



# RECIPE 01

## Ingredient List



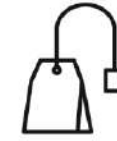
60mL Water



12g Gelatin



2g Glycerol



10g Tea



## Preperation Steps



1. Pour the materials into the pot.



2. Mix the materials in the cup until the mixture become homogeneous.



3. Cook the mixture until it boils. After the mixture has boiled, keep stir it until the steams stop occuring.



4. After finish the cooking process, pour the mixture into the mold.

## Material Assessments

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

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

Forming Technique



References





# RECIPE 02

## Ingredient List



60mL Water



12g Gelatin



2g Glycerol



10g Tea



8g Egg



## Preparation Steps



1. Pour the ingredients into the pot.



2. Mix the materials in the cup until the mixture become homogeneous.



3. Cook the mixture until it boils. After the mixture has boiled, keep stir it until the steams stop occuring.



4. After finish the cooking process, pour the mixture into the mold.

## Material Assessments

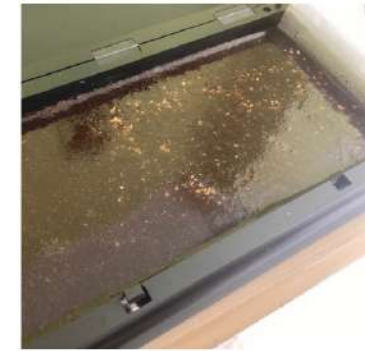
hard	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	soft
smooth	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	rough
matte	<input type="checkbox"/>	<input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

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

Forming Technique



References





# RECIPE 03

## Ingredient List



60mL Water



12g Gelatin



2g Glycerol



10g Tea



20g Chicken Bone



## Preparation Steps



1. Pour the ingredients into the pot.



2. Mix the materials in the cup until the mixture become homogeneous.



3. Cook the mixture until it boils. After the mixture has boiled, keep stir it until the steams stop occuring.



4. After finish the cooking process, pour the mixture into the mold.

## Material Assessments

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

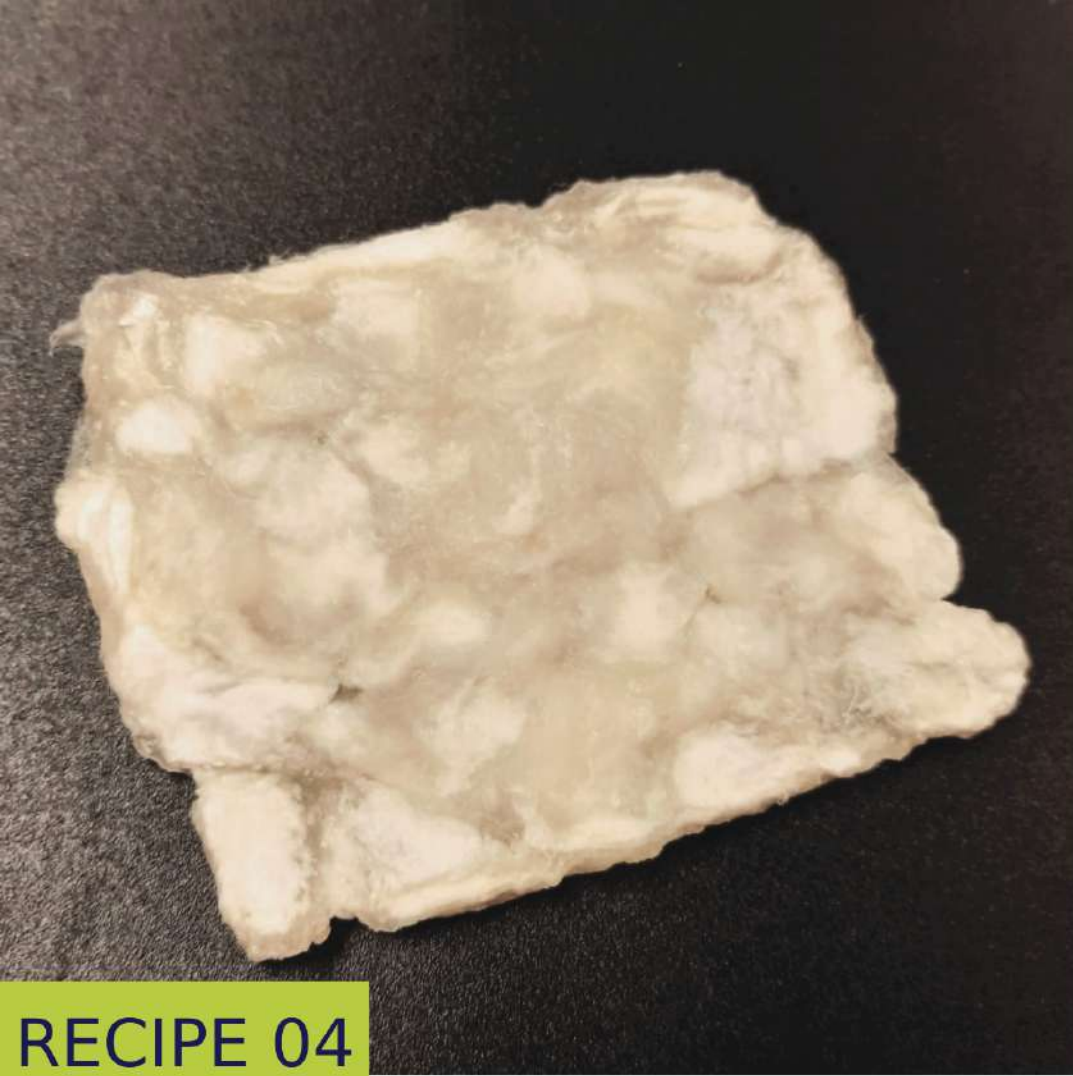
opaque	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	transparent
tough	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	ductile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

