

#FABRICADEMY2021 TUTORIALS

MICROBIAL CELLULOSE PRESENTATION

27-10-2021 | LORENA TREBBI

"The future is not a predefined destination, a separate space or time

The future is a multiplicity of ideas, critiques and potentialities that are embedded in the narratives, objects and practices of our daily lives

In this sense, multiple, often conflicting, futures are always already here as part of a continuously unfolding present and past"

Kjaersgaard, Halse, Smith, Vangkilde, Binder & Otto

The current environmental crisis, a consequence of the broken relationship we established with the planet, prompts the question: what sort of future awaits us? Which materials, artifacts, resources and systems will populate the planet in fifty years?

RQ1 - How design places itself in the transdisciplinary dimension of biofabrication?

RQ2 - How far its range expands and which are indeed its limits?

RQ3 – Which is the contribution of designers in fostering the application, appreciation and consequent diffusion of biofabricated materials?

PART II

HANDS-ON

HOW TO DESIGN WITH NATURE

BASIC EXPERIMENTS

Learning-by-Doing

Experience as starting point for Knowledge Building

John Dewey

Experiential Learning

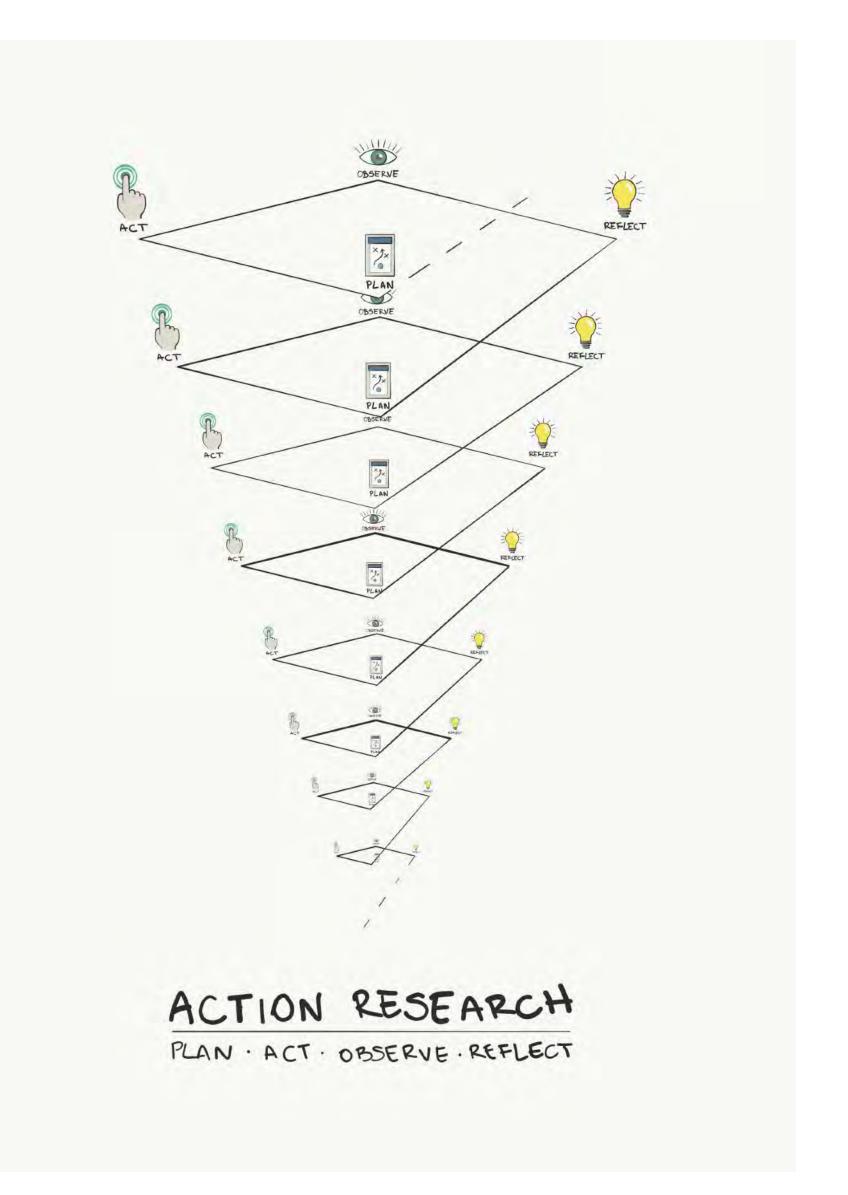
Experience as central process of human adaptation to the social and physical environment

David Kolb

Action Research

No action without research, no research without action

Kurt Lewin



basic experiments: methodology

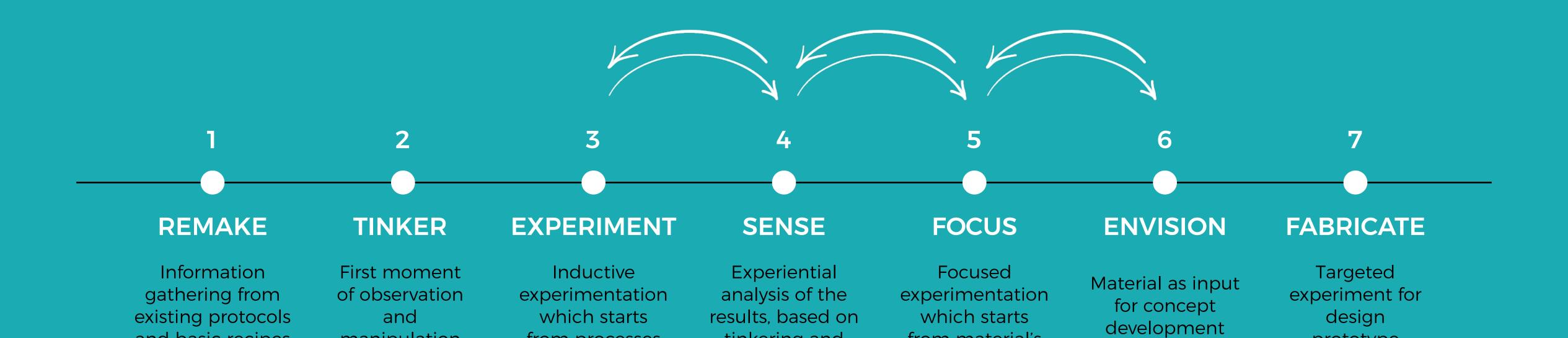
manipulation

of the material

sample

and basic recipes

reproduction



tinkering and

sensory

exploration

from processes

from material's

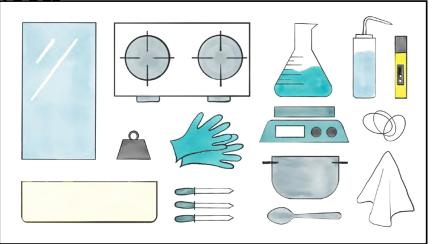
features

prototype

fabrication

bacteria: S.C.O.B.Y.

TOOLS



DRYING PANEL SCALE

RUBBER BANDS STOVE

CONTAINER

BEAKER

PIPETTES

PH-METER

ETHANOL

POT

WEIGHT **GLOVES**

SPOON CLOTH/LID

INGREDIENTS













PROCESS

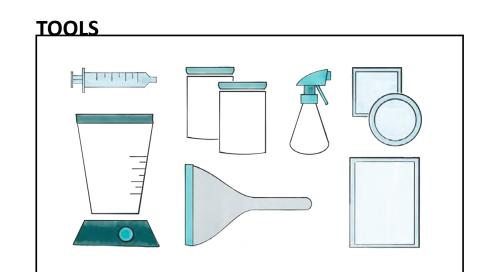
- Wear gloves and sterilise all the containers and instrument used to prevent contamination
- Boil the water, add the sugar and stir, then add the teabags and leave to rest
- Wait until the water cools and reaches room temperature, measure the pH and gradually add vinegar to reach the right acidity
- Add the scoby, use the weight to keep it on the bottom of the container
- Cover the container with a breathable cloth or a lid
- Keep in a dark ventilated environment without moving the container
- When reached the desired thickness harvest the material from the surface, wash it with neutral soap and rinse with water
- Place it on a flat surface for drying (different surfaces will result in different surface textures), remove all the air bubbles, turn it periodically on both sides until dry
- * the remaining liquid can be used as starter for a new culture, it is already acid so ther is no need to add vinegar, and can be feed with new sugars to continue the fermentation process again and again







algae: alginate bioplastics



ETHANOL

BLENDER

JARS

SPRAY BOTTLE

Moulds

Syringe

Spatula

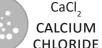
INGREDIENTS













SUNFLO-

PROCESS

- Pour the alginate powder, water, glycerine and any other additive in the
- Pour it in a jar and leave it rest overnight to let the air bubbles disappear
- Prepare the calcium chloride solution and put it in the spray bottle

For thicker bioplastics:

- spray the mould with the calcium chloride solution
- cast the material
- spray it with calcium chloride solution and let it dry

For thin biofilms:

- spray the surface with the calcium chloride solution
- pour the mixture on the surface and smooth with a spatula
- spray it with calcium chloride solution and let it dry

For *strings*:

- prepare a vertical jar filled with the calcium chloride solution,
- inject the mixture in the syringe and extrude it in the jar
- collect the strings and let them dry





MOLD 1 [h 3mm]

RECIPE B [water x1]



irregularities thin and fragile



shrinkage



MOLD 2 [h 1cm]

deformation

RECIPE A [water x2]



too thin and



disappeared with shrinkage



too thick only the surface shrinks

RECIPE E [water x4]







too thick too much deformation

RECIPE D [water x1]



difficult to spread irregularities



irregularities and holes



the shape with little deformation

RECIPE C [water x2]



ok but too thin



high shrinkage (50%)irregular



too thick too much deformation

RECIPE F [water x4]



irregular and

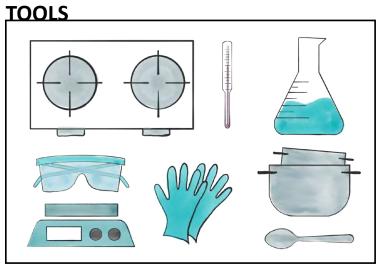


high shrinkage (50%) irregular



extreme deformation

hair: keratin extraction



STOVE TERMOMETER BEAKER GOGGLES SCALE **GLOVES** POTS

<u>INGREDIENTS</u>





PROCESS

Liquid Keratin Solution:

- Dissolve sodium hydroxide in cold water
- Prepare a water bath at 50°C
- Add hair
- Stir and keep at constant temperature and agitation for 5h: hair will start breaking until it completely dissolv
- Filter with a strainer

Keratin bio-flm and composites:

- Pour the keratin solution plus additives (glycerol and any other) in the pot and stir for a couple of minutes
- Pour in Petri dishes
- Desiccate in the oven at 60°C until dry



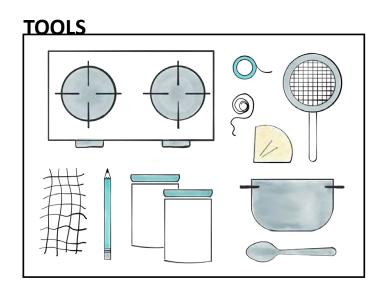






For this experiment hair was collected from hair saloons. After the extraction, keratin was combined with glycerine and seaweed in different grains (from powder to larger pieces), in order to realise materials with variations in thickness, texture and translucency. The experiment was part of a collaboration with the multi-media artist Bela Rofe for her fabricademy project "Gaia", investigating the interconnection between women and the sea, highlighting the delicate balance among living systems on Earth.

