Materia

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All ingredients mixed in cold Heated in a stainless saucepan Spread flat and cooled down for 5 min

Powder is fine enough for the nozzle size to be as small as Imm. Liquidity can be reduced a little bit, for it is slightly fragile for the tall height.

TING	
: Imm	
T : 0.6mm	
: 40mm/s	
D : 60mm/s	

Y g 7 days dry	EDIBILITY Not edible because of Glycerol	SHIRINKAGE Happens in drying process, about 5%
from	FEEL Very fine sandy texture	





SAMPLE 02

Agar Agar (1 1/2 TBsp) Tamarind Shell Powder (1/2 TBsp) Xanthan Gum (1 Tsp)

Water (6 oz) Vinegar (1 Tea Spoon) Glycerol (1 Tea Spoon)



	Recipe
COOKING TIME Med Heat / 3 min DRYING TIME 3 Days	I. All ing 2. Heate 3. Cooled
	Printing
	Mixture is nozzle m
	PRINTER SET NOZZLE SIZE LAYER HEIGH PRINT SPEEL TRAVEL SPE
Material Quality	
DURABILITY Once completely dried, it becomes quite hard. One of the strongest among the first round samples.	DEGRADABILIT Takes about 3 ho in water. Mouldin happens in about if it is not kept in o condition

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Sensorial Quality

LOOK	SMELL
Wood print like look.	Does not have po
Color depends on	smell once dried
the ratio of Tamarind	
Powder.	

gredients mixed in cold ed in a stainless saucepan ed down for a few min

is quite thick and sticky so the biggest nust be used.

TTING

: 2mm

HT : 0.7mm - 1mm

D : 23mm/s

ED : 25mm/s

Y g 7 days dry	EDIBILITY It is not edible because of Glycerol even though it is non-toxic.	SHIRINKAGE Happens in drying process, about 10%

	FEEL
articular	Rough, Coarsed
out.	





Agar Agar (4 Tsp) Orange Peel Powder (12 TBsp) Water (100 ml)

Vinegar (1/2 Tea Spoon) Glycerol (1/2 Tea Spoon)



COOKING TIME Med Heat / 2 min

DRYING TIME Started mould in 2 Days

Printing

Recipe

together.

PRINTER SET NOZZLE SIZE LAYER HEIGH PRINT SPEED TRAVEL SPEE

Material Quality

DURABILITY Very fragile for the layers did not stick together.	DEGRADABILIT Thin layer only tal 30 min to degrade thicker chunk take almost a day.

Sensorial Quality

Index

I. Mix all powder ingredients 2. Add Glycerol, Vinegar, and water 3. Heat until the mixture bubbles

FAILED - It is pasty but hardens very quick. Material travels through the biggest nozzle with maximum pressure, but it does not stick

TING	
: 3mm	
IT : 2.3mm	
):I0mm/s	
ED : I0mm/s	

Y kes e, es	EDIBILITY Not edible	SHIRINKAGE Happens in drying process, about 10%
t of not	FEEL Plasticky, Bouncy	



SAMPLE 03-B



Corn Starch (1 1/2 TBsp) Orange Peel Powder (1 TBsp) Water (8 TBsp)

Vinegar (2 Tsp) Glycerol (2 Tsp)



Recipe COOKING TIME Med Heat / 5 Min I. Mix Orange peel powder and corn starch DRYING TIME 2. Add Glycerol and Vinegar, and Water 5 Days 3. Heat until boils Printing Mixture started to harden quicker than a pure starch mix. PRINTER SET NOZZLE SIZE LAYER HEIGH PRINT SPEED TRAVEL SPEE

Material Quality

DURABILITY _ayers didn't sick ogether completely, so t is very fragile. Need to experiment with printing setup. Material itself is quite strong.	DEGRADABILIT Takes about who day in water. Mor started in 5 days thicker wall area.

