# Ingredient List











Glycerin

Vinegar

Gelatin

atin

Water

# Preperation Steps









### Material Assessments





# Forming Technique Moulding

#### References

RECIPE 01











# Ingredient List











Glycerin

Vinegar

C

Gelatin

Water

### **Preperation Steps**









#### Material Assessments





# Forming Technique Moulding

#### References

RECIPE 02









# Ingredient List









Water



Glycerin

Vinegar

Gelatin

in

**Preperation Steps** 









#### Material Assessments







#### References

RECIPE 03











# Ingredient List











Glycerin

Vinegar

Starch

Water

# Preperation Steps









#### Material Assessments





### Forming Technique Moulding

#### References

RECIPE 04











# Ingredient List











Glycerin

Vinegar

Starch

Water

# Preperation Steps



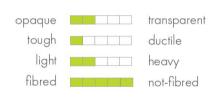






#### Material Assessments







# References

RECIPE 05









# Ingredient List











Glycerin

Vinegar

Starch

Water

### **Preperation Steps**









#### Material Assessments







#### References

RECIPE 06



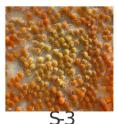




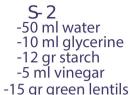
















-15 ar red lentil

oven: 🗸

airfryer:

air dry:

Starch based samples

S1,2,3



Time period

**Temperature** 

**Drving Method** 



-2 minutes

<u>G-1</u>

oven: 🗸

airfryer: □

air dry:

-100°C -2 minutes

G-2

oven.

airfrver:

air dry:

-100°C

-2 minutes

G- 3



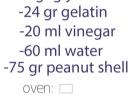




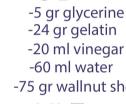
**Drying Method** 

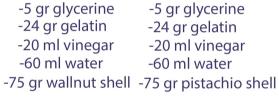
Temperature

Time period



-5 gr glycerine





oven: oven: airfryer: □ airfrver: airfrver: air dry: 🗸 air dry: 🔽 air dry: 🗸 20°C 20°C 20°C 14 hours 10 hours 12 hours

Gelatin based samples

G1,2,3

# Observations about the materials and their ef ects (starch based)

- 1) Different kinds of materials allowed us to get different texture
- 2) Mung bean formed a hollow structure due to its shape
- 3) Red lentil became more elastic than others because of its structure
- 4) Green lentil became loose due to its shape

# Observations about the materials and their ef ects: (gelatin based)

- 1) All became opaque due to shell structure
- 2) Peanut shell became more elastic because it was small
- 3) Walnut shells became rougher as they were larger
- 4) Walnut shells became stronger because they were larger