Ingredient List











Starch

Glycerine

Water

Rice vinegar

Wheat

Preperation Steps









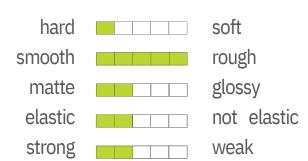
Mix all

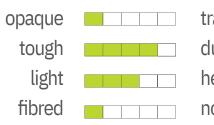
Boil it

Put into mold

Microwave it

Material Assessments





transparent ductile heavy not-fibred



WHEAT

Forming Technique

References





Computation Based Basic Design @ BILGI SPRING 2022 - 23

Ingredient List













Starch

Glycerine

Water

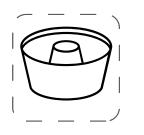
Rice vinegar

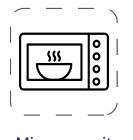
Oat

Preperation Steps









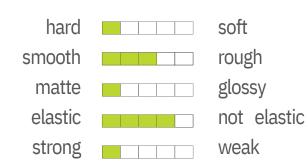
Mix all

Boil it

Put into mold

Microwave it

Material Assessments









OAT







Computation Based Basic Design @ BILGI SPRING 2022 - 23

Ingredient List













Starch

Glycerine

Water

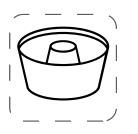
Rice vinegar

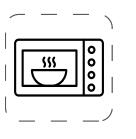
Rice

Preperation Steps









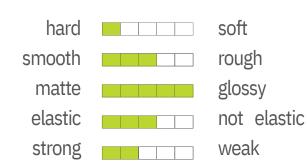
Mix all

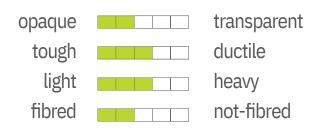
Boil it

Put into mold

Microwave it

Material Assessments







RICE

Forming Technique

References







Ingredient List











Gelatine

Agar agar

Glycerine

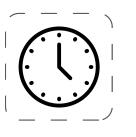
Beetroot juice

Preperation Steps









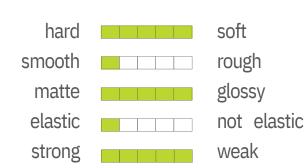
Mix all

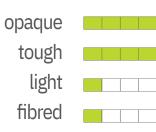
Boil it

Put into mold

Leave it to dry

Material Assessments





transparent ductile heavy not-fibred



BEETROOT JUICE

Forming Technique

References









Computation Based Basic Design @ BILGI SPRING 2022 - 23

Ingredient List













Gelatine

Agar agar

Glycerine

Water

Beetroot peels

Preperation Steps









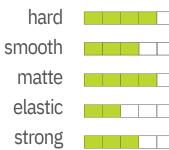
Mix all

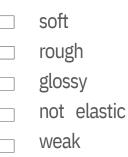
Boil it

Put into mold

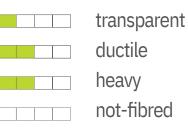
Leave it to dry

Material Assessments









Forming Technique

BEETROOT PEELS

References











Ingredient List













Gelatine

Agar agar

Glycerine

Water

Mashed beetroot

Preperation Steps









Mix all

Boil it

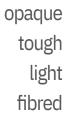
Put into mold

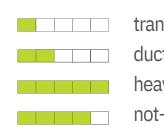
Leave it to dry

Material Assessments









transparent ductile heavy not-fibred

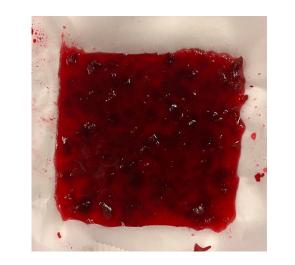
Forming Technique

MASHED BEETROOT

References









Starch based samples

S-2



Drying Method

Time period

Watt



microwave:

air dry:

800

3 minutes



microwave:

air dry:

800

3 minutes



microwave:

Rice 15 g

Starch 15 g

Water 60 mL

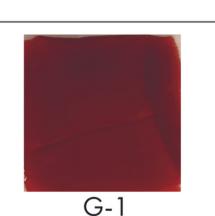
Rice vinegar 5 mL

S - 3

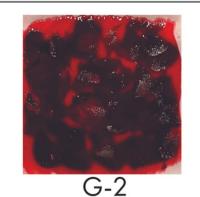
air dry:

800

3 minutes

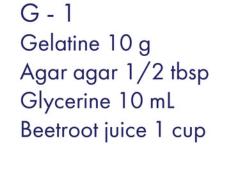


\$1,2,3





Drying Method







microwave: microwave: air dry: air dry:

air dry:

Gelatin based samples

G1,2,3

Watt

Time period

2 days

2 days

2 days

microwave:



- 1) Each material had their own specific influence on the texture and color.
- 2)S1 is the most flexible and S2 is the least flexible.
- 3) The usage of rice made S3 shiny.
- 4)In S2 oat got mixed and disintegrated into smaller parts and this created

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

- 1)G1 is the most flexible and G3 is the least flexible.
- 2)G1 is the most transparent and G3 is the least transparant.
- 3) The usage of peels and mashed beetroot created different patterns.
- 4)Owing to the usage of beetroots, all samples are red.