Sensorial Quality

LOOK	SMELL
Bright Yellow with little	It had a faint sce
bit of translucency in	orange when dry
light.	none once fully c

TING	
: 2mm	
T : 2mm	
: I0mm/s	
D : I0mm/s	

Y le Jding only in	EDIBILITY Not edible because of Glycerol	SHIRINKAGE Happens in drying process, about 10%
nt of ing, but ried.	FEEL Dry and rough	





SAMPLE 04

Banana Peel (3 bananas) Water (500 ml) Agar Agar (ITsp) Xanthan Gum (I Tsp)

Vinegar (I Tsp) Glycerol (1/2 Tsp) Cinnamon (ITsp) Thyme (I Tsp)



COOKING TIME	
Med Heat / 10 mi	r

DRYING TIME 4 Days

Recipe

I. Grind a chopped banana peel with 250ml water and cook in med temp until it boils. 2. Add 250ml of water and cool it down. 3. Extract water and measure 40g of pulp. 4. Add all other ingredients and heat until boils.

Printing

The pulp texture is very big so only the biggest nozzle works. Because it does not stick together, Xanthan gum is added to the mix.

PRINTER SET
NOZZLE SIZE
LAYER HEIGH
PRINT SPEED
TRAVEL SPE

Material Quality

DURABILITY Holds the shape very well. It is quite durable.	DEGRADABILITY It starts to degrade about 1 hour in we but takes full 5 day completely degrade Moulding did not happen.

Sensorial Quality

SMELL LOOK Cinnamon (added Looks very dry and earthy. Its brown color vinegar smell) sm very strong. surprises people when they find out that it's made out of a banana peel.

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ΓING	
4mm	
T:4mm	
: 70mm/s	
D : 100mm/s	

Y le in rater, ays to de.	EDIBILITY Not edible	SHIRINKAGE Happens in drying process, about 20%
d to kill nells	FEEL Feels like touching a raw soil because of the thick pulp texture.	





Water (1/2 TBsp)

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SAMPLE 05

Butter Cookie Mix (ICup) Egg (1/2, small size)



COOKING TIME 370F / 5-7 min

DRYING TIME NA

Recipe

Printing

PRINTER SET NOZZLE SIZE LAYER HEIGH PRINT SPEED TRAVEL SPEE

Material Quality

· ,	
DURABILITY Not very durable. Most likely held together with sugar.	DEGRADABILIT Just like regular cookies, it degrad fairly quickly in w

Sensorial Quality

LOOK Depending on the baking time, some looks dry and crispy, but some looks very soft.	SMELL Smells sweet fro butter and sugar
---	---

I. Mix all the ingredients.

2. Printed cookies were baked in oven at the temperature of 370F for 5~7 min depending on its size and thickness.

Mixture prints very smoothly, but it expends in baking, loosing the details of print.

TING
: 4mm
T : 4mm
: 70mm/s
D : 70mm/s

Y des ater.	EDIBILITY Yes, they are cookies.	SHIRINKAGE Instead of shrinking, it expends about 30%.
m	FEEL Puffy shape makes it feel soft and fluffy.	



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NOZZLE SIZE : 2mm LAYER HEIGHT : 2mm PRINT SPEED : 300mm/s Material Quality DURABILITY DEGRADABILIT Just enough to bite. Just like other tor based foods, it sh be composted with

Recipe

Printing

Sensorial Quality

SMELL LOOK The smell of corn Looks crunch and brittle. much stronger the expected.

I. Mix corn grind, masa flour, and salt. 2. Add warm water little by little while mixing. 3. After printed, heat it in a pan or cook with oven without any oil.

Mixture has very good viscosity for printing and it holds taller shapes very well.

PRINTER SETTING

TRAVEL SPEED : 500mm/s

Y tilla nould th food.	EDIBILITY Edible once cooked.	SHIRINKAGE When it is cooked, shrinkage happens just a little, but when it is dried in air it shrinks about 10%.
is an	FEEL Even though it looks very crispy, it gets a bit flexible after cooking.	





Xanthan Gum (1/2 Tsp)

SAMPLE 07-A

Firm Tofu (Half) Rice Starch (I Tsp)



COOKING TIME Med Heat / 3 min

DRYING TIME NA

Recipe

Printing

PRINTER SET NOZZLE SIZE LAYER HEIGH PRINT SPEED TRAVEL SPEE

Material Quality

DURABILITY It is very fragile when it is uncooked, even with little bit of movement it collapses. Once fried it holds the shape but is still very soft.	DEGRADABILIT It should be comp as food waste. For tofu takes about a to start degrading compost.
---	---

Sensorial Quality

LOOK SMELL Very soft, pudding like. Does not have mu smell but little bit bean.