crystals: alum



STOVE JARS
TAPE POT
TWINE SPOON
COFFEE FILTER
SIEVE
SCAFFOLD MATERIAL

INGREDIENTS



KAL(SO₄)₂·12H₂O POTASSIUM ALUM

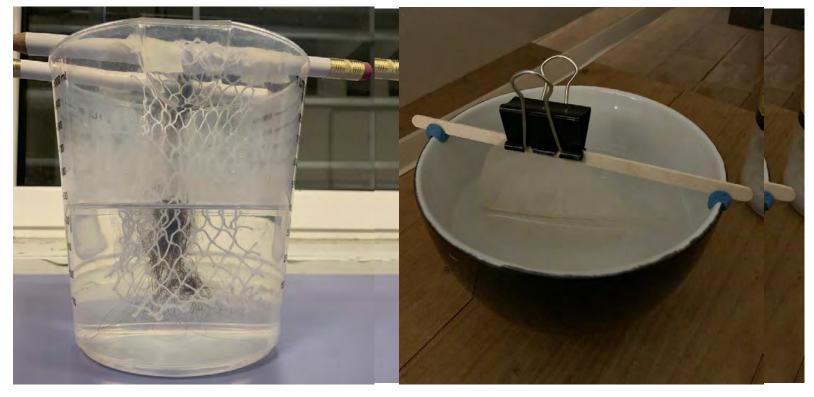


H₂O

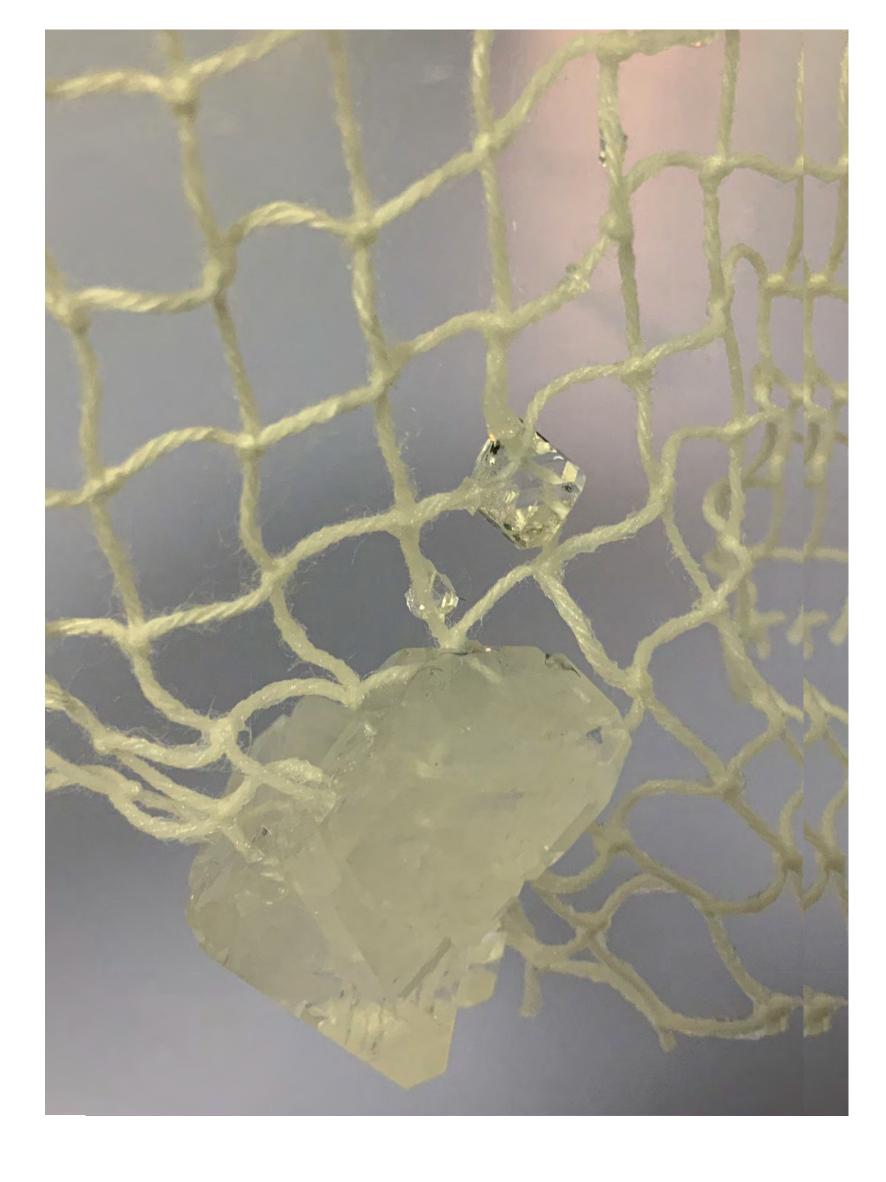
PENCIL

PROCESS

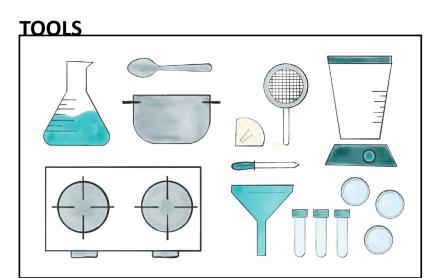
- Boil the water
- Add the alum and stir until the solution is saturated and it stops dissolving
- Filter the solution to remove any undissolved material
- Place the scaffold material suspended in the jar with the help of pencil, tape and twine
- Pour the solution and wait for crystal formation without moving the jar
- Harvest the crystallised scaffold material and leave it dry







natural dyes: blueberry



PIPETTES BEAKER

SPOON **FUNNEL**

TEST TUBES

COFFEE FILTERS PETRI DISHES

SIEVE

BLENDER

STOVE

INGREDIENTS





CH₃COOH VINEGAR



NaHCO₃

PROCESS

Mechanical separation:

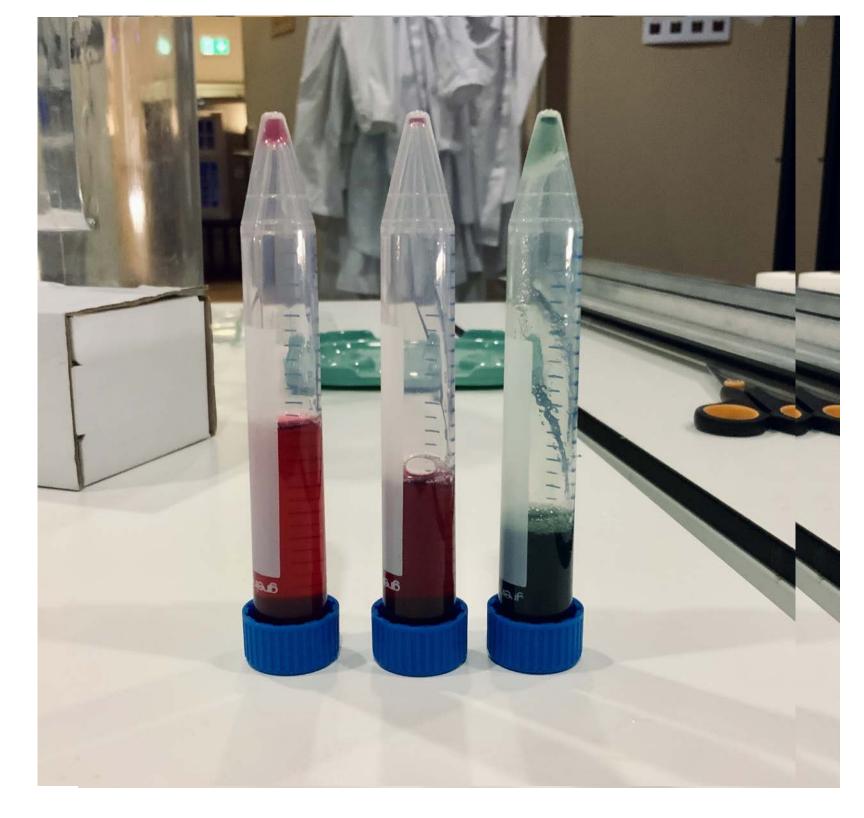
- Blend blueberries
- Filter with a strainer and coffee filters
- Divide the dye in three petri dishes: add baking soda to the first, add vinegar to the second one, and leave the third as it is
- Store in test tubes

Heat separation:

- Boil blueberries for about fifty minutes
- Filter with a strainer and coffee filters separating berries from boiling
- Divide the dye in three petri dishes: add baking soda to the first, add vinegar to the second one, and leave the third as it is
- Store in test tubes



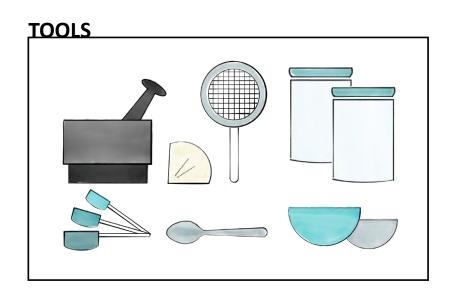






dye was extracted from blueries through heat and mechaniseparation. The dyes obtained e then reacted with acids and es through which changing the and consequently the colour. ric threads were then dipped the dyes to get a colour palette, vever the threads weren't treawith the mordants required to in the colour on the fabric, and refore the threads' colours apr much lighter and mild then actual dye.

inks: charcoal



MORTAR & PESTLE

FILTER

STRAIN

GLASS CONTAINERS

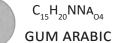
MEASURING CUPS

SPOON

BOWLS

INGREDIENTS

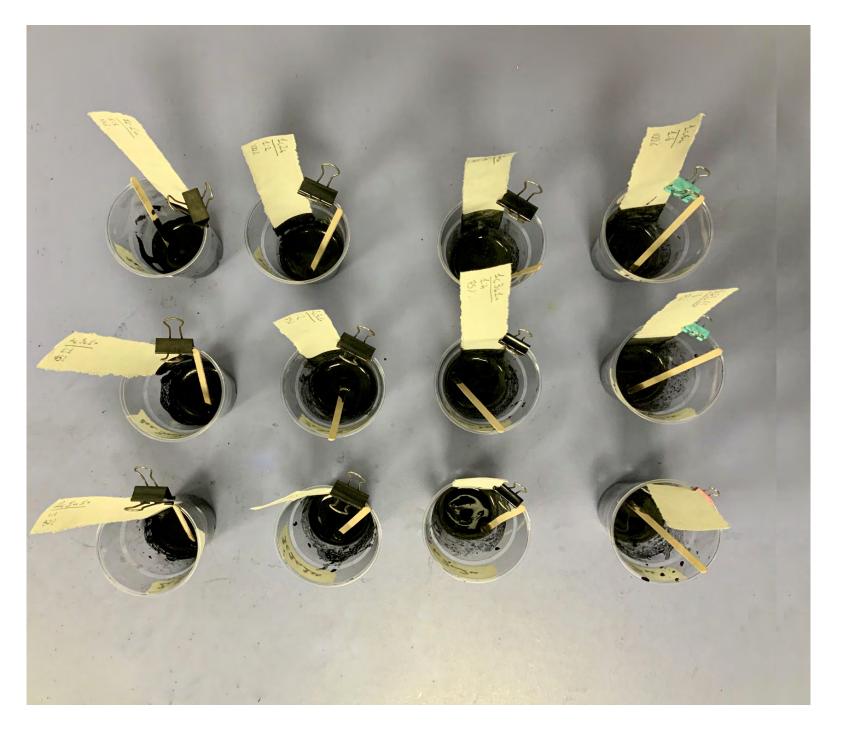


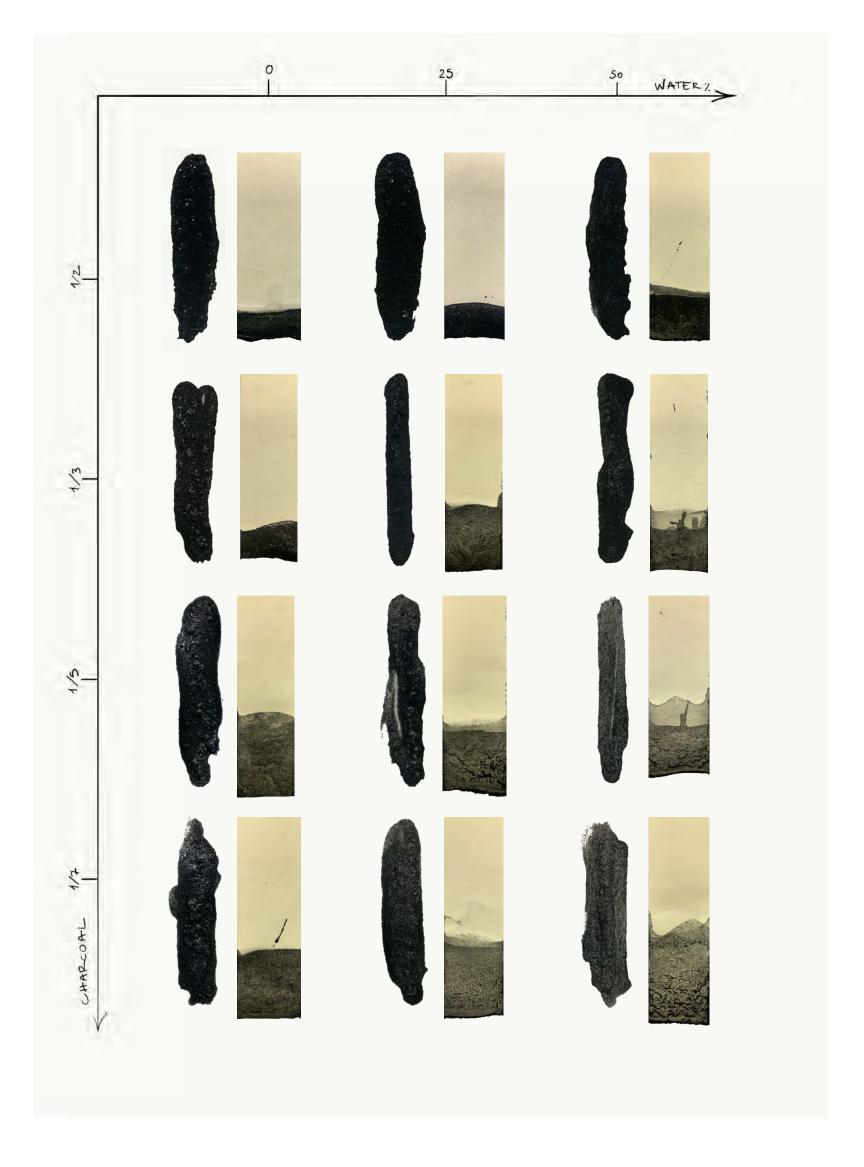


PROCESS

- Turn the charcoal into powder with mortar and pestle;
- Put the powder in a bowl, gradually add water and gum arabic alternating;
- Stir;
- Filter with coffee filters to remove solid parts;
- Pour in a glass container and shake.





