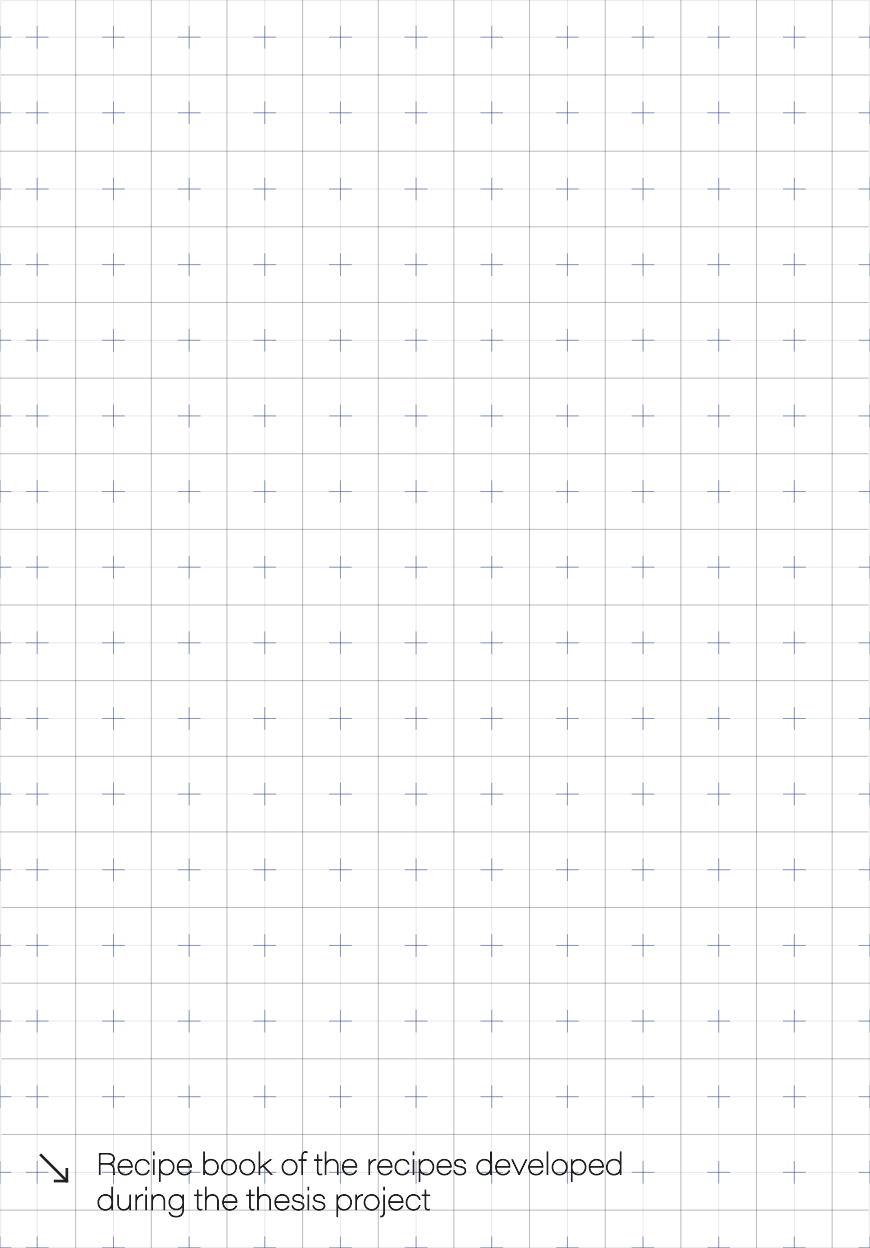


Recipe Book

↘ Bio-based material from Po River aquatic vegetation, a DIY design.



➤ Recipe book of the recipes developed during the thesis project

Number

Version

#001

-

Recipe 1

Material Qualities

Heavy

Biodegradable

Glossy

Compact

Flexible



Ingredients

Water	80 ml
Agar agar	3 gr
Glycerine	12 ml
Aquatic vegetation (A.v.)	4 gr

Tools

Mixer
Non-stick pan
Spatula
Scale
Containers
Hot plate
Silicone mold

Steps

Mix water, agar agar and glycerol in a saucepan and put it on the hot plate. Stir until the mixture just below boiling temperature (about 90-95°C). At this point, add the vegetation. When the mixture begins to boil, remove it from the flame and continue stirring. Pour the liquid in the mold. Let stand for 30-60 minutes until solidified, then remove from the mold and continue drying at room temperature for 1-2 days.