I. Grind tofu with other powder ingredients. 2. Once the mixture is printed, cook it in a pan with cooking oil.

Since tofu is very soft and watery, printing itself is easy but it is hard to keep the shape as is. Infill is mandatory to hold the outside shell printing.

ITING
: 2.5mm
D : 200mm/s
ED : 250mm/s

Y posted ied 3 days 9 in	EDIBILITY It is edible (with soy sauce!).	SHIRINKAGE Does not happen much, but just a bit while cooking in oil.
uch of	FEEL Wet and soft. A bit slippery too.	



SAMPLE 07-B



Firm Tofu (Half) Rice Starch (I Tsp) Potato Starch (I Tsp) Xanthan Gum (1/2 Tsp)



COOKING TIME NA

DRYING TIME 2 Days

Recipe

Printing

PRINTER SET NOZZLE SIZE LAYER HEIGH PRINT SPEED TRAVEL SPEE

Material Quality

DURABILITY Thinner area is weak, but the thicker part is quite durable. It requires a bit of force to break.

DEGRADABILIT When in contact of water for few h it becomes white again. Degrading starts to happen hours in water.

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Sensorial Quality

LOOK SMELL Dry, yellow, and brittle. None Does not have any feel of tofu.

I. Grind tofu with other powder ingredients. 2. Once the mixture is printed, leave it to dry in a room temperature.

Since tofu is very soft and watery, printing itself is easy but it is hard to keep the shape as is. Infill is mandatory to hold the outside shell printing.

TING
: 2.5mm
D : 200mm/s
ED : 250mm/s

Y tofu in 2	EDIBILITY Edible after some kind of cooking.	SHIRINKAGE It shrinks with distortion that is based on its printed structure.

FEEL Edge feels quite sharp after dry.





Firm Tofu (1/4 cut of a Pack) Rice Starch (1/2 Tsp)

Beet Juice (I Tsp) Xanthan Gum (I Tsp)



COOKING TIME Med Heat / 3 min

DRYING TIME NA

Recipe

Printing

PRINTER SET NOZZLE SIZE LAYER HEIGH PRINT SPEED TRAVEL SPEE

Material Quality DURABILITY Not very strong. It is jut like a fried tofu.

DEGRADABILIT It should be comp as food waste. Fr tofu takes about 3 to start degrading compost.

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Sensorial Quality

LOOK Fluffy, but hard to guess what it is because of its color.	SMELL None

I. Grind tofu with other powder ingredients. 2. Add beet juice to add color. 3. Once the mixture is printed, cook it in a pan with cooking oil.

Mixture is fine enough so the nozzle size can be small. However, it is very watery and the thinner wall collapses very easily.

ΓING	
2mm	
T : 2mm	
: 100mm/s	
D : 100mm/s	

FEEL Soft and squeezable.



COOKING TIME NA

DRYING TIME NA (Frozen to store)

Recipe

Printing

Mixture is very soft and watery, but also very sticky. Each layer grabs the previous layer, so the whole print moves quite a lot. Reducing the print speed helps to stabilize little better.

PRINTER SET NOZZLE SIZE LAYER HEIGH PRINT SPEED TRAVEL SPEE

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Material Quality DURABILITY

Soft and flexible.

DEGRADABILIT It should be comp as food waste. Fr tofu takes about 3 to start degrading compost.

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Sensorial Quality

SMELL LOOK Printed texture with Does not smell m starch on top creates but can smell little interesting effect, feels sweetness. mysterious.

I. Mix all the powder ingredients. 2. Add water to the mixture. 3. Add beet juice for coloring if desired. 4. Sprinkle potato starch on the surface after printing is done.

TTING	
: 2mm	
HT : 1.5mm	
) : 20mm/s	
ED : 30mm/s	

Y posted ied 3 days 9 in	EDIBILITY Edible without cooking.	SHIRINKAGE None
uch, e bit of	FEEL Very fluffy when it is touched. It also can be a bit sticky without starch on the surface.	