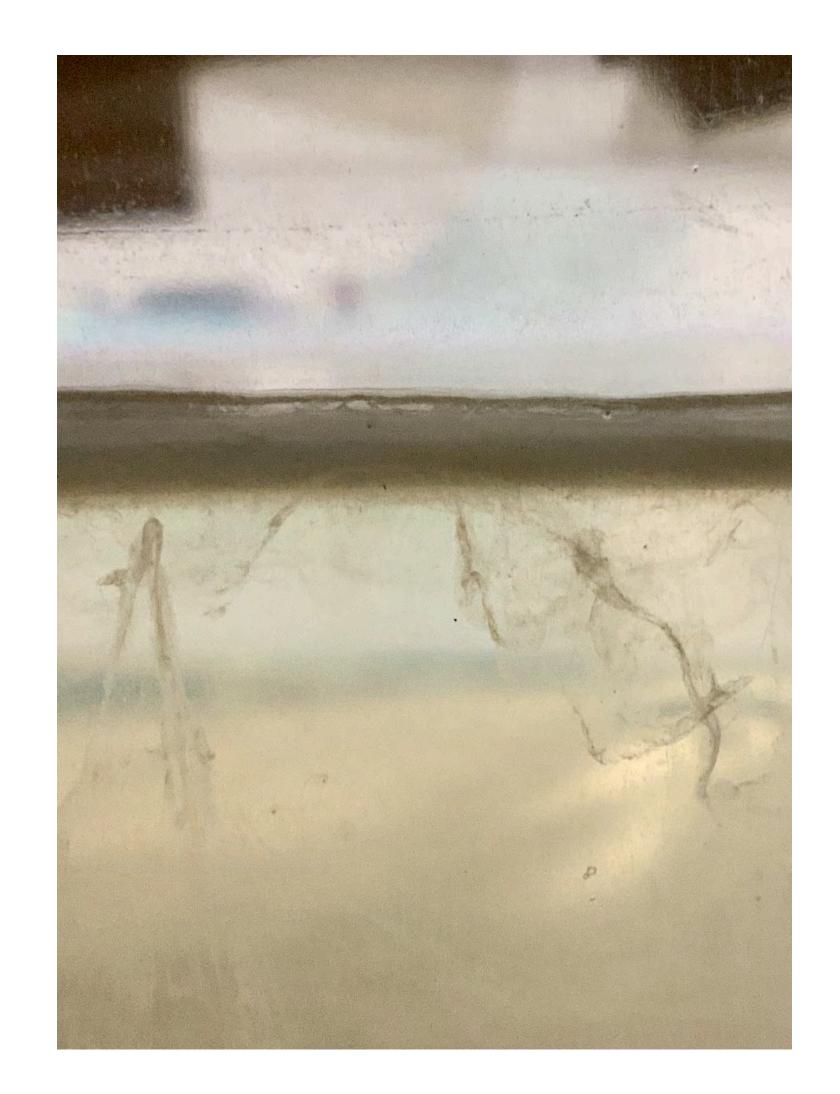


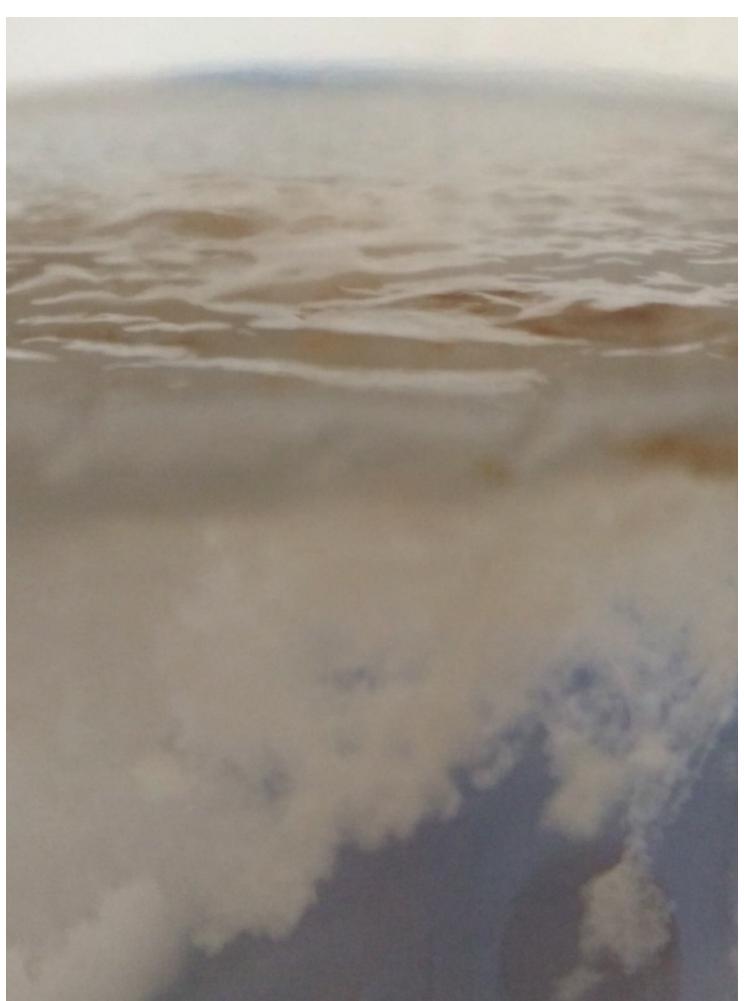
FERMENTATION

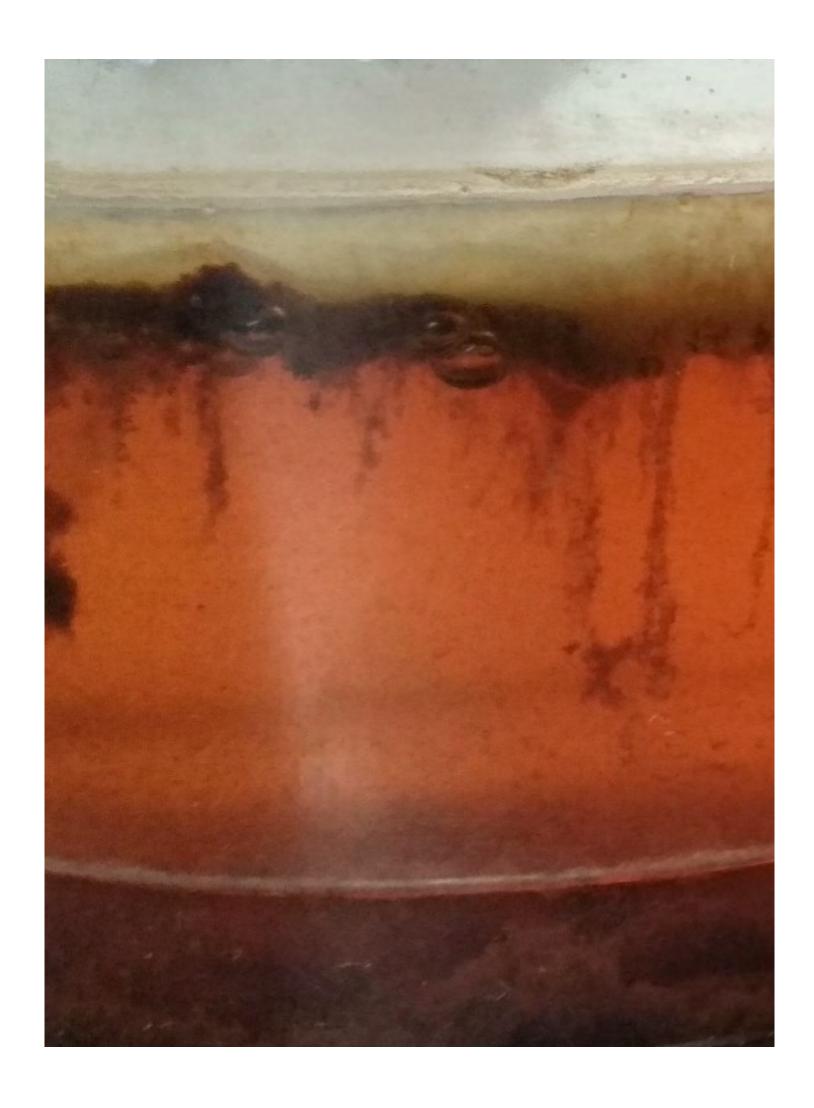
DESIGN WITH LIVING SYSTEMS



S.C.O.B.Y. = Symbiotic Culture Of Bacteria and Yeasts







S.C.O.B.Y. = Symbiotic Culture Of Bacteria and Yeasts

$$+ \longrightarrow \qquad \longrightarrow$$

SUGARS > YEASTS > ETHANOL > BACTERIA > ACETIC ACID + NANOCELLULOSE

state of the art



