



Starch based samples

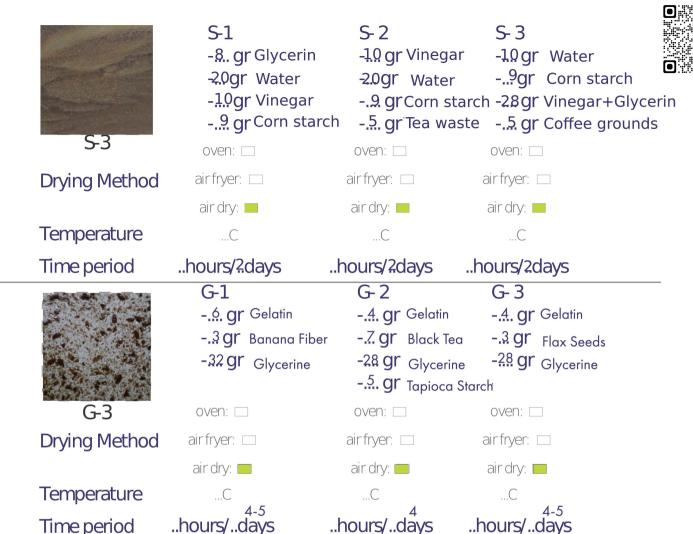
S1,2,3





Gelatin based samples

G1,2,3



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

- 1)Glycerin helps with preventing cracks during the drying process.
- 2) The more time we spend to cook the recipe, the less risk of cracking. 2) The more water you use to bloom your gelatine the more crinkles you'll get at the end.
- 3) The amount of viengar used determines the strength.
- 4) The amount of starch determines the thickness and transparency.

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

- 1) Glycerine adds flexibility but also delays drying.
- 3) Mixing a small amount of starch with galatine creates a rubber like flexible texture.
- 4) Fibers help with durability and texture.

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Corn starch

Vinegar

Water

Glycerin

Preperation Steps









Material Assessments











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Ingredient List











Corn starch

Vinegar

Coffee grounds Water+Glycerin

Preperation Steps









Material Assessments





Forming Technique





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Corn starch Vinegar

Tea waste

Water+Glycerin

Preperation Steps









Material Assessments











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Ingredient List











Banana Fiber

Water

Glycerine

Gelatine

Preperation Steps









Material Assessments





























Gelatine

Water

Glycerine

Black Tea

Tapioca Starch

Preperation Steps









Material Assessments

















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Ingredient List











Ingredient 01

Ingredient 02

Ingredient 03

Ingredient 04

Preperation Steps









Material Assessments















