/recipe/596>



RECIPE 03

Ingredient List



Water



Gliserin



Gelatin



Dried Plum



Preperation Steps



Cut all the dried plums into little pieces.



Mix all the ingredients into one pot.

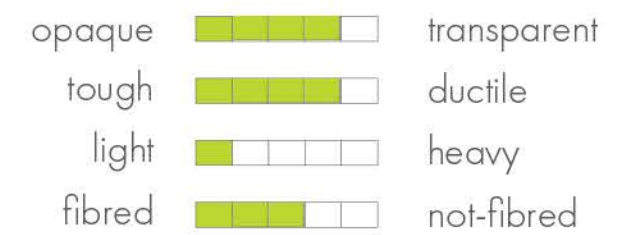


Heat at a medium temperature and stir continuously until its boiled.



Pour the mixture into a mold and allow it to dry out.

Material Assessments



Forming Technique



References:
<http://www.materiom.org/recipe/692>
<http://www.materiom.org/recipe/596>