Biocouture / Suzanne Lee





Riina Oun





Ponto Biodesign / Elena Amato





Emma Sicher





ScobyTec





Malai





MakeGrowLab





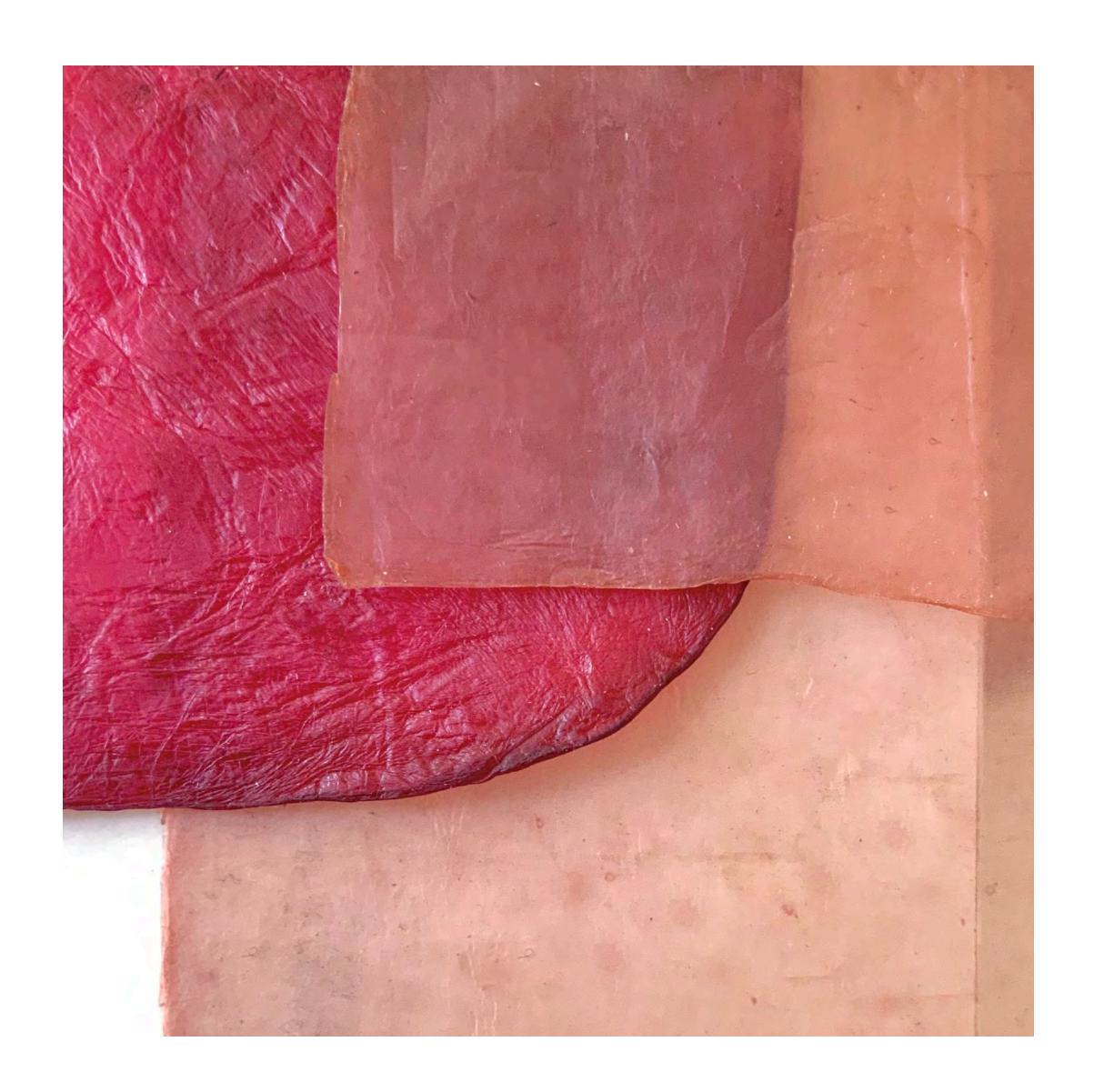
The Kombucha Paper





Kombutex / Studio Samira Boon

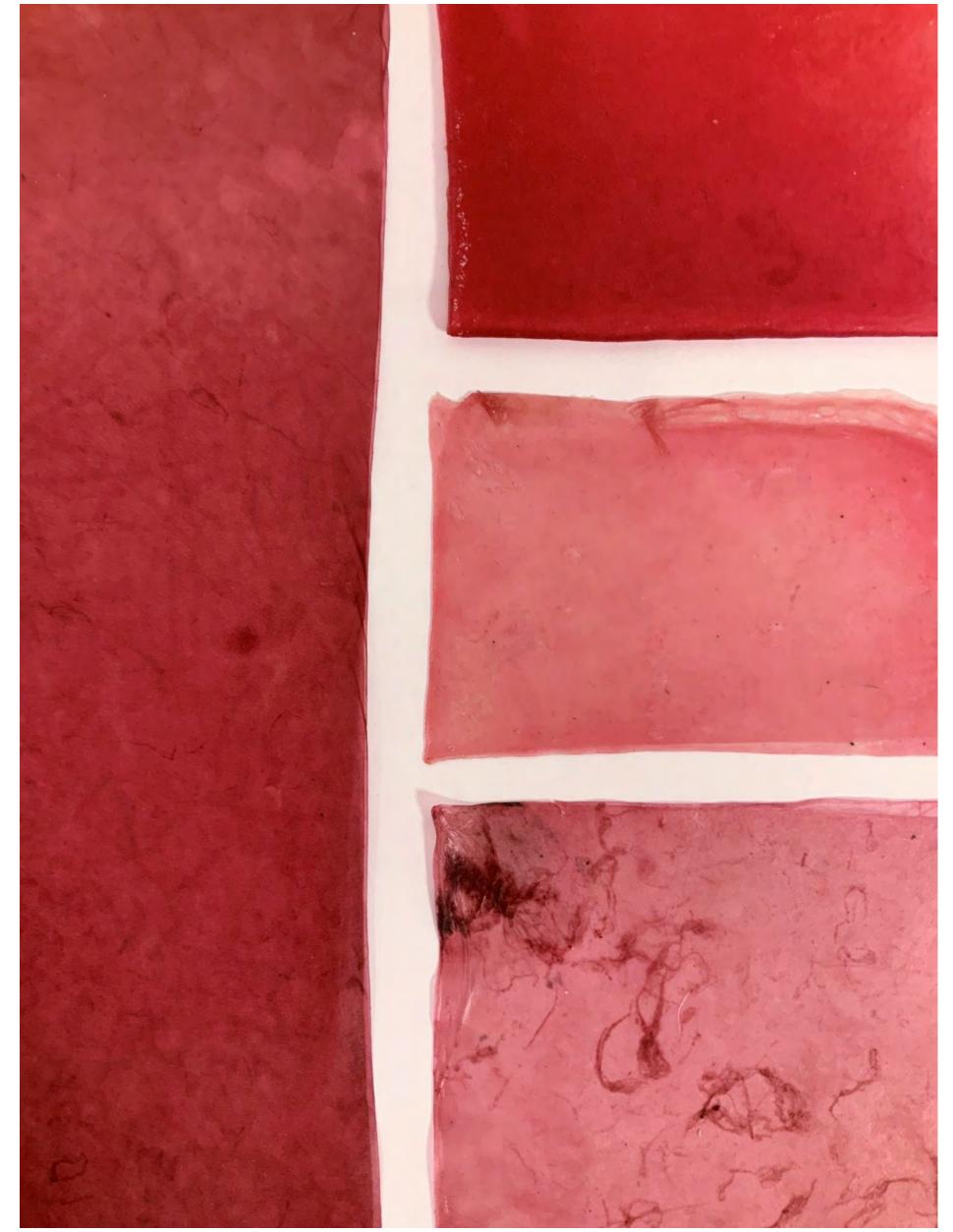
sensory exploration



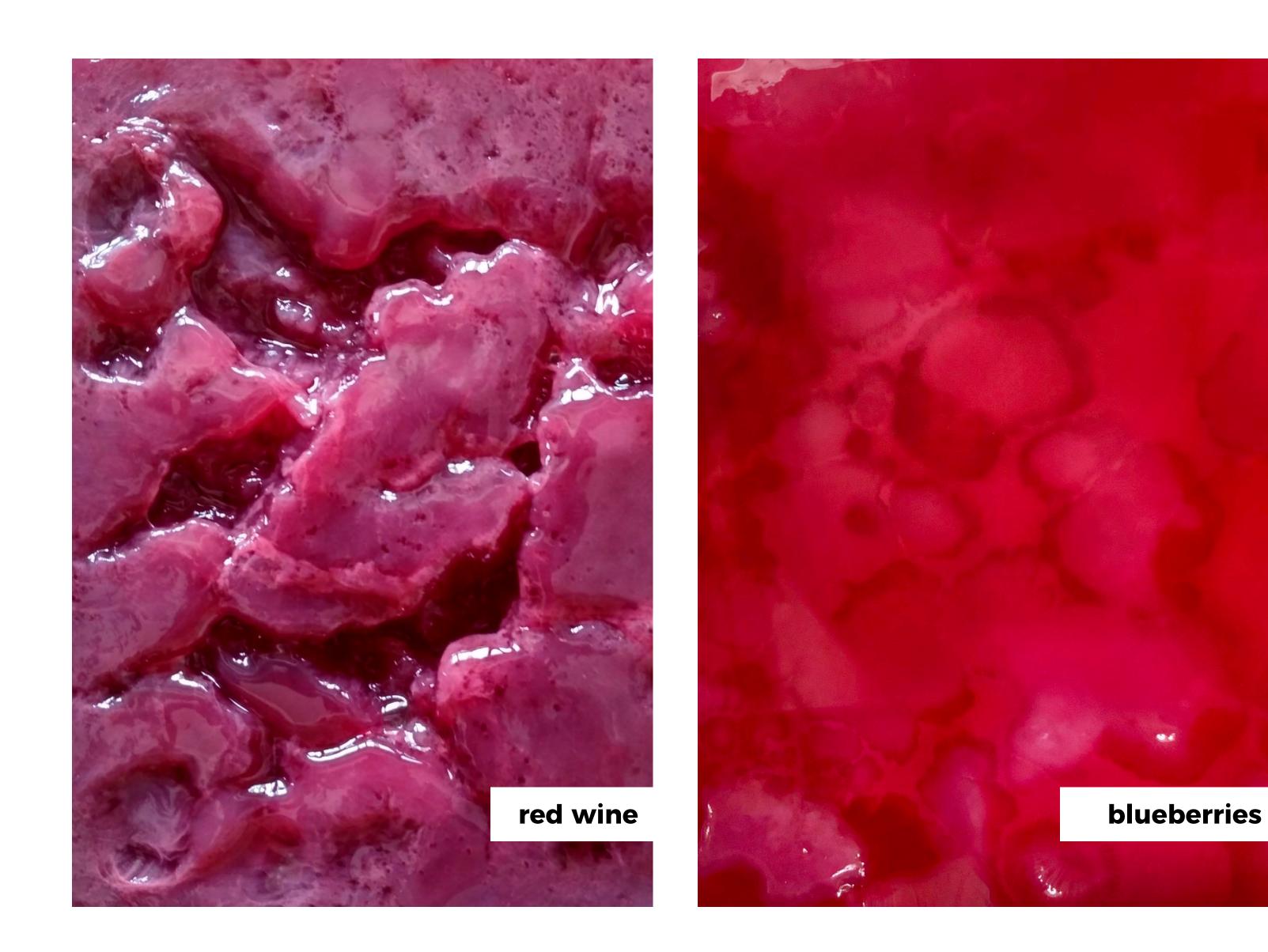


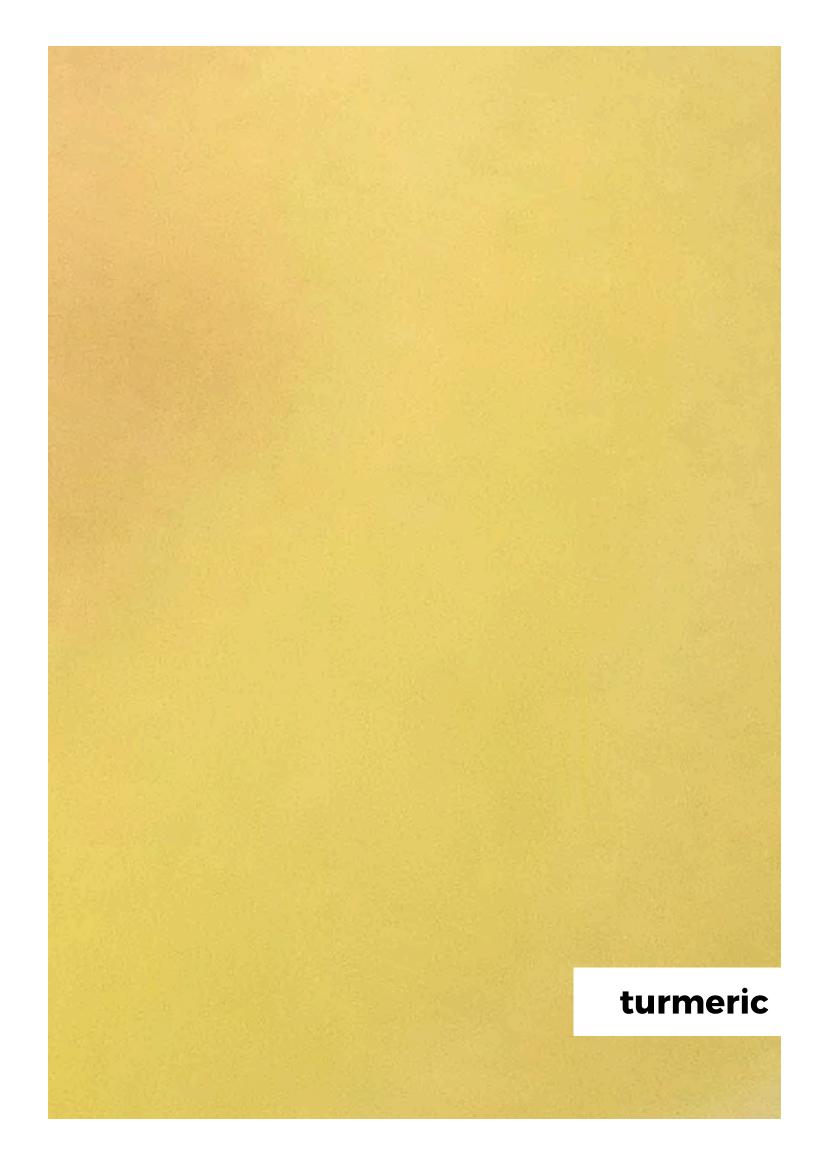
fermentation - sensory exploration food = colour&smell