Number

Version

#002

-

Recipe 2

Material Qualities

Biodegradable

Brittle

Rough

Opaque

Light



Ingredients

Water	33 ml
Agar agar	11 gr
Glycerine	1,3 ml
A.v.	4 gr
Vinegar	16 ml
Baking soda	4,5 gr

Tools

Mixer
Non-stick pan
Spatula
Scale
Containers
Hot plate
Silicone mold

Steps

Mix water, vinegar, agar agar and glycerol in a saucepan and put it on the hot plate.

Stir until the mixture just below boiling temperature (about 90-95°C).

At this point, add the vegetation.

When the mixture begins to boil, add the baking soda and continue stirring. Then remove it from the flame.

Pour the liquid in the mold.

Let stand for 10-30 minutes until solidified, then remove from the mold and continue drying at room temperature for 1-2 days.

Number

Version

#003

-

Recipe 3

Material Qualities

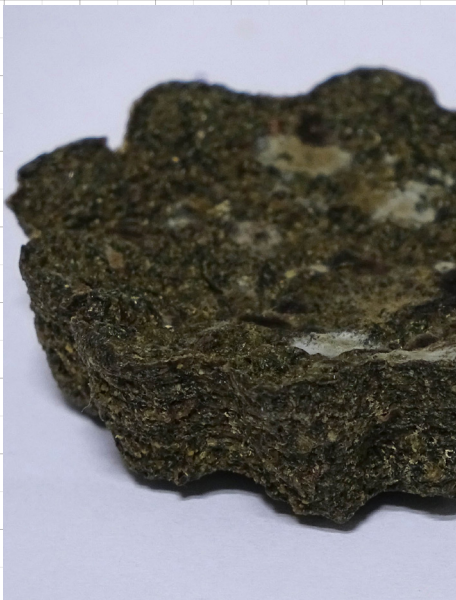
Biodegradable

Rigid

Opaque

Compact

Light



Ingredients

Water	100 ml
Agar agar	4 gr
Glycerine	5 ml
A.v.	10 gr

Tools

Mixer
Non-stick pan
Spatula
Scale
Containers
Hot plate
Silicone mold

Steps

Mix water, agar agar and glycerol in a saucepan and put it on the hot plate. Stir until the mixture just below boiling temperature (about 90-95°C). At this point, add the vegetation. When the mixture begins to boil, remove it from the flame and continue stirring. Pour the liquid in the mold. Let stand for 30-60 minutes until solidified, then remove from the mold and continue drying at room temperature for 1-2 days.

Number

Version

#004

-

Recipe 4

Material Qualities

Biodegradable

Rigid

Opaque

Compact

Light



Ingredients

Water	100 ml
Agar agar	33 gr
Glycerine	4 ml
Vinegar	50 ml
Baking soda	13,6 gr

Tools

Mixer
Non-stick pan
Spatula
Scale
Containers
Hot plate
Silicone mold

Steps

Heat water and vinegar to medium temperature.

Add agar agar and glycerin and stir for a few minutes until the mixture thickens slightly (about 90-95°C).

When the mix is homogeneous, add the baking soda. It will begin to chemically react and become fluffy. At the end add also 3 gr of agar agar.

Remove it from the flame and pour the liquid in the mold.

Let stand for 10-30 minutes until solidified, then remove from the mold and continue drying at room temperature for 2-3 days.

Number

Version

#005

-

Recipe 5

Material Qualities

Biodegradable

Rigid

Opaque

Compact

Light



Ingredients

Water	100 ml
Agar agar	33 gr
Glycerine	4 ml
Vinegar	50 ml
Baking soda	13,6 gr
A.v.	4 gr

Tools

Mixer
Non-stick pan
Spatula
Scale
Containers
Hot plate
Silicone mold

Steps

Heat water and vinegar to medium temperature.

Add agar agar and glycerin and stir for a few minutes until the mixture thickens slightly (about 90-95°C).

When the mixture begins to boil, add the vegetable part and continue stirring.

When the mix is homogeneous, add the baking soda. It will begin to chemically react and become fluffy.

Remove it from the flame and pour the liquid in the mold.

Let stand for 10-30 minutes until solidified, then remove from the mold and continue drying at room temperature for 2-3 days.