Forming Technique



References





# RECIPE 04

## Ingredient List



60mL Water



10g Corn Starch



5mL Glycerine



5mL Vinegar



0.5g Cotton



## Preparation Steps



1. Pour the ingredients into the pot.



2. Mix the materials in the cup until the mixture become homogeneous.



3. Cook the mixture until it boils. After the mixture has boiled, keep stirring until it shaped like pudding.



4. After finish the cooking process, pour the mixture into the mold.

## Material Assessments

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

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

Forming Technique

References





# RECIPE 05

## Ingredient List



60mL Water



10g Corn Starch



5mL Glycerine



5mL Vinegar



5g Wood Strips

## Preparation Steps



1. Pour the ingredients into the pot.



2. Mix the materials in the cup until the mixture become homogeneous.



3. Cook the mixture until it boils. After the mixture has boiled, keep stirring until it shaped like pudding.



4. After finish the cooking process, pour the mixture into the mold.

## Material Assessments

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

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

## Forming Technique



## References





# RECIPE 06

## Ingredient List



60mL Water



10g Corn Starch



5mL Glycerine



5mL Vinegar



20g Oat

## Preparation Steps



1. Pour the ingredients into the pot.



2. Mix the materials in the cup until the mixture become homogeneous.



3. Cook the mixture until it boils. After the mixture has boiled, keep stirring until it shaped like pudding.



4. After finish the cooking process, pour the mixture into the mold.

## Material Assessments

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

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

### Forming Technique

### References





S-1



S-2



S-3

Starch based samples

S1,2,3



G-1



G-2



G-3

Gelatin based samples

G1,2,3

### S-1

60mL Water  
10g Corn Starch  
5mL Glycerine  
5mL Vinegar  
0.5g Cotton

oven:

air fryer:

air dry:

177°C

5 Minutes cooking  
1 Day of Drying

### S-2

60mL Water  
10g Corn Starch  
5mL Glycerine  
5mL Vinegar  
5g Wood Strips

oven:

air fryer:

air dry:

177°C

5 Minutes cooking  
1 Day of Drying

### S-3

60mL Water  
10g Corn Starch  
5mL Glycerine  
5mL Vinegar  
5mL Oat

oven:

air fryer:

air dry:

177°C

5 Minutes cooking  
1 Day of Drying

Drying Method

Temperature

Time period

### G-1

60mL Water  
12g Gelatin  
2g Glycerol  
10g Tea

oven:

air fryer:

air dry:

177°C

5 Minutes cooking  
1 Day of Drying

### G-2

60mL Water  
12g Gelatin  
2g Glycerol  
10g Tea  
8g Egg Shell

oven:

air fryer:

air dry:

177°C

5 Minutes cooking  
1 Day of Drying

### G-3

60mL Water  
12g Gelatin  
2g Glycerol  
10g Tea  
20g Chicken Bone

oven:

air fryer:

air dry:

177°C

5 Minutes cooking  
1 Day of Drying

Drying Method

Temperature

Time period

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

- 1) Cotton's fibred structure made material strong and elastic.
- 2) Parallel wooden strips allows the material to flex in only one way.
- 3) Oat is making material dry but strong at the same time.

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

- 1) Gelatin is making material flexible and strong at the same time.
- 2) Egg shells are making the material so tough and causes it to lose its elasticity.
- 3) Bones are making the material strong and flexible at the same time