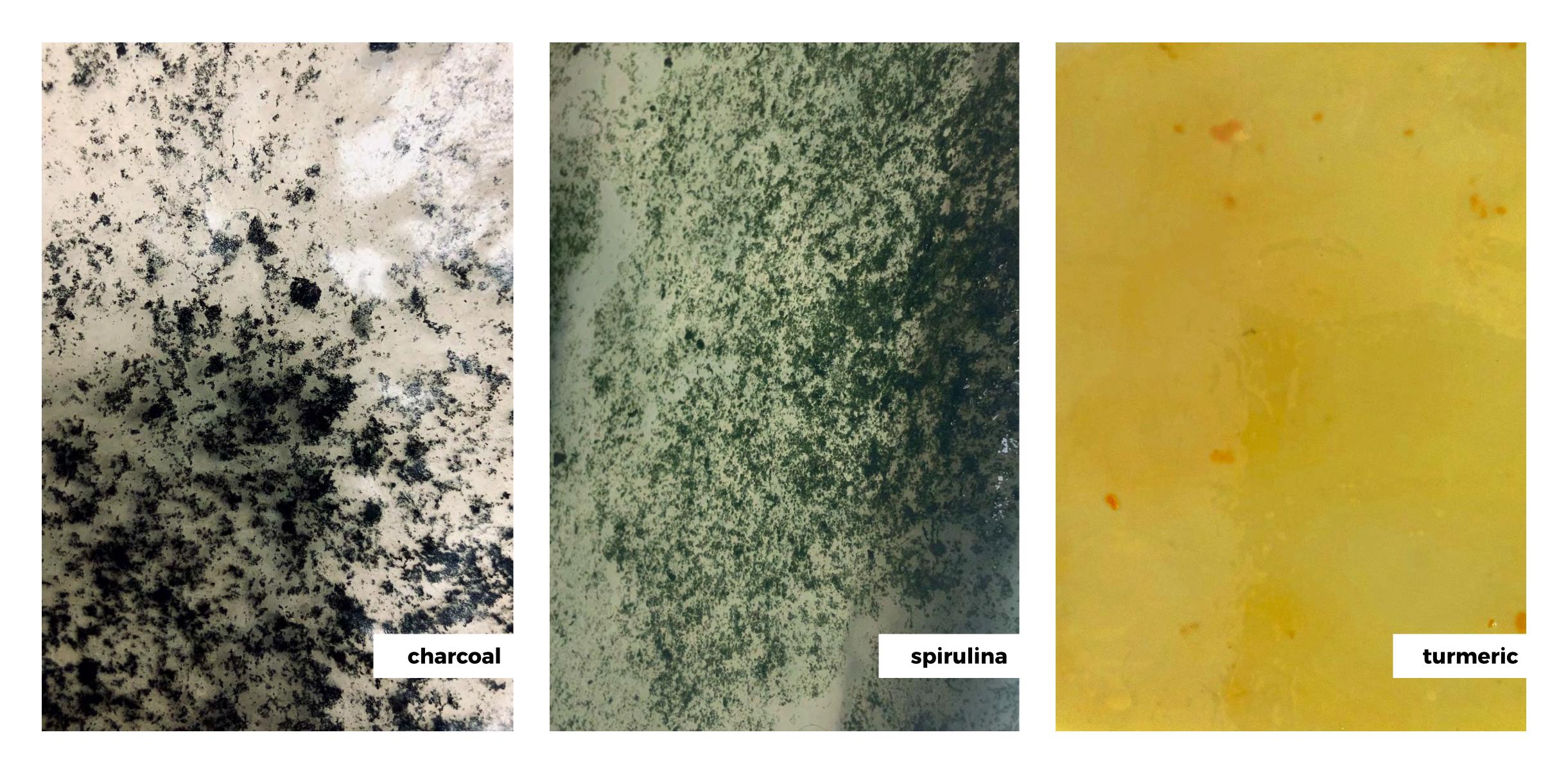








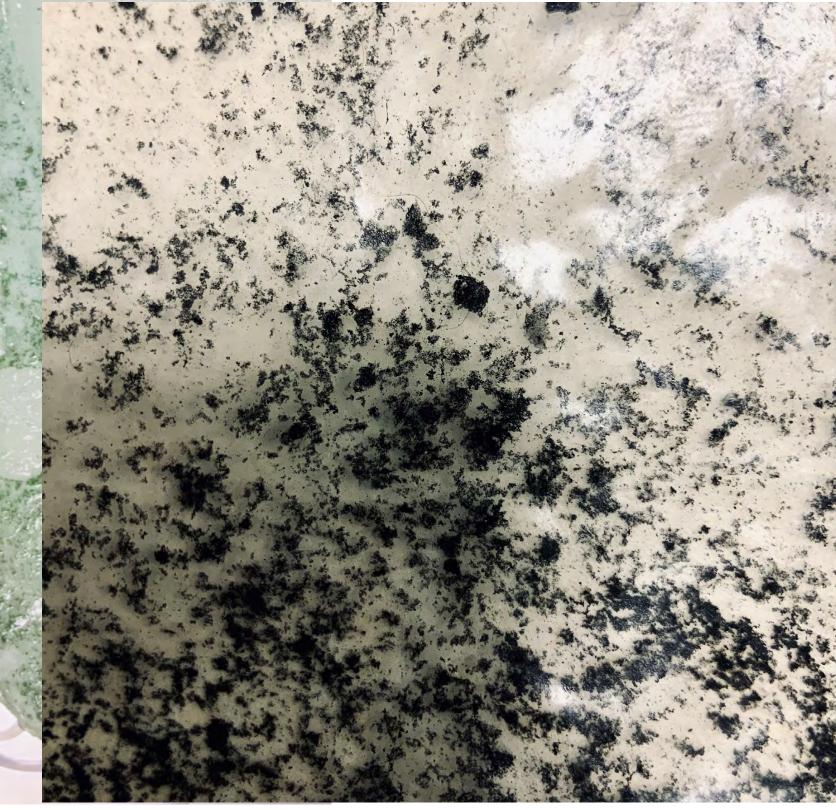
fermentation - sensory exploration texture: irregularity vs uniformity