Number

Version

#006

-

Recipe 6

Material Qualities

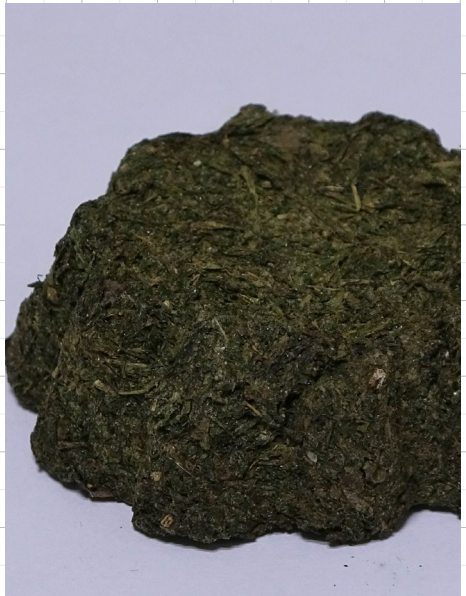
Biodegradable

Brittle

Opaque

Fibrous

Light



Ingredients

Water	100 ml
Corn starch	4gr
A.v.	16 gr

Tools

Mixer
Non-stick pan
Spatula
Scale
Containers
Hot plate
Silicone mold

Steps

Mix water and corn starch in a saucepan and put it on the hot plate.

Stir until the mixture just below boiling temperature (about 90-95°C).

At this point, add the vegetation.

When the mixture begins to boil, remove it from the flame and continue stirring.

Pour the liquid in the mold.

Let stand for 30-60 minutes until solidified, then remove from the mold and continue drying at room temperature for 1-2 days.

Recipe 7

Material Qualities

Biodegradable

Brittle

Opaque

Fibrous

Rough



Ingredients

Water	100 ml
Corn starch	11 gr
Glycerine	5 ml
A.v.	24 gr

Tools

Mixer
Non-stick pan
Spatula
Scale
Containers
Hot plate
Silicone mold

Steps

Mix water, corn starch and glycerin in a saucepan and put it on the hot plate.

Stir until the mixture just below boiling temperature (about 90-95°C).

At this point, add the vegetation.

When the mixture begins to boil, remove it from the flame and continue stirring.

Pour the liquid in the mold.

Let stand for 30-60 minutes until solidified, then remove from the mold and continue drying at room temperature for 1-2 days.

Recipe 8

Material Qualities

Biodegradable

Rigid

Opaque

Compact

Rough



Ingredients

Water	12 ml
Gelatin	5 gr
A.v.	2 gr

Tools

Mixer
Non-stick pan
Spatula
Scale
Containers
Hot plate
Silicone mold

Steps

Mix water and gelatin in a saucepan and put it on the hot plate.

Stir until the mixture just below boiling temperature (about 90-95°C).

At this point, add the vegetation.

When the mixture begins to boil, remove it from the flame and continue stirring.

Pour the liquid in the mold.

Let stand for 30-60 minutes until solidified, then remove from the mold and continue drying at room temperature for 1-2 days.

Number

Version

#009

-

Recipe 9

Material Qualities

Not biodegradable

Glossy

Flexible

Compact

Smooth



Ingredients

Silicone	10 gr
Corn starch	12 gr
A.v.	2 gr

Tools

Mixer
Scale
Containers
Silicone mold

Steps

Mix silicone and corn starch in a container.
Add corn starch until the mixture become unsticky.
At this point, add the vegetation and continue to knead the compound until it becomes homogeneous.
Put the mixture in the mold.
Let stand for 20-30 minutes until solidified, then remove from the mold.

Number

Version

#010

-

Recipe 10

*variation of
recipe 4

Material Qualities

Biodegradable

Flexible

Opaque

Porous

Light



Ingredients

Water	50 ml
Agar agar	2 gr
Glycerine	2 ml
Vinegar	25 ml
Baking soda	7 gr
A.v.	4 gr

Tools

Mixer
Non-stick pan
Spatula
Scale
Containers
Hot plate
Silicone mold

Steps

Heat water and vinegar to medium temperature.

Add agar agar and glycerin and stir for a few minutes until the mixture thickens slightly (about 90-95°C).

When the mixture begins to boil, add the vegetable part and continue stirring.

When the mix is homogeneous, add the baking soda. It will begin to chemically react and become fluffy.

Remove it from the flame and pour the liquid in the mold.

