



S-1



S-2



S-3

Starch based samples

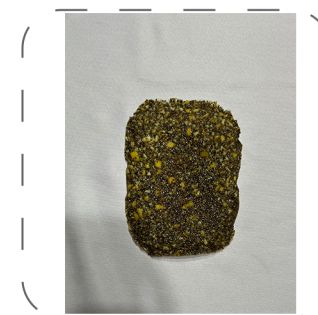
S1,2,3



G-1



G-2



G-3

Gelatin based samples

G1,2,3

S-1
 -60gr water
 7.5gr glycerol
 7.5 gr vinegar
 1.5. gr starch
 -100 gr plum seeds
 oven:

S-2
 -60gr water
 7.5 gr glycerol
 7.5 gr vinegar
 -1.5 gr starch
 -100 gr watermelon seeds
 oven:

S-3
 -60 gr water
 7.5. gr glycerol
 7.5. gr vinegar
 1.5. gr starch
 -15 gr melon seeds
 oven:

Drying Method

air fryer:

air fryer:

air fryer:

air dry:

air dry:

air dry:

Temperature

30.c

30.c

30.c

Time period

14.hours/..days

8.hours/..days

12.hours/..days

G-1

- 150gr water
 - 1.0 gr glycerol
 - 1.0. gr gelatin
 - 50. gr lemon peel
 - 10 gr cloves
 oven:

G-2

- 150 gr water
 - 1.0 gr glycerol
 - 1.0. gr gelatin
 - 50. gr lemon peel
 - 10 gr fenugreek seeds
 oven:

G-3

150 gr water
 -1.0gr glycerol
 -1.0 gr gelatin
 -50gr lemon peel
 -10 gr chia seeds
 oven:

Drying Method

air fryer:

air fryer:

air fryer:

air dry:

air dry:

air dry:

Temperature

40.c

40.c

40.c

Time period

16.hours/..days

10..hours/..days

8..hours/..days

Observations about the materials and their effects (starch based)

- 1)The plum core recipe became more precise.
- 2)Watermelon core recipe was the most elastic one.
- 3)Watermelon core recipe was the most softest one.
- 4)There were differences in drying times.

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

- 1)There were differences in drying times.
- 2)Fenugreek seed recipe was the most elastic one.
- 3)The recipe with chia seeds was the hardest one.
- 4) The recipe with cloves showed the most resistance to tearing.