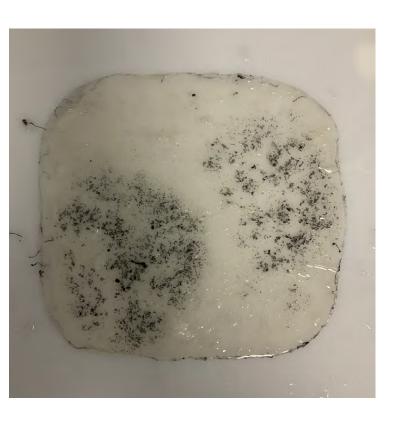


fermentation - sensory exploration texture: powdered pigments vs liquid dye



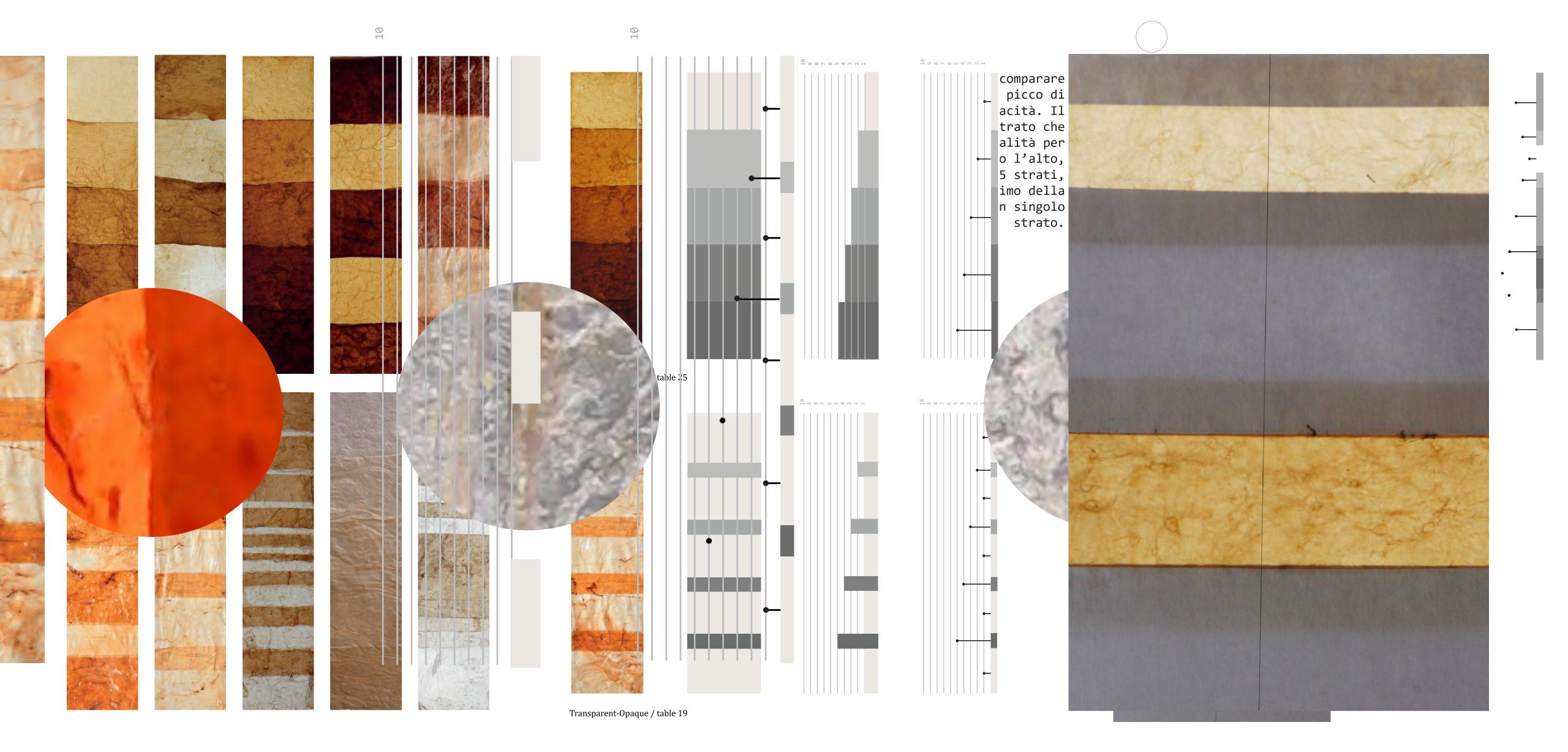




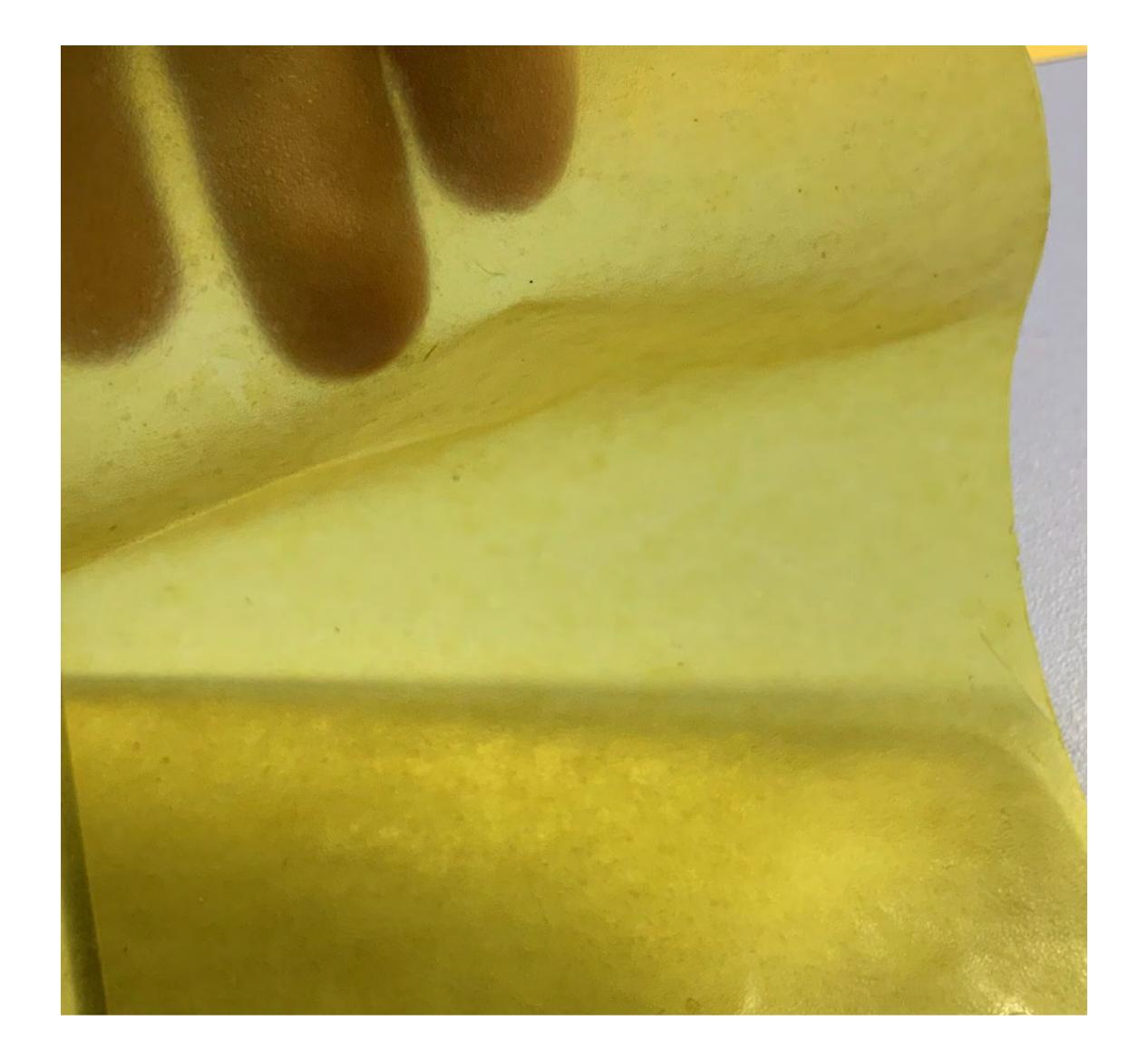




processing



fermentation - processing wet > **stratification**



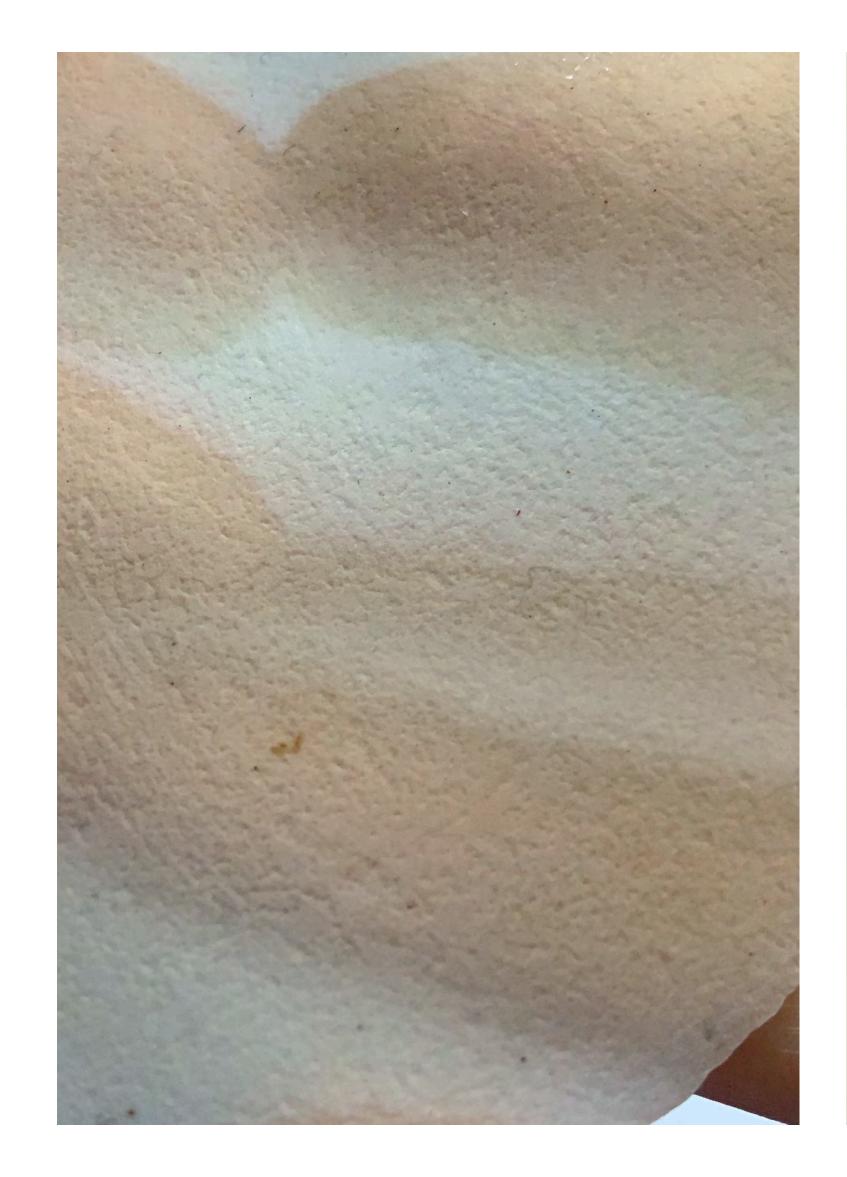


formantation processing moulding





fermentation - processing dry > absorption







fermentation - processing dry > surface treatment







fermentation - processing dry > laser cut & engrave

ageing & decay



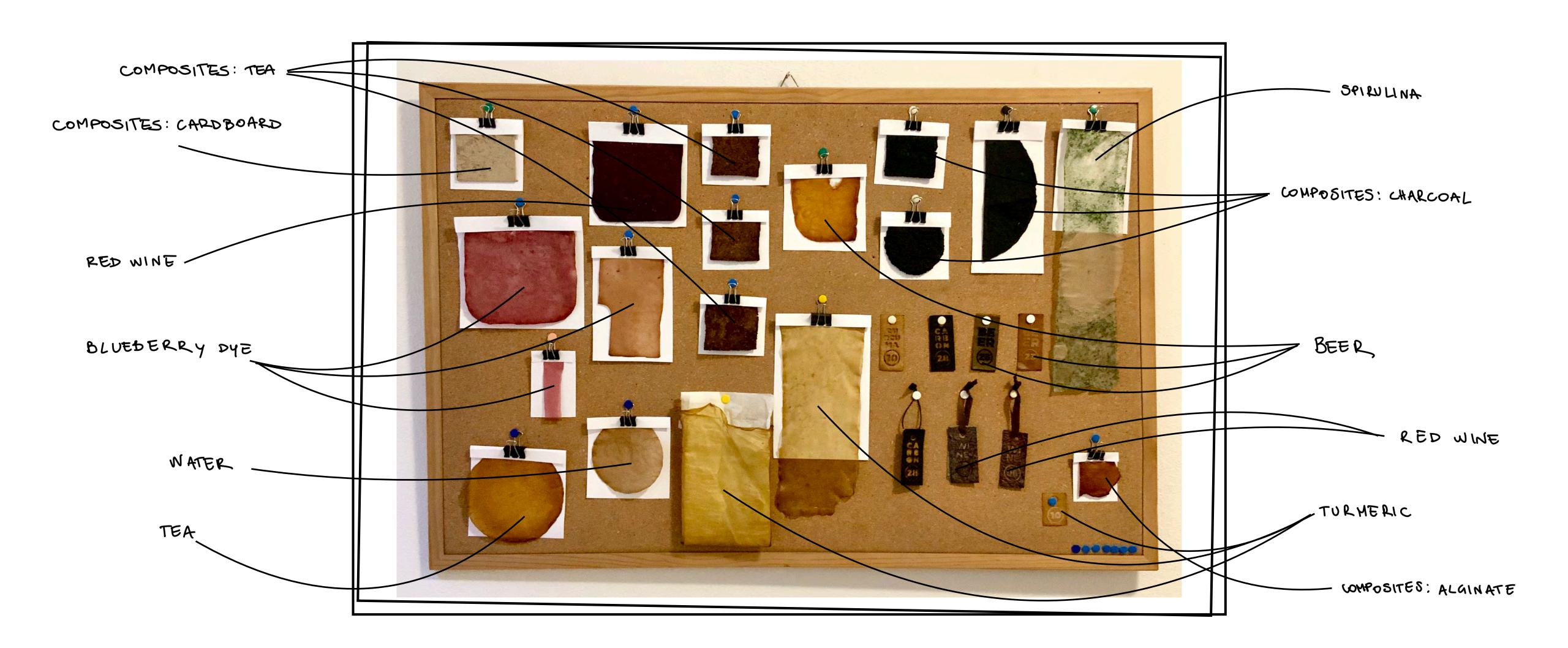




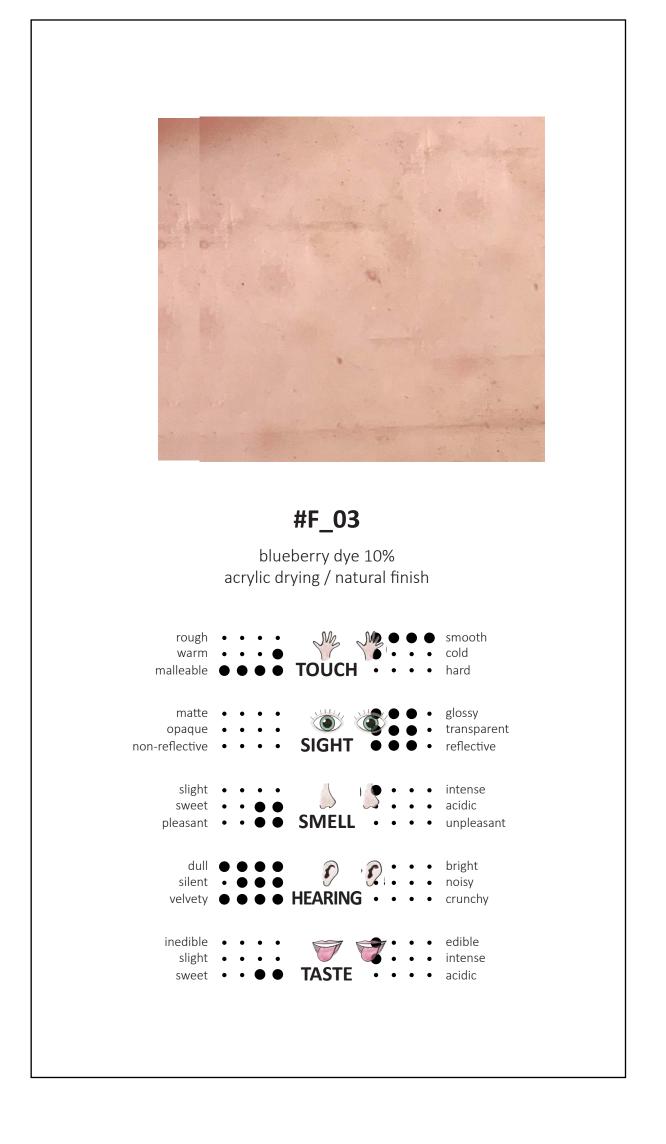