Let stand for 10-30 minutes until solidified, then remove from the mold and continue drying at room temperature for 2-3 days.

Number

Version

#011

-

Recipe 11

*variation of
recipe 4

Material Qualities

Biodegradable

Brittle

Opaque

Rough

Light



Ingredients

Water	50 ml
Agar agar	2 gr
Glycerine	2 ml
Vinegar	25 ml
Baking soda	7 gr
A.v.	4 gr

Tools

Mixer
Non-stick pan
Spatula
Scale
Containers
Hot plate
Silicone mold

Steps

Heat water and vinegar to medium temperature.

Add 2 gr of agar agar and glycerin and stir for a few minutes until the mixture thickens slightly (about 90-95°C).

When the mixture begins to boil, add the vegetable part and continue stirring.

When the mix is homogeneous, add the baking soda. It will begin to chemically react and become fluffy. At the end add also 3 gr of agar agar.

Remove it from the flame and pour the liquid in the mold.

Let stand for 10-30 minutes until solidified, then remove from the mold and continue drying at room temperature for 2-3 days.

Number

Version

#012

-

Recipe 12

*variation of
recipe 1

Material Qualities

Biodegradable

Brittle

Glossy

Flexible

Light



Ingredients

Water	30 ml
Agar agar	1 gr
Glycerine	8 ml
A.v.	2 gr

Tools

Mixer
Non-stick pan
Spatula
Scale
Containers
Hot plate
Silicone mold

Steps

Mix water, agar agar and glycerol in a saucepan and put it on the hot plate. Stir until the mixture just below boiling temperature (about 90-95°C). At this point, add the vegetation. When the mixture begins to boil, remove it from the flame and continue stirring. Pour the liquid in the mold. Let stand for 30-60 minutes until solidified, then remove from the mold and continue drying at room temperature for 1-2 days.

Recipe 13

*variation of
recipe 1

Material Qualities

Biodegradable

Rigid

Glossy

Compact

Light



Ingredients

Water	30 ml
Agar agar	8 gr
Glycerine	1 ml
A.v.	2 gr

Tools

Mixer
Non-stick pan
Spatula
Scale
Containers
Hot plate
Silicone mold

Steps

Mix water, agar agar and glycerol in a saucepan and put it on the hot plate. Stir until the mixture just below boiling temperature (about 90-95°C). At this point, add the vegetation. When the mixture begins to boil, remove it from the flame and continue stirring. Pour the liquid in the mold. Let stand for 30-60 minutes until solidified, then remove from the mold and continue drying at room temperature for 1-2 days.

Number

Version

#001

1

Recipe 1.1

Material Qualities

Biodegradable

Brittle

Opaque

Flexible

Light



Ingredients

Water	40 ml
Carrageenan	2 gr
Glycerine	5 ml
A.v.	5 gr

Tools

Mixer
Non-stick pan
Spatula
Scale
Containers
Hot plate
Silicone mold

Steps

Mix water, carrageenan and glycerol in a saucepan and put it on the hot plate.

Stir until the mixture just below boiling temperature (about 90-95°C).

At this point, add the vegetation.

When the mixture begins to boil, remove it from the flame and continue stirring.

Pour the liquid in the mold.

Let stand for 30-60 minutes until solidified, then remove from the mold and continue drying at room temperature for 1-2 days.

Number

Version

#001

2

Recipe 1.2

Material Qualities

Biodegradable

Elastic

Smooth

Flexible

Light



Ingredients

Water	40 ml
Isinglass	2 gr
Glycerine	5 ml
A.v.	5 gr

Tools

Mixer
Non-stick pan
Spatula
Scale
Containers
Hot plate
Silicone mold

Steps

Soak the gelatin sheets in cold water for 10 minutes.

Meanwhile mix water and glycerol in a saucepan and put it on the hot plate. After 10 minutes, squeeze out the sheets and add them to the hot mixture.

Stir until the mixture just below boiling temperature (about 90-95°C).

At this point, add the vegetation.

When the mixture begins to boil, remove it from the flame and continue stirring.

Pour the liquid in the mold.

Let stand for 60-120 minutes until solidified, then remove from the mold and continue drying at room temperature for 1-2 days.