SAMPLE 09-A

Sausage (4) Water (100g) Potato Starch (1/2 Cup)



COOKING TIME NA.

DRYING TIME 2 Days

Recipe

I. Grind sausages into small pieces that are smaller than the nozzle size. 2. Mix with other ingredients.

Printing

PRINTER SET NOZZLE SIZE LAYER HEIGH PRINT SPEED TRAVEL SPEE

Material Quality

DURABILITY DEGRADABILIT Brittle, not very strong. It should be comp as food waste. Fr tofu takes about 3 to start degrading compost.

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Sensorial Quality

LOOK Looks plasticky and almost artificial when it is dried.

SMELL Much less smell of dried, but still has smell of meat.

Using the biggest nozzle, the mixture traveled through. The added water made it harder to keep the wall shape.

TING
: 4mm
IT : 4mm
D : 100mm/s
ED : 200mm/s

Y posted ied 3 days 9 in	EDIBILITY It is not edible once dried in the air.	SHIRINKAGE Happens in drying process, less than 5%
after s the	FEEL Dry and textured. With the visual it is not very pleasing feel.	



SAMPLE 09-B



Sausage (4) Water (100g) Potato Starch (1/2 Cup)



COOKING TIME 350F / 8 min

DRYING TIME NA

Recipe

Printing

PRINTER SET
NOZZLE SIZE
LAYER HEIGH
PRINT SPEED
TRAVEL SPEI

Material Quality

DURABILITY Not very durable. It breaks easy when the printing disconnects. DEGRADABILIT It should be com as food waste. Fi tofu takes about to start degrading compost.		
	DURABILITY Not very durable. It breaks easy when the printing disconnects.	DEGRADABILIT It should be com as food waste. Fi tofu takes about to start degrading compost.

Sensorial Quality

LOOK Crispy and crunch, oily look.	SMELL Meat smells quite

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I. Grind sausages into small pieces. 2. Sieve it to be smaller than nozzle size. 3. Mix with other ingredients. 4. Once printed, cook in the oven.

Using the biggest nozzle, the mixture traveled through. The added water made it harder to keep the wall shape.

TING
: 4mm
IT : 4mm
D : 100mm/s
ED : 200mm/s

Y bosted ied 3 days 9 in	EDIBILITY It is edible once cooked.	SHIRINKAGE Very little bit of shirinkage happens during cooking.
e strong	FEEL Compared to the dried version, this feels sharper.	



Mix egg shell powder and thyme. Add other ingredients. Heat the mixture until it boils.

Printing is not too hard but the mixture is little too watery, it collapses when it gets taller in

ГING
2mm
T : .5mm
: I 50mm/s
D : 200mm/s

Y ens in contact	EDIBILITY Not edible.	SHIRINKAGE Shirinkage is not too big, but has little bit of distortion depending on the printed shapes.
ite Itural	FEEL Feels very coarse, like rough rock texture.	





SAMPLE II

Corn Starch (15g) Peppermint Powder (2 TBsp) Flour (ITBsp)



Recipe COOKING TIME Med Heat / 5-8 min DRYING TIME 2 Days Printing print. PRINTER SET NOZZLE SIZE LAYER HEIGH PRINT SPEED TRAVEL SPEE Material Quality DURABILITY DEGRADABILIT Quite brittle, specially in Happens in abour between the layers. hour in contact of

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Sensorial Quality

I. Grind peppermint leaves into fine powder. 2. Mix all ingredients in cold. 3. Heat the mixture until in boils.

With the right layer height, it makes very clean

TING
: 3mm
T : .2.5mm
: I50mm/s
D : 200mm/s

, , , , , , , , , , , , , , , , , , , ,





White Wood Ash (ICup) Agar Agar (2 TBsp) Flour (I TBsp) Water (1 1/2 Cup) Glycerol (1Tsp) Vinegar (1 Tsp)



		Recipe
COOI Med I DRYI 2 Day	KING TIME Heat / 5 min NG TIME /s	I. Mix al 2. Add w 3. Add g
		Printing
		The mixt to print, I
		PRINTER SE NOZZLE SIZE LAYER HEIG PRINT SPEE TRAVEL SPE
Mat	terial Quality	1
DUF It is v brea	ABILITY very fragile, easy to k with a bit of force.	DEGRADABILIT Degrade starts ir about I hour, and not take too long completely degro water.