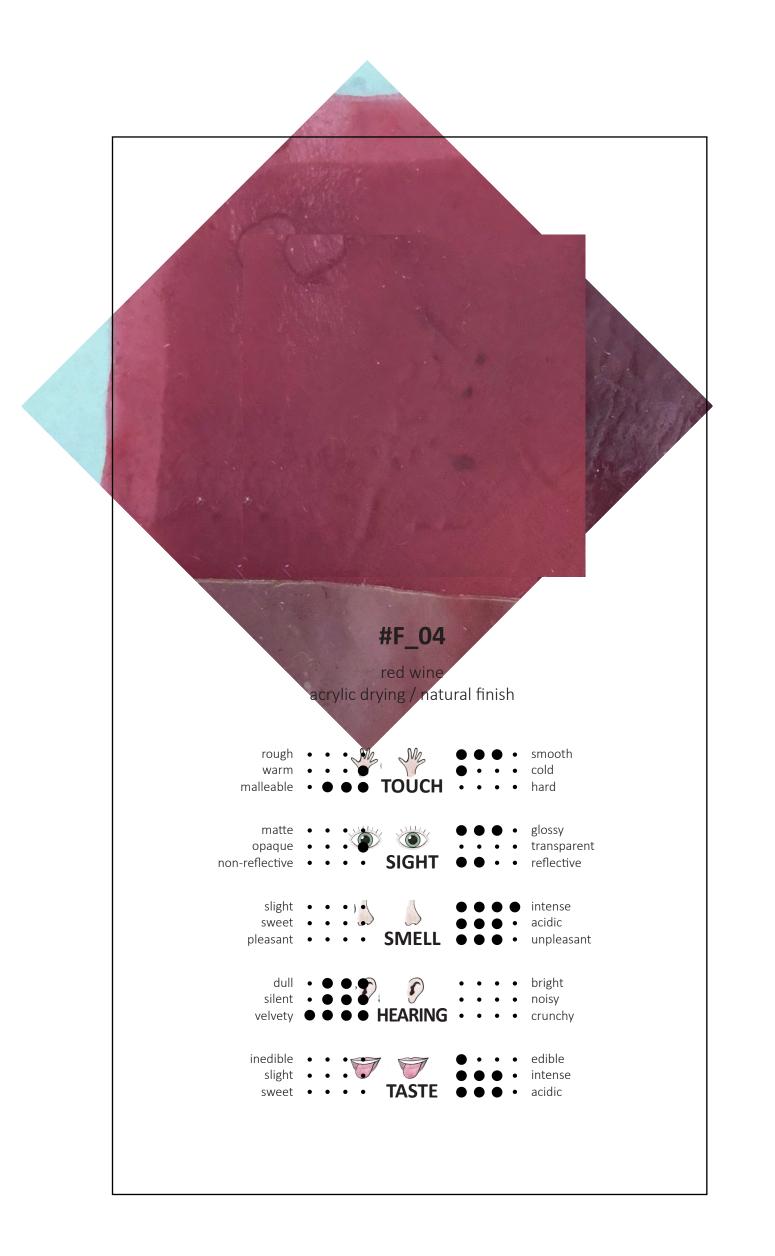
material archive

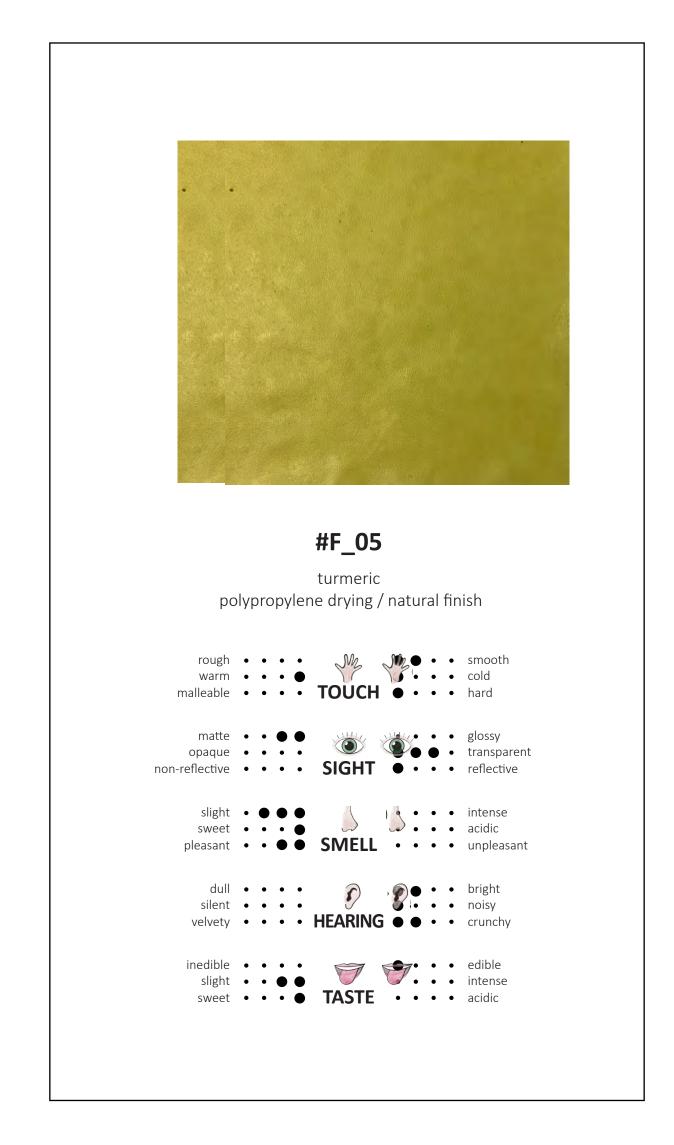






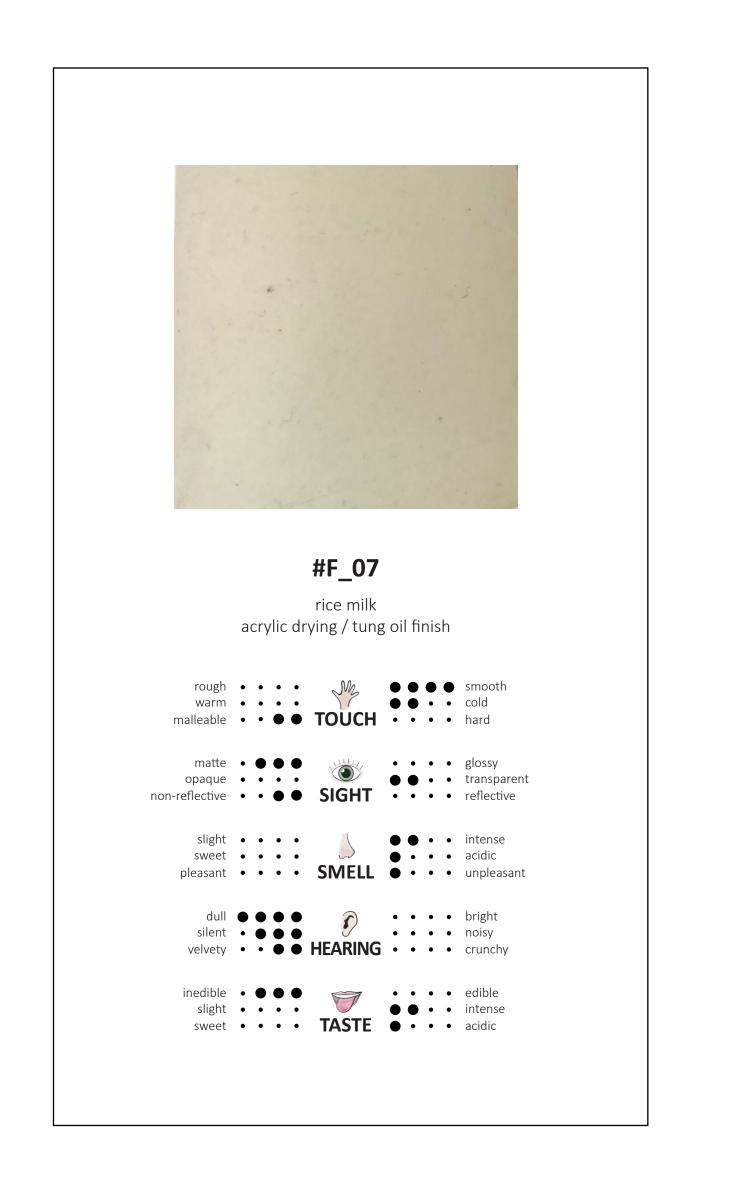
fermentation - material archive

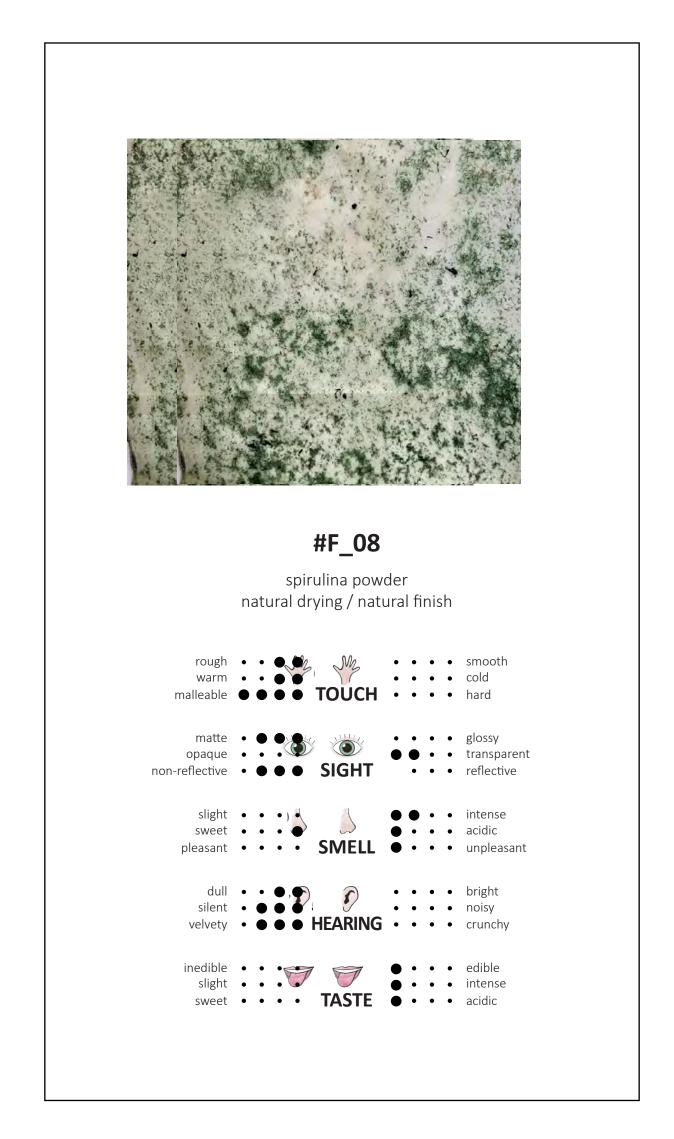


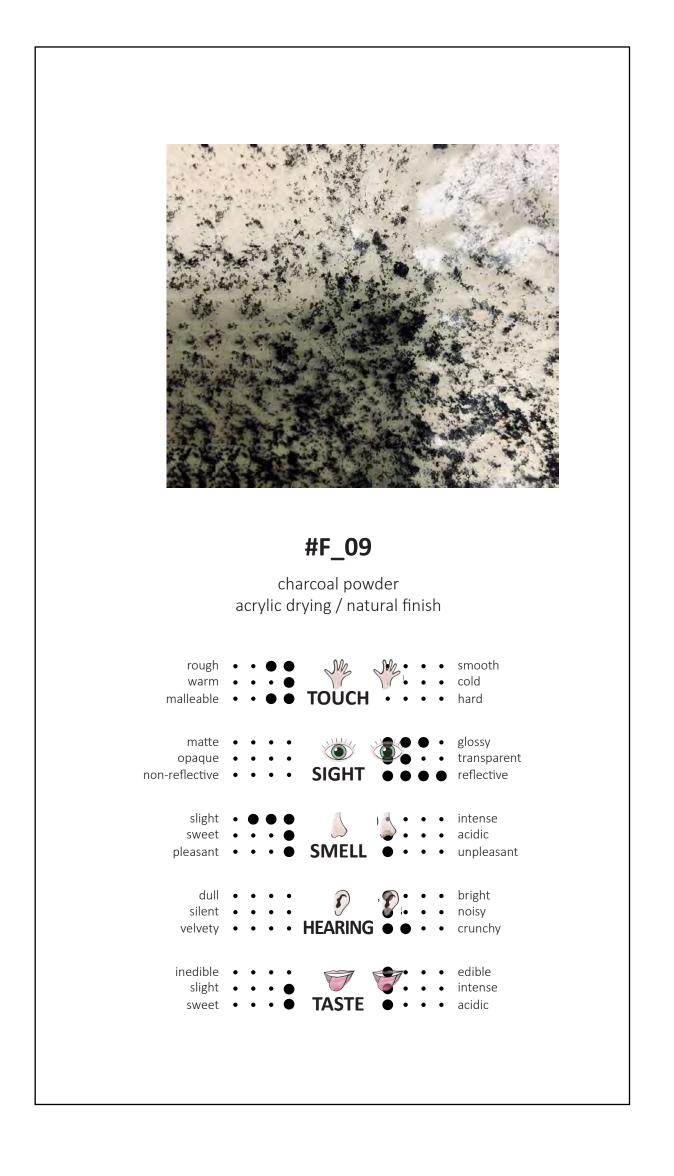




fermentation - material archive

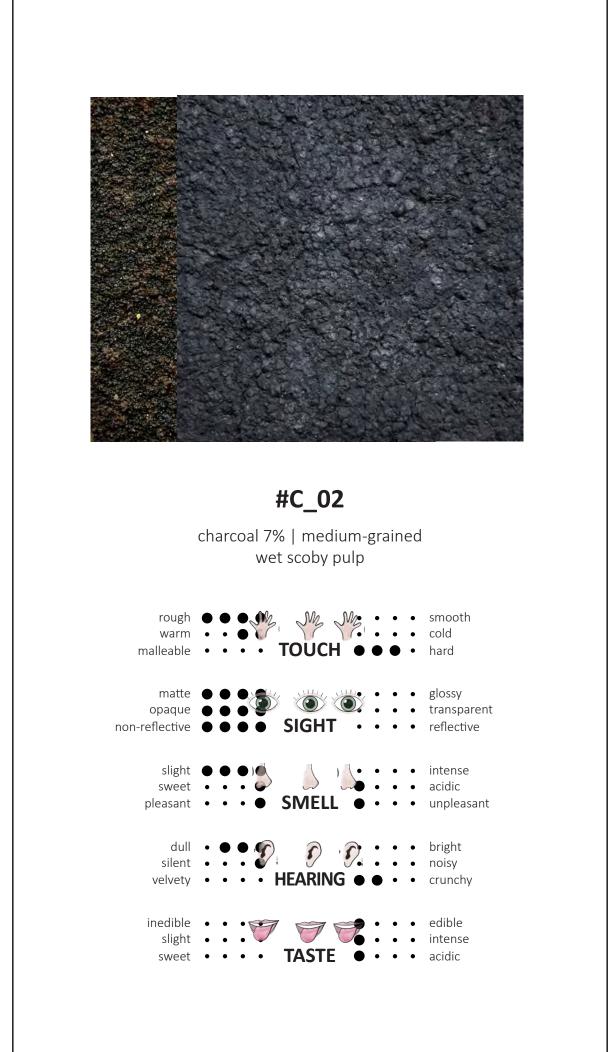


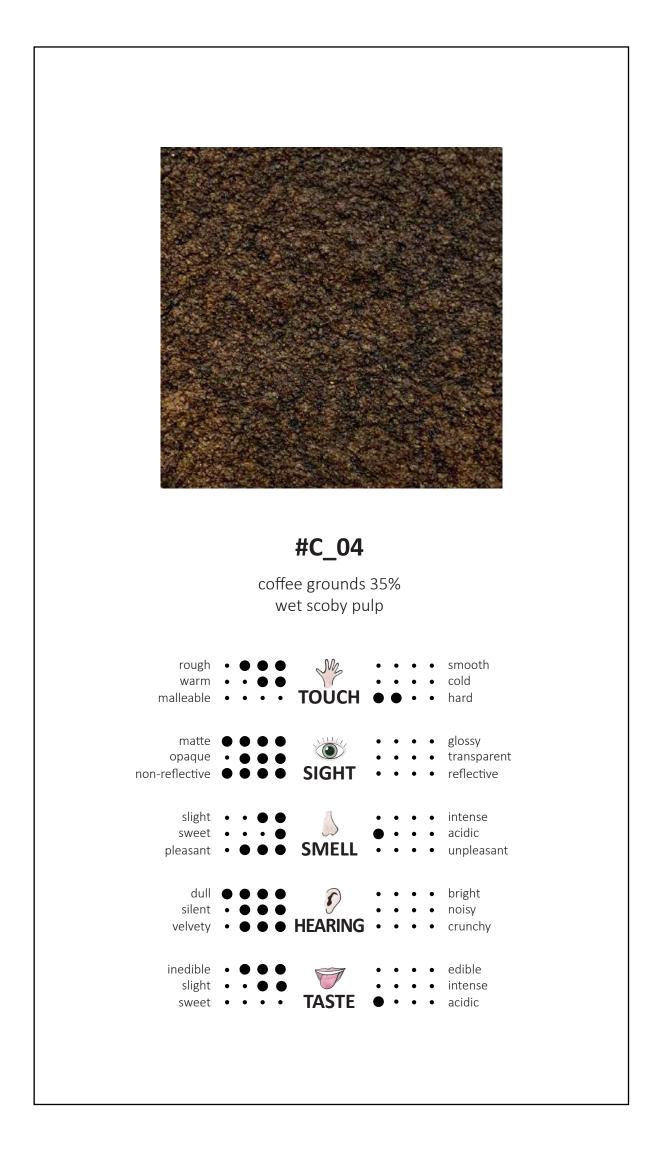




fermentation - material archive

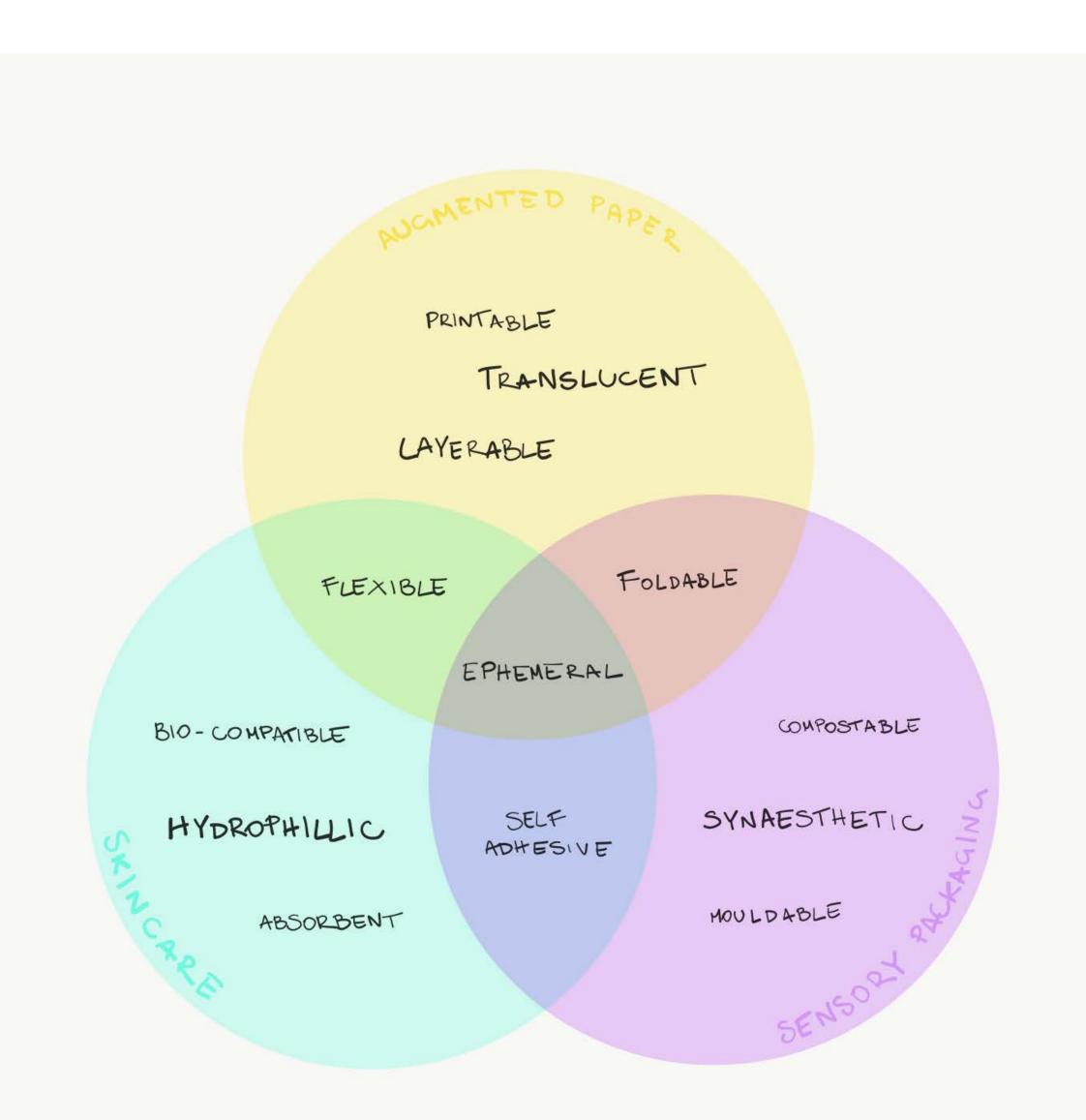


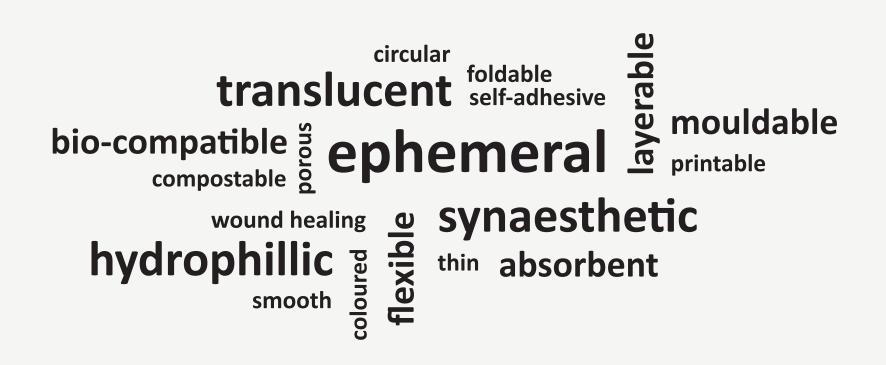




fermentation - material archive

application scenario