Number

Version

#001

3

Recipe 1.3

Material Qualities

Biodegradable

Compact

Smooth

Flexible

Light



Ingredients

Water	40 ml
Carrageenan	2 gr
Glycerine	5 ml
A.v.	5 gr
Sugar	2 gr

Tools

Mixer
Non-stick pan
Spatula
Scale
Containers
Hot plate
Silicone mold

Steps

Mix water, agar agar and glycerol in a saucepan and put it on the hot plate. Stir until the mixture just below boiling temperature (about 90-95°C). At this point, add the vegetable part and the sugar. When the mixture begins to boil, remove it from the flame and continue stirring. Pour the liquid in the mold. Let stand for 30-60 minutes until solidified, then remove from the mold and continue drying at room temperature for 1-2 days.

Number

Version

#001

4

Recipe 1.4

Material Qualities

Biodegradable

Rough

Rigid

Fibrous

Light



Ingredients

Water	40 ml
Agar agar	5 gr
Glycerine	5 ml
A.v.	5 gr

Tools

Mixer
Non-stick pan
Spatula
Scale
Containers
Hot plate
Silicone mold

Steps

Mix water, agar agar and glycerol in a saucepan and put it on the hot plate. Stir until the mixture just below boiling temperature (about 90-95°C). At this point, add the vegetable part. When the mixture begins to boil, remove it from the flame and continue stirring. Pour the liquid in the mold. Let stand for 30-60 minutes until solidified, then remove from the mold and continue drying at room temperature for 1-2 days.

Number

Version

#001

5

Recipe 1.5

Material Qualities

Biodegradable

Rigid

Rough

Opaque

Heavy



Ingredients

Water	50 ml
Animal gelatine	3 gr
Glycerine	3 ml
A.v.	5 gr

Tools

Mixer
Non-stick pan
Spatula
Scale
Containers
Hot plate
Silicone mold

Steps

Mix water, gelatine and glycerol in a saucepan and put it on the hot plate. Stir until the mixture just below boiling temperature (about 90-95°C). At this point, add the vegetable part. When the mixture begins to boil, remove it from the flame and continue stirring. Pour the liquid in the mold. Let stand for 30-60 minutes until solidified, then remove from the mold and continue drying at room temperature for 1-2 days.

Number

Version

Variation

#001

5

1

Recipe 1.5.1

Material Qualities

Biodegradable

Rigid

Rough

Opaque

Light



Ingredients

Water	30 ml
Animal gelatine	7,6 gr
Glycerine	4,6 ml
A.v.	5 gr

Tools

Mixer
Non-stick pan
Spatula
Scale
Containers
Hot plate
Silicone mold

Steps

Mix water, gelatine and glycerol in a saucepan and put it on the hot plate. Stir until the mixture just below boiling temperature (about 90-95°C). At this point, add the vegetable part. When the mixture begins to boil, remove it from the flame and continue stirring. Pour the liquid in the mold. Let stand for 30-60 minutes until solidified, then remove from the mold and continue drying at room temperature for 1-2 days.

Number

Version

Variation

#004

1

1

Recipe 4.1.1

**in between*
recipe 4 & 10

Material Qualities

Biodegradable

Flexible

Rough

Opaque

Light



Ingredients

Water	25 ml
Agar agar	5 gr
Glycerine	1 ml
A. v.	3 gr
Vinegar	13 ml
Baking soda	3,5 gr

Tools

Mixer
Non-stick pan
Spatula
Scale
Containers
Hot plate
Silicone mold

Steps

Heat water and vinegar to medium temperature.

Add agar agar and glycerin and stir for a few minutes until the mixture thickens slightly (about 90-95°C).

When the mixture begins to boil, add the vegetable part and continue stirring.

When the mix is homogeneous, add the baking soda. It will begin to chemically react and become fluffy.

Remove it from the flame and pour the liquid in the mold.

Let stand for 10-30 minutes until solidified, then remove from the mold and continue drying under heating lights for 2-5 hours.

Number

Version

Variation

#004

1

2

Recipe 4.1.2

**in between*
recipe 4 & 10

Material Qualities

Biodegradable

Flexible

Rough

Opaque

Light



Ingredients

Water	25 ml
Agar agar	3 gr
Glycerine	1 ml
A. v.	3 gr
Vinegar	13 ml
Baking soda	3,5 gr

Tools

Mixer
Non-stick pan
Spatula
Scale
Containers
Hot plate
Silicone mold

Steps

Heat water and vinegar to medium temperature.

Add agar agar and glycerin and stir for a few minutes until the mixture thickens slightly (about 90-95°C).