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Sensorial Quality

LOOK Looks very clean and soft. Has nice very light gray color. SMELL Almost smells like nothing.

Il powders together. vater little by little. glycerin and vinegar into the mix.

ture is a bit watery, which made it easy but harder to keep in the shape.

ETTING E : 2mm AHT : 1.75mm ED : 23mm/s EED : 23mm/s

Y d does to ide in	EDIBILITY Not edible.	SHIRINKAGE Almost none, but just a bit while drying.
9	FEEL Very light it does not feel like holding nothing. Feels a bit powdery.	





Sage Powder (2 TBsp) Makko Powder (2 TBsp) Water (I Cup)

Agar Agar (2 Tsp) Xanthan Gum (2 Tsp)



COOKING TIME 250F / 5-10 min

DRYING TIME 3 Days

Recipe

Printing

pattern.

PRINTER SE
NOZZLE SIZE
LAYER HEIGH
PRINT SPEED
TRAVEL SPE

Material Quality

DURABILITY Baked pieces with enough thickness of material are quite strong. Single layer breaks easy.

DEGRADABILIT Degrades starts i 2 hours in water.

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Sensorial Quality

LOOK Earthy brown, looks like wood filament print.

SMELL Smell was strong cooking and print but all gone in dry the process. Bur the piece made it again, while it did hold for long.

I. Grind sage leaves into fine powder. 2. Mix with other ingredients in cold. 3. Heat until it boils. 4. Cook in the oven after printing.

Mixture is too watery most of the taller shapes fail to hold its layers. Infill created interesting

TTING

E : 2mm

HT : Imm

D:5mm/s

EED : 5mm/s

Y n about	EDIBILITY Not edible.	SHIRINKAGE Happens in cooking and drying process, about 10%





Tapioca Starch (2 1/2 TBsp) Flower Waste Powder (1 TBsp) Flour (1 TBsp)

Water (1/2 Cup) Glycerol (1 Tsp) Vinegar (1 Tsp)



	Recipe
COOKING TIME Med Heat / 5 min	L Grind o
DRYING TIME 2 Days	2. Mix wit 3. Heat u
	Printing
	Tapioca s more stic well.
	PRINTER SET NOZZLE SIZE LAYER HEIGH PRINT SPEED TRAVEL SPEE
Material Quality	
DURABILITY It breaks with force in thinner area, but	DEGRADABILIT TBA

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Sensorial Quality

otherwise quite strong.

LOOK	SMELL
Natural yellowish tone	Dose not have
down green, close	distinctive smell.
to brown. Shows the	
grains of organic wastes	
in color.	

dried waste from flowers. ith other ingredients. until it boils.

starch makes the mixture to be even ckier than other starches. Prints quite

TTING

: 2.5mm

HT:I.5mm

): 150mm/s

ED : 200mm/s

Ϋ́	EDIBILITY Not edible.	SHIRINKAGE Shrinkage is big in heights. Size did not change much, but height reduces almost to the half of the original after drying.

FEEL Feels hard and plasticky, but still flexible in some area depending on print structure.





SAMPLE 14

Flour (I Cup) Sugar (I Tsp) Milk (1/2 Cup) Egg (Small, I)



Recipe COOKING TIME 350F / 3~8 min I. Mix all the ingredients thoroughly. DRYING TIME 2. Once printed, bake in oven or in a pan with NA cooking oil. Printing Mixture travels quite well, but it is a bit sticky that the new layer grabs the previous layer. PRINTER SETTING NOZZLE SIZE : 3mm LAYER HEIGHT : 2.7mm PRINT SPEED : 50mm/s TRAVEL SPEED : 50mm/s Material Quality DURABILITY DEGRADABILIT Not very strong. It should be comp as food waste. Fr tofu takes about to start degrade i compost.

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Sensorial Quality LOOK

Color gradation happens with material amount and heat.

SMELL Smells sweet.

Y bosted ied 3 days n	EDIBILITY Edible after cooking.	SHIRINKAGE Instead of shrinking, the mixture expands in heat.

