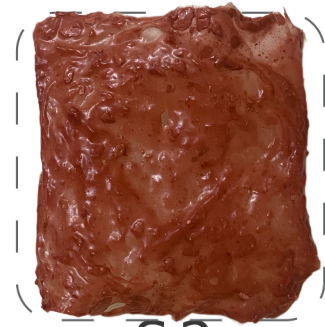


S-1



S-2



S-3

Starch based samples

S1,2,3



G-1



G-2



G-3

Gelatin based samples

G1,2,3

S-1
 -1 tbsp cornstarch
 -... gr 4 tbsp water
 -... gr 1 tsp glycerin
 -... gr 1 tsp vinegar

oven:

air fryer:

air dry:

30 ...C

12..hours/..days

S-2
 -5. gr clay
 -5. gr glycerine
 -1.5 gr cornstarch
 130 gr water
 15 gr vinegar

oven:

air fryer:

air dry:

30 ...C

13..hours/..days

S-3
 -40. gr cardboard
 -... gr - 1/4= 1tbsp water
 -... gr - 1/2 cup flour

oven:

microwave -
air fryer:

air dry:

high temp ...C

..hours/..days 4 min

G-1
 -60. gr water
 15. gr glycerin
 -45. gr gelatine
 -6. gr soap

oven:

air fryer:

air dry:

25 ...C

15.hours/..days

G-2
 180. gr water
 -6. gr glycerin
 -36. gr gelatin
 30. gr teaground

oven:

air fryer:

air dry:

25...C

12.hours/..days

G-3
 100. gr water
 -4. gr glycerin
 -33. gr gelatine
 -50. gr vinegar
 13gr. bicarbonate

oven:

air fryer:

air dry:

25...C

14.hours/..days

Drying Method

Temperature

Time period

G-1

G-2

G-3

Drying Method

Temperature

Time period

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

- 1) glycerine increases the flexibility of the material
- 2) flour increased the strength of the material
- 3) clay made the material less flexible and more rigid
- 4) cardboard made the material very strong and gave it structure

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

- 1) soap made the material elastic and flexible
- 2) bicarbonate made the material foamy
- 3) gelatin gave it structure and elasticity
- 4) teagrounds made it rough and thick