When the mixture begins to boil, add the vegetable part and continue stirring.

When the mix is homogeneous, add the baking soda. It will begin to chemically react and become fluffy.

Remove it from the flame and pour the liquid in the mold.

Let stand for 10-30 minutes until solidified, then remove from the mold and continue drying under heating lights for 2-5 hours.

Number

Version

Variation

#004

1

3

Recipe 4.1.3

**in between*
recipe 4 & 10

Material Qualities

Biodegradable

Rigid

Rough

Opaque

Light



Ingredients

Water	50 ml
Agar agar	16,5 gr
Glycerine	2 ml
A. v.	2 gr
Vinegar	25 ml
Baking soda	6,8 gr

Tools

Mixer
Non-stick pan
Spatula
Scale
Containers
Hot plate
Silicone mold

Steps

Heat water and vinegar to medium temperature.

Add agar agar and glycerin and stir for a few minutes until the mixture thickens slightly (about 90-95°C).

When the mixture begins to boil, add the vegetable part and continue stirring.

When the mix is homogeneous, add the baking soda. It will begin to chemically react and become fluffy.

Remove it from the flame and pour the liquid in the mold.

Let stand for 10-30 minutes until solidified, then remove from the mold and continue drying under heating lights for 2-5 hours.

Number

Version

Variation

#004

1

4

Recipe 4.1.4

**in between*
recipe 4 & 10

Material Qualities

Biodegradable

Rigid

Rough

Compact

Opaque



Ingredients

Water	50 ml
Agar agar	16,5 gr
Glycerine	2 ml
A. v.	2 gr
Vinegar	25 ml
Baking soda	6,8 gr

Tools

Mixer
Non-stick pan
Spatula
Scale
Containers
Hot plate
Silicone mold

Steps

Heat water and vinegar to medium temperature.

Add agar agar and glycerin and stir for a few minutes until the mixture thickens slightly (about 90-95°C).

When the mixture begins to boil, add the vegetable part and continue stirring.

When the mix is homogeneous, add the baking soda. It will begin to chemically react and become fluffy. Remove it from the flame, the reaction begins to stop.

When the mixture is stabilized, reheat it for 1 min and then pour the liquid in the mold. Let stand for 10-30 minutes until solidified, then remove from the mold and continue drying under heating lights for 2-5 hours.

Number

Version

Variation

#004

1

5

Recipe 4.1.5

**in between
recipe 4 & 10*

Material Qualities

Biodegradable

Brittle

Rough

Porous

Light



Ingredients:

Ingredients

Water	25 ml
Agar agar	1 gr
Glycerine	1 ml
A. v.	3 gr
Vinegar	13 ml
Baking soda	3,5 gr

Tools

Mixer
Non-stick pan
Spatula
Scale
Containers
Hot plate
Silicone mold

Steps

Heat water and vinegar to medium temperature.

Add agar agar and glycerin and stir for a few minutes until the mixture thickens slightly (about 90-95°C).

When the mixture begins to boil, add the vegetable part and continue stirring.

When the mix is homogeneous, add the baking soda. It will begin to chemically react and become fluffy.

Remove it from the flame and pour the liquid in the mold.

Let stand for 10-30 minutes until solidified, then remove from the mold and continue drying under heating lights for 2-5 hours.

Number

Version

Variation

#004

1

6

Recipe 4.1.6

**in between*
recipe 4 & 10

Material Qualities

Biodegradable

Elastic

Smooth

Flexible

Light



Ingredients

Water	25 ml
Agar agar	1 gr
Glycerine	3 ml
A. v.	1 gr
Vinegar	13 ml
Baking soda	3,5 gr

Tools

Mixer
Non-stick pan
Spatula
Scale
Containers
Hot plate
Silicone mold

Steps

Heat water and vinegar to medium temperature.

Add agar agar and glycerin and stir for a few minutes until the mixture thickens slightly (about 90-95°C).

When the mixture begins to boil, add the vegetable part and continue stirring.

When the mix is homogeneous, add the baking soda. It will begin to chemically react and become fluffy.

Remove it from the flame and pour the liquid in the mold.

Let stand for 10-30 minutes until solidified, then remove from the mold and continue drying under heating lights for 2-5 hours.

