



Starch based samples

S1,2,3





Gelatin based samples

G1,2,3





**Drying Method** 

Temperature

Time period

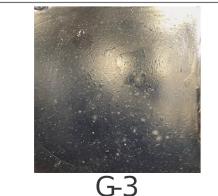


S-1 180gr Water 15 gr Glycerol









**Drying Method** 

Temperature

Time period



airfryer:

air dry:

20°C

14hours



oven:

airfryer:

air dry:

20°C

14 hours



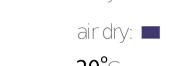
G-3



Honey

airfryer:

oven:



20°C

14hours

## Observations about the materials and their effects (starch based)

- 1) Recipe with orange juice dried out the longest.
- 2) Recipe with vinegar is the most sticky one.
- 3) Recipe with orange juice is the most elastic and softest result.
- 4) All 3 starch recipes have different colours: Vinegar is light orange, lemon juice is white, orangejuice is yellow.

#### Eda Elif Bayraktar Tutku Tosun

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

- 1) The recipe containing glycerin, has the most durable and rigid result.
- 2) All 3 gelatin recipes shrank as they dried.
- 3) The recipe with the softest texture was the one containing agave.
- 4) During the boiling process, different amounts of foam were formed in all 3 recipes.









Water

Gelatin

Glycerine

#### Preperation Steps



Pouring ingredients in a bowl.



Mixing them.

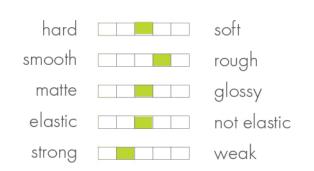


Boiling them in a cooker.



Air drying.

#### Material Assessments





#### Forming Technique

#### References

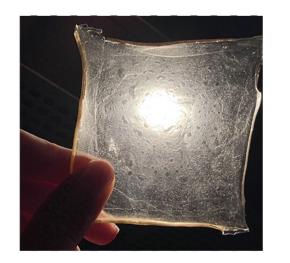
http://www.materiom.org/recipe/692





Forming Technique
Photo















Water

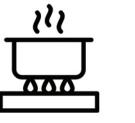
Gelatin

Agave Syrup

#### Preperation Steps









Pouring ingredients in a bowl.

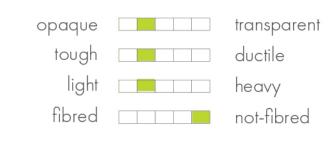
Mixing them.

Boiling them in a cooker.

Air drying.

#### Material Assessments







#### References

http://www.materiom.org/recipe/692





Forming Technique Photo



Front side







Back side

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#### Ingredient List









Water

Gelatin

Honey

#### Preperation Steps









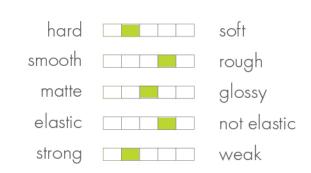
Pouring ingredients in a bowl.

Mixing them.

Boiling them in a cooker.

Air drying.

#### Material Assessments



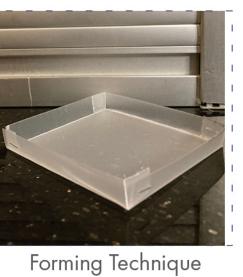


#### Forming Technique

#### References

http://www.materiom.org/recipe/692

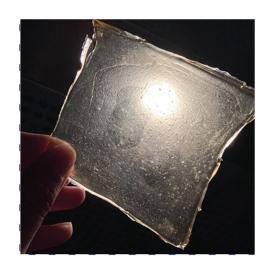




Photo

















Water

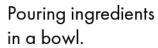
Tapioca Starch

Vinegar

Glycerine

#### **Preperation Steps**







Mixing them.

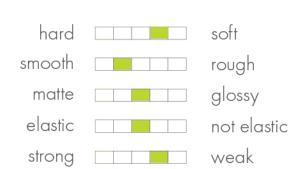


Boiling them in a cooker.



Air drying.

#### Material Assessments







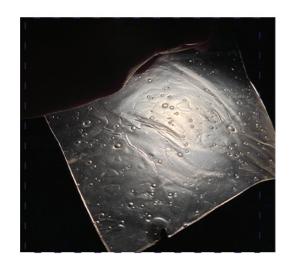
References https://vm.tiktok.com/ZMYK4hmp1/





Forming Technique Photo







# Computation Based Basic Design @ BILGI SPRING 2022 - 23

## Ingredient List











Water

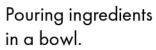
Tapioca Starch

Lemon Juice

Glycerine

#### Preperation Steps







Mixing them.

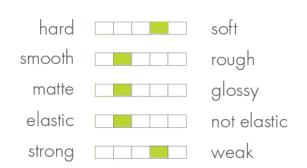


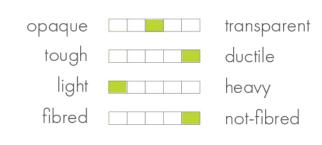
Boiling them in a cooker.



Air drying.

#### Material Assessments







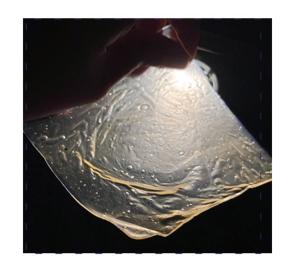
References https://vm.tiktok.com/ZMYK4hmp1/

Eda Elif Bayraktar

Tutku Tosun





















Water

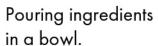
Tapioca Starch

Orange Juice

Glycerine

#### **Preperation Steps**







Mixing them.

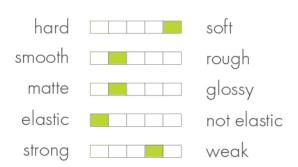


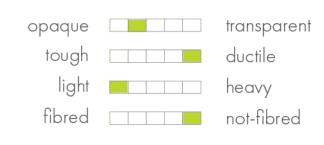
Boiling them in a cooker.



Air drying.

#### Material Assessments





#### Forming Technique

## References https://vm.tiktok.com/ZMYK4hmp1/





Forming Technique Photo

