



RECIPE 01

Forming Technique Molding

References

<http://www.materiom.org/search>
https://issuu.com/nat_arc/docs/bioplastic_cook_book_3



Ece Su Pekgoz-Beril Naz Nart

Ingredient List



GLYCERIN



STARCH



FOOD
COLORING

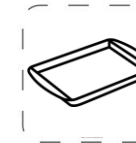


VINEGAR



WATER

Preperation Steps



Material Assessments

hard		soft
smooth		rough
matte		glossy
elastic		not elastic
strong		weak

opaque		transparent
tough		ductile
light		heavy
fibred		not-fibred



RECIPE 02

Ingredient List



GLYCERIN



STARCH



LEMON PEEL

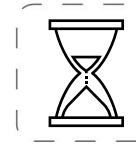
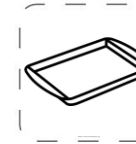


LEMON JUICE



WATER

Preparation Steps



Material Assessments

hard		soft
smooth		rough
matte		glossy
elastic		not elastic
strong		weak

opaque		transparent
tough		ductile
light		heavy
fibred		not-fibred

Forming Technique Molding

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Ece Su Pekgoz-Beril Naz Nart



RECIPE 03

Ingredient List



GLYCERIN



STARCH



FOOD
COLORING

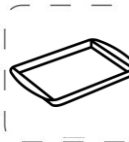


POMEGRANATE



WATER

Preperation Steps



Material Assessments

hard		soft	
smooth		rough	
matte		glossy	
elastic		not elastic	
strong		weak	
opaque		transparent	
tough		ductile	
light		heavy	
fibred		not-fibred	

Forming Technique Molding

References
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RECIPE 04

Forming Technique Molding

References

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https://issuu.com/nat_arc/docs/bioplastic_cook_book_3



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Ingredient List



GLYCERIN

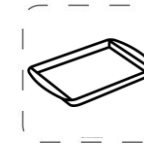


GELATIN



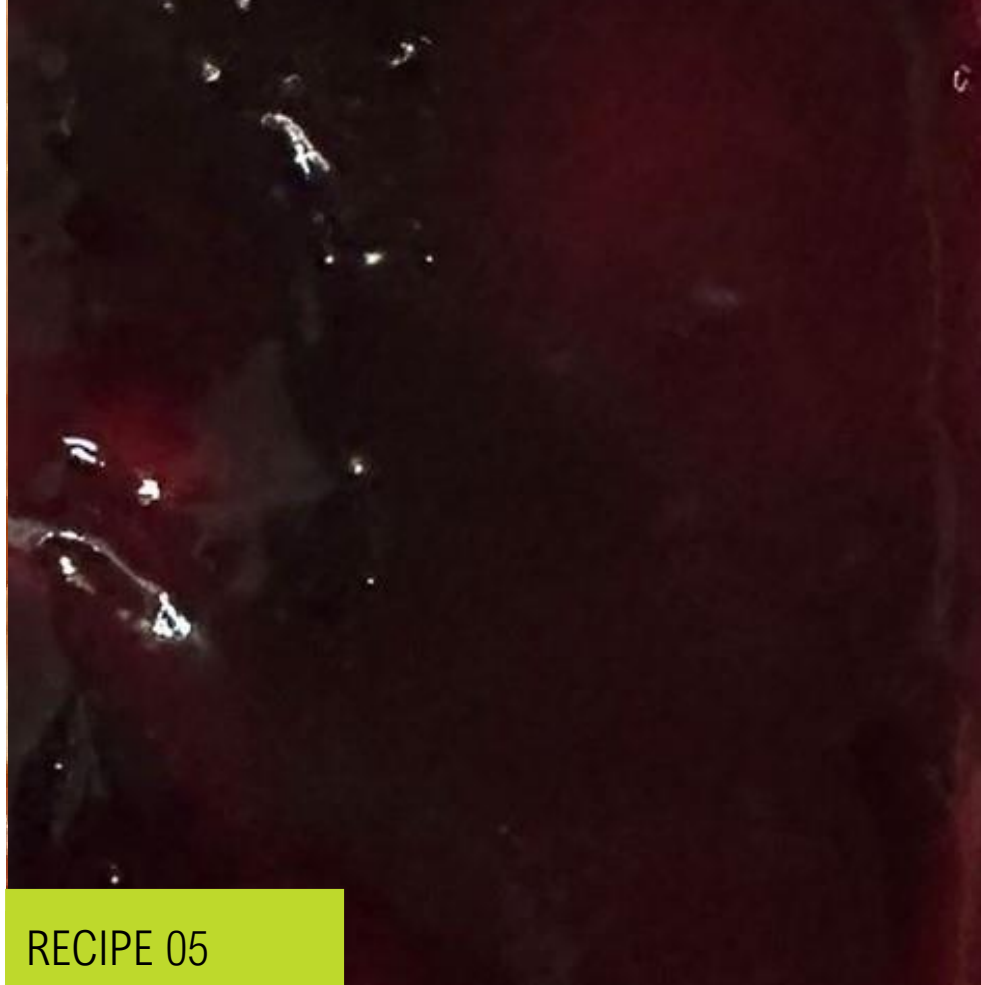
GRAPE MOLASSES

Preparation Steps



Material Assessments

hard		soft	
smooth		rough	
matte		glossy	
elastic		not elastic	
strong		weak	
opaque		transparent	
tough		ductile	
light		heavy	
fibred		not-fibred	



RECIPE 05

Forming Technique Molding

References

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Ingredient List



GLYCERIN



GELATIN

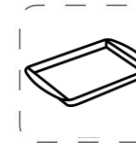


HIBISCUS



WATER

Preparation Steps



Material Assessments

hard		soft	
smooth		rough	
matte		glossy	
elastic		not elastic	
strong		weak	
opaque		transparent	
tough		ductile	
light		heavy	
fibred		not-fibred	



RECIPE 06

Ingredient List



GLYCERIN



GELATIN

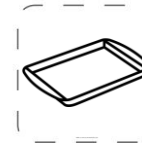


BLENDED KIWI



WATER

Preparation Steps



Material Assessments

hard		soft		opaque		transparent	
smooth		rough		tough		ductile	
matte		glossy		light		heavy	
elastic		not elastic		fibred		not-fibred	
strong		weak					

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