Number

Version

Variation

#005

1

1

Recipe 5.1.1

**in between
recipe 5 & 11*

Material Qualities

Biodegradable

Rigid

Opaque

Compact

Light



Ingredients

Water	25 ml
Agar agar	4 gr
Glycerine	1 ml
A. v.	3 gr
Vinegar	13 ml
Baking soda	3,5 gr

Tools

Mixer
Non-stick pan
Spatula
Scale
Containers
Hot plate
Silicone mold

Steps

Heat water and vinegar to medium temperature.

Add agar agar and glycerin and stir for a few minutes until the mixture thickens slightly (about 90-95°C).

When the mixture begins to boil, add the baking soda and wait until the reaction begins.

Stir for about a minute and remove it from the flame.

Then add the vegetable part and pour the liquid in the mold.

Let stand for 10-30 minutes until solidified, then remove from the mold and continue drying at room temperature for 2-3 days.

Number

Version

Variation

#005

1

2

Recipe 5.1.2

**in between
recipe 5 & 11*

Material Qualities

Biodegradable

Elastic

Smooth

Flexible

Light



Ingredients

Water	25 ml
Agar agar	4 gr
Glycerine	1 ml
A. v.	3 gr
Vinegar	13 ml
Baking soda	3,5 gr

Tools

Mixer
Non-stick pan
Spatula
Scale
Containers
Hot plate
Silicone mold

Steps

Heat water and vinegar to medium temperature.

Add agar agar and glycerin and stir for a few minutes until the mixture thickens slightly (about 90-95°C).

When the mixture begins to boil, add the baking soda and wait until the reaction begins.

Stir for about a minute, add the vegetable part and continue stirring for about another minute.

After a minute, remove it from the flame and pour the liquid in the mold.

Let stand for 10-30 minutes until solidified, then remove from the mold and continue drying at room temperature for 2-3 days.

Recipe 9.1

Material Qualities

Not biodegradable

Glossy

Flexible

Compact

Smooth



Ingredients

Silicone	10 ml
Corn starch	14 gr
A.v.	4 gr

Tools

Mixer
Non-stick pan
Spatula
Scale
Containers
Hot plate
Silicone mold

Steps

Mix silicone and corn starch in a container.
Add corn starch until the mixture become unsticky.

At this point, add the vegetation and continue to knead the compound until it becomes homogeneous.

Put the mixture in the mold.

Let stand for 20-30 minutes until solidified, then remove from the mold.

Number

Version

#014

-

Recipe 14

Material Qualities

Biodegradable

Brittle

Light

Flexible

Rough



Ingredients

Water	40 ml
Corn starch	10 gr
Glycerin	10 ml
Vinegar	10 gr
A. v.	5 gr

Tools

Mixer
Non-stick pan
Spatula
Scale
Containers
Hot plate
Silicone mold

Steps

Heat water, corn starch, glycerin and vinegar to medium temperature.

Stir for a few minutes until the mixture thickens slightly (about 90-95°C).

When the mixture begins to boil, add the vegetable part and continue stirring.

After a minute, remove it from the flame and pour the liquid in the mold.

Let stand for 10-30 minutes until solidified, then remove from the mold and continue drying at room temperature for 2-3 days.

Number

Version

#015

-

Recipe 15

Material Qualities

Biodegradable

Elastic

Compact

Flexible

Smooth



Ingredients:

Ingredients

Water	30 ml
Animal gelatine	23 gr
Glycerin	30 ml
A. v.	3 gr
Soap	3 gr

Tools

Mixer
Non-stick pan
Spatula
Scale
Containers
Hot plate
Silicone mold

Steps

Heat water, gelatine and glycerin to medium temperature.

Stir for a few minutes until the mixture thickens slightly (about 90-95°C).

When the mixture begins to boil, add the vegetable part and continue stirring.

After a minute add also the soap.

Stir about a minute, then remove it from the flame and pour the liquid in the mold.

Let stand for 10-30 minutes until solidified, then remove from the mold and continue drying at room temperature for 2-3 days.