FEEL Feels soft and fluffy. Can squeeze with a finger.

				COOKING TIME Low Heat / 3 min DRYING TIME 2 Days	I. Sheive powder to 2. Mix all 3. Heat u
The second					Printing FAILED - hardens i
SAMPLE 16	Coffee (15 g) Agar Agar (1 Tsp) Water (6 Oz)	Vinegar (I Tsp) Glycerol (I Tsp)			PRINTER SET NOZZLE SIZE LAYER HEIGH PRINT SPEED TRAVEL SPEE
			Index	Material Quality DURABILITY Not very strong. Can tear it with little bit of force.	DEGRADABILIT TBA

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Sensorial Quality

LOOK Shows the grain of coffee making it in an interesting textured look.	SMELL Strong coffee sme

Recipe

eive coffee grind waste to sort the fine er to work with the nozzle size. all ingredients. at until it boils.

ED - Set time is too short, the mixture ns inside of the syringe while printing.

SETTING SIZE : 2mm IEIGHT : 1.7mm PEED : 10mm/s SPEED : 20mm/s

Y	EDIBILITY Not edible.	SHIRINKAGE Happens little bit, just about < 5%.
ell.	FEEL Very dry and coarse,	





SAMPLE 17-A

Coffee Waste (2 TBsp) Flour (2 TBsp) Agar Agar (I Tsp)

Water (5 Oz) Vinegar (I Tsp) Glycerol (I Tsp)



COOKING TIME Med Heat / 3 min

DRYING TIME 3 Days

Recipe

I. Sieve coffee grind waste to sort the fine powder to work with the nozzle size. 2. Mix all ingredients. 3. Heat until it boils.

Printing

PRINTER SETTING NOZZLE SIZE : 3mm LAYER HEIGHT : 1.5mm PRINT SPEED : 20mm/s TRAVEL SPEED : 20mm/s

Material Quality DURABILITY Durable and quite strong.

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Sensorial Quality

SMELL LOOK Strong coffee sme Very dark brown close to black. Has a bit of grain showing.

Mixture is soft enough to travel through the nozzle, but is a bit too liquidy.

DEGRADABILITY TBA	EDIBILITY Not edible.	SHIRINKAGE Shrinkage happens in height with gravity while drying.
SMELL Strong coffee smell.	FEEL Dry and matte.	



SAMPLE 17-B

Coffee Waste (2 TBsp) Flour (2 TBsp) Agar Ágar (Í Tsp)

Water (5 Oz) Vinegar (1 Tsp) Glycerol (1 Tsp)



COOKING TIME 350F / 5min

DRYING TIME NA

Recipe

Printing

Same as 17-A:

PRINTER SET NOZZLE SIZE LAYER HEIGH PRINT SPEED TRAVEL SPEE

Material Quality

DURABILITY Not as strong as 17-A, but is also quite durable.	DEGRADABILITY TBA
Sensorial Quality	
	SMELL

LOOK Very dark brown close to black. Has a bit pores on the bottom.	SMELL Strong coffee sm

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I. Use same mixture of I7-A. 2. Bake in oven after printing.

Mixture is soft enough to travel through the nozzle, but is a bit too liquidy.

TING	
: 3mm	
IT : 1.5mm	
) : 20mm/s	
ED : 20mm/s	

Y	EDIBILITY Not edible.	SHIRINKAGE Shrinkage happens while baking.
ell.	FEEL Flexible and rubbery.	



Grind dried flower into fine powder. Mix with all ingredients.

FAILED - Mixture is too thick it does not travel through even the biggest nozzle. Need more pressure (stronger torque motor).

TING
: 4mm
T : 4mm
: 5mm/s
D : 5mm/s

Y	EDIBILITY Not edible.	SHIRINKAGE Does not shrink.
has ell.	FEEL Very rough and coarse.	





Paper Box Pulp (60g) Water (1/4 Cup) Agar (I Tsp)

Vinegar (I Tsp) Glycerol (I Tsp) Cinnamon (I Tsp)

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COOKING TIME Med Heat / 3 min

DRYING TIME TBA

Recipe

Printing

collapse.