Recipe 15.1

Material Qualities

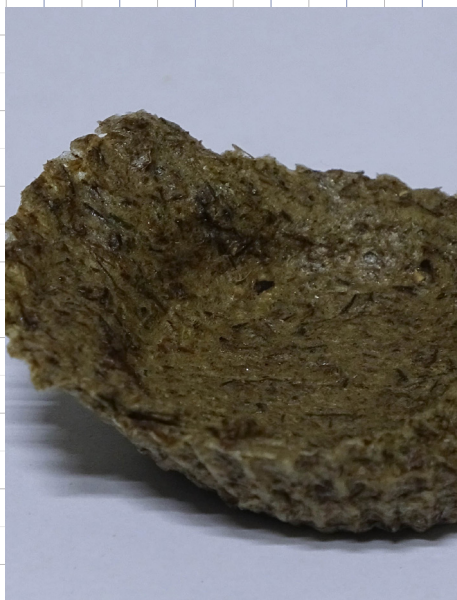
Biodegradable

Elastic

Smooth

Flexible

Light



Ingredients

Water	40 ml
Agar agar	1,6 gr
Glycerin	2,7 ml
A.v.	3 gr
Soap	6 gr

Tools

Mixer
Non-stick pan
Spatula
Scale
Containers
Hot plate
Silicone mold

Steps

Heat water, agar agar and glycerin to medium temperature.

Stir for a few minutes until the mixture thickens slightly (about 90-95°C).

When the mixture begins to boil, add the vegetable part and continue stirring.

After a minute add also the soap.

Stir about a minute, then remove it from the flame and pour the liquid in the mold.

Let stand for 10-30 minutes until solidified, then remove from the mold and continue drying at room temperature for 2-3 days.

Recipe 15.3

Material Qualities

Biodegradable

Elastic

Smooth

Flexible

Light



Ingredients

Water	100 ml
Gelatin	75 gr
Glycerine	100 ml
A.v.	10 gr
Soap	10 gr

Tools

Mixer
Non-stick pan
Spatula
Scale
Containers
Hot plate
Silicone mold

Steps

Heat water, gelatin and glycerin to medium temperature.

Stir for a few minutes until the mixture thickens slightly (about 90-95°C).

When the mixture begins to boil, add the vegetable part and continue stirring.

After a minute add also the soap.

Stir about a minute, then remove it from the flame and pour the liquid in the mold.

Let stand for 4-5 hours until solidified, then remove from the mold and continue drying at room temperature for 2-3 days.

Recipe 15.4

Material Qualities

Biodegradable

Elastic

Smooth

Flexible

Light



Ingredients

Water	100 ml
Gelatin	75 gr
Glycerine	50 ml
A.v.	10 gr
Soap	10 gr

Tools

Mixer
Non-stick pan
Spatula
Scale
Containers
Hot plate
Silicone mold

Steps

Heat water, gelatin and glycerine to medium temperature.

Stir for a few minutes until the mixture thickens slightly (about 90-95°C).

When the mixture begins to boil, add the vegetable part and continue stirring.

After a minute add also the soap.

Stir about a minute, then remove it from the flame and pour the liquid in the mold.

Let stand for 5-6 hours until solidified, then remove from the mold and continue drying at room temperature for 2-3 days.

Recipe 16

Material Qualities

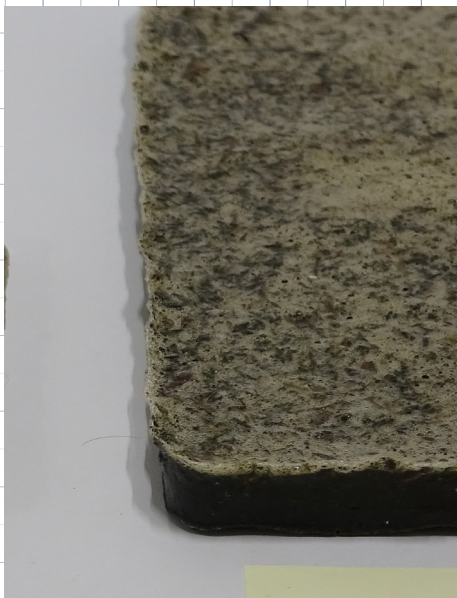
Biodegradable

Elastic

Smooth

Flexible

Light



Ingredients

Water	100 ml
Gelatin	65 gr
Glycerine	60 ml
A.v.	15 gr
Soap	3 gr

Tools

Mixer
Non-stick pan
Spatula
Scale
Containers
Hot plate
Silicone mold

Steps

Heat water, gelatin and glycerin to medium temperature.

Stir for a few minutes until the mixture thickens slightly (about 90-95°C).

When the mixture begins to boil, add the vegetable part and continue stirring.

After a minute add also the soap.

Stir about a minute, then remove it from the flame and pour the liquid in the mold.

Let stand for 5-6 hours until solidified, then remove from the mold and continue drying at room temperature for 2-3 days.