PRINTER SETTING NOZZLE SIZE : 2-4mm LAYER HEIGHT : 1.5 ~ 3.5mm PRINT SPEED : 20mm/s TRAVEL SPEED : 20mm/s

Material Quality

,	
DURABILITY After fully dried, it gets quite strong.	DEGRADABILITY TBA
Sensorial Quality	

LOOK Fiber shows through in light. Looks like some

kind of skin of sort.

SMELL Little bit of vinega is still there.

I. Grind cardboard with warm water. 2. Sieve the pulp only. 3. Mix with all ingredients. 4. Heat until it boils.

Printing is easy with the mixture. Smaller nozzle size works as well, but it is easier to

Ϋ́	EDIBILITY Not edible.	SHIRINKAGE Shrinkage happens with distortion.
ar smell	FEEL Rough and dry feel in hands.	





SAMPLE 20

Clam Shell Powder (80g) Agar (ITsp) Corn Starch (ITBsp)

COOKING TIME Low Heat / 5 min DRYING TIME

TBA

Printing

Recipe

PRINTER SETTING NOZZLE SIZE : 4mm LAYER HEIGHT : 3.5mm PRINT SPEED : 10mm/s TRAVEL SPEED : 10mm/s

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Material Quality

DURABILITY Easy to break with just a bit of force.	DEGRADABILIT TBA
Sensorial Quality	
1 00K	SMELL

LUUK Powder shows up like Does not have an smell once fully di sand.

I. Bake clean shells in oven (200F / Ihour) 2. Grind into fine shell and sieve. 3. Mix with all ingredients. 4. Heat until it boils.

Print was successful with the biggest nozzle.

Y	EDIBILITY Not edible.	SHIRINKAGE Almost none.
ıy Iried.	FEEL Very coarse and rough with the sandy powder. Feels like natural rock.	



Sand (60g) Agar (ITsp) Resin Powder (ITsp)

Flour (1 TBsp) Water (1/2 Cup) Glycerol (1/2 Tsp)



	Recipe
COOKING TIME Low Heat / 5 min DRYING TIME 2-3 days	1. Mix sar 2. Heat ur 3. Cool it d
	Printing
	The paste requires b
	PRINTER SETT NOZZLE SIZE : LAYER HEIGHT PRINT SPEED : TRAVEL SPEEI
Material Quality	
DURABILITY Medium. It feels durable but it is possible to take off little off prints just by finger tips.	DEGRADABILITY TBA

Sensorial Quality

LOOK Very coarse and rough. It looks interesting because it contains crystallized particles.	SMELL Does not have a smell once fully o
erysiumzeu purnetes.	

nd and agar with water and glycerol. ntil it starts to boil. down and mix flour and resin well.

e has coarse grain of sand so it oigger nozzle.

TING

4.5mm

T : 3.7mm

: 10mm/s

ED : I0mm/s

Y	EDIBILITY Not edible.	SHIRINKAGE Almost none.
ny Iried.	FEEL Nostalgic from the memories of playing with sand. Its coarse grain gives enough to feel with.	





SAMPLE 22

Sesame Powder (60g) Olive Oil (ITsp) Corn Starch (ITsp)

Water (I I/2 Cup) Corn Flour (ICup)



COOKING TIME Low Heat / 5 min DRYING TIME TBA

Recipe

I. Grind sesame into very fine grain. 2. Mix sesame with oil and corn starch. 3. In another bowl, mix corn flour and water. 4. Combine both mixes together.

Printing

PRINTER SETTING NOZZLE SIZE : 4mm LAYER HEIGHT : 3.5mm PRINT SPEED : 10mm/s TRAVEL SPEED : 10mm/s

Material Quality

DURABILITY DEGRADABILIT Not durable TBA Sensorial Quality

SMELL LOOK Strong smell of se Dark black but fine lasts quite long wi paste makes the print look like special ceramic mix. piece.

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Prints very smoothly, but if oil is added too much then the print breaks.

Y	EDIBILITY Edible.	SHIRINKAGE About 10% but less from the oil.
esame 'ith oil	FEEL It is very soft but can feel the oil in it.	

P(T)ASTY PRINT

Project by Haeun Kim

Project Mentor Babette Strousse Jonathan Abarbanel