- · augmented paper, since microbial cellulose has characteristics common to traditional paper (vegetable cellulose) plus extra features such as translucency and flexibility:
- · sensory packaging with synesthetic features, selfadhesive and self-produced from organic waste;
- skincare, for its biocompatibility, absorption and wound-healing properties.

BIO-COMPATIBLE

COMPOSTABLE

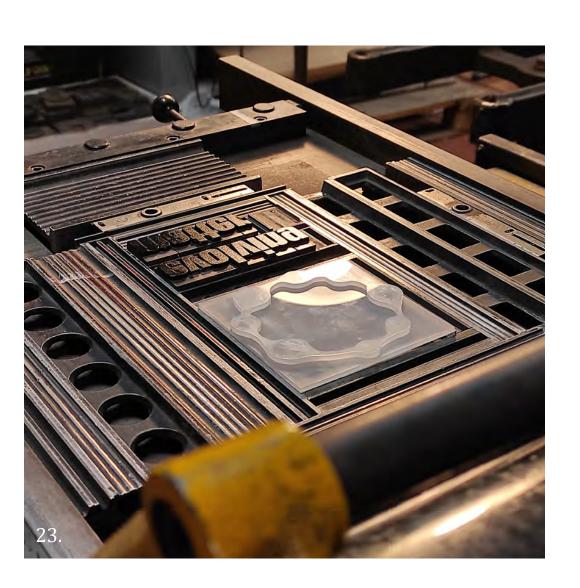
HYDROPHILLIC

SELF

SYNAESTHETIC







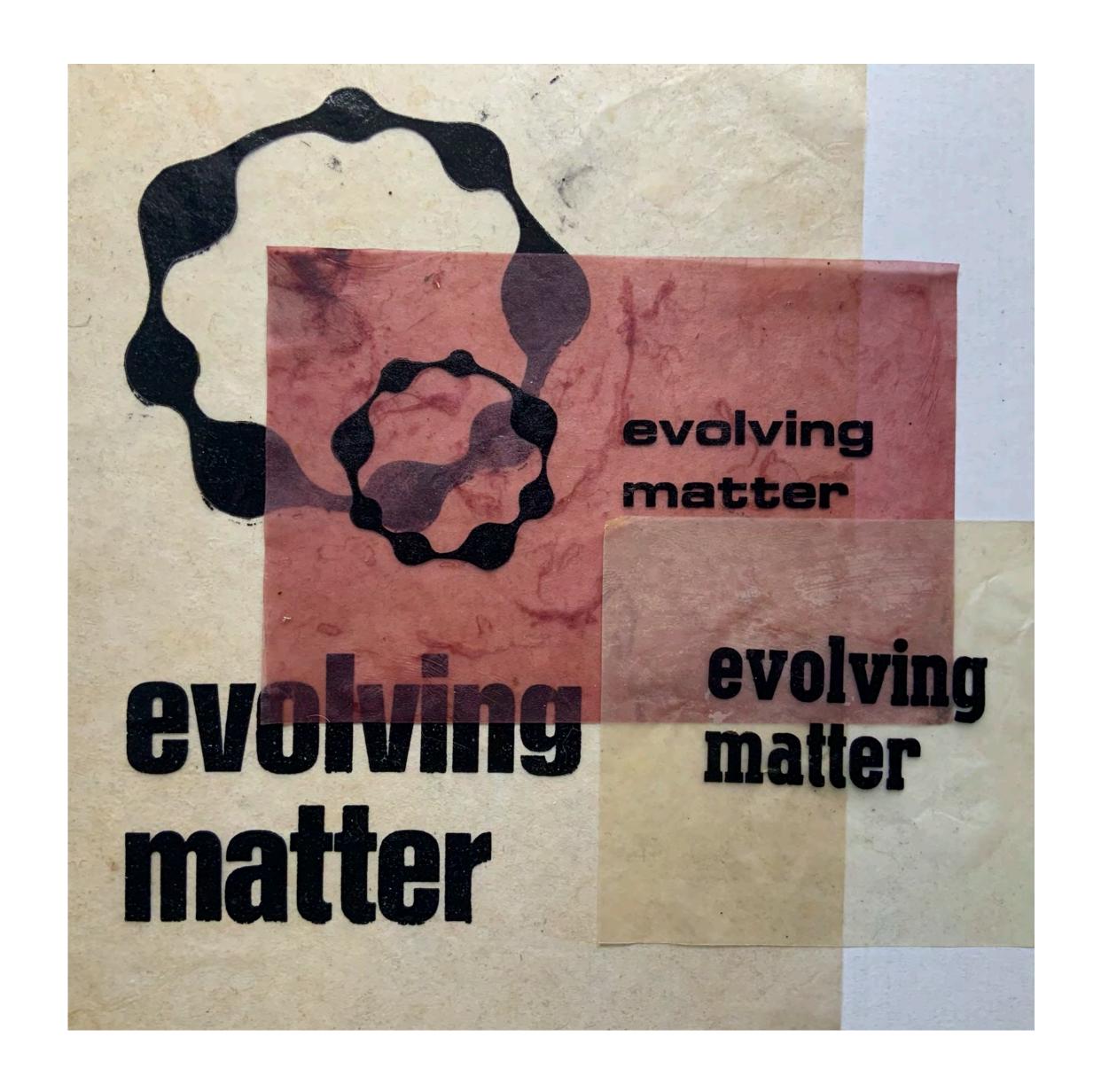


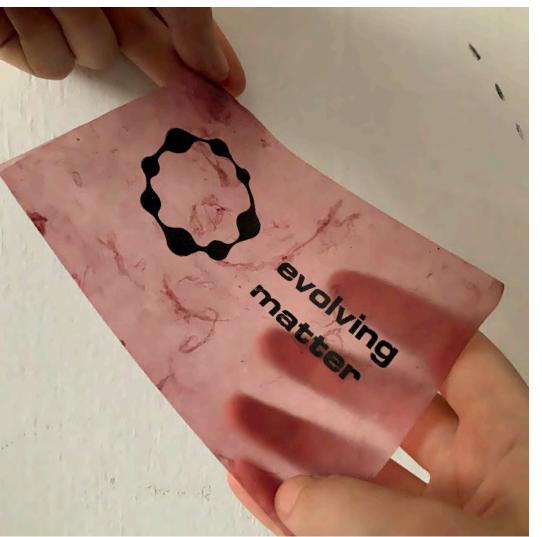


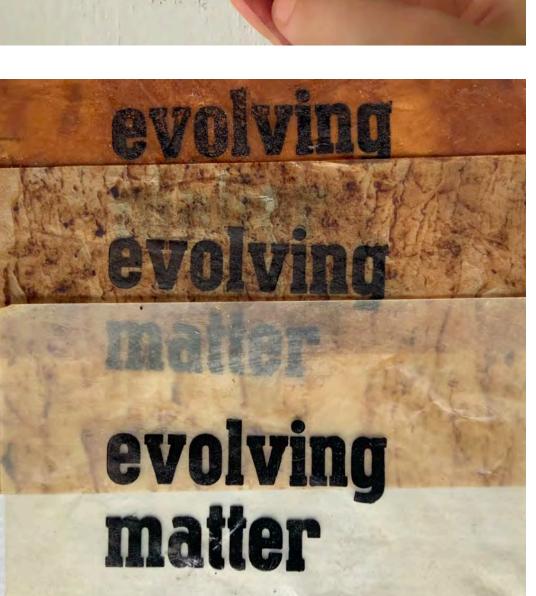
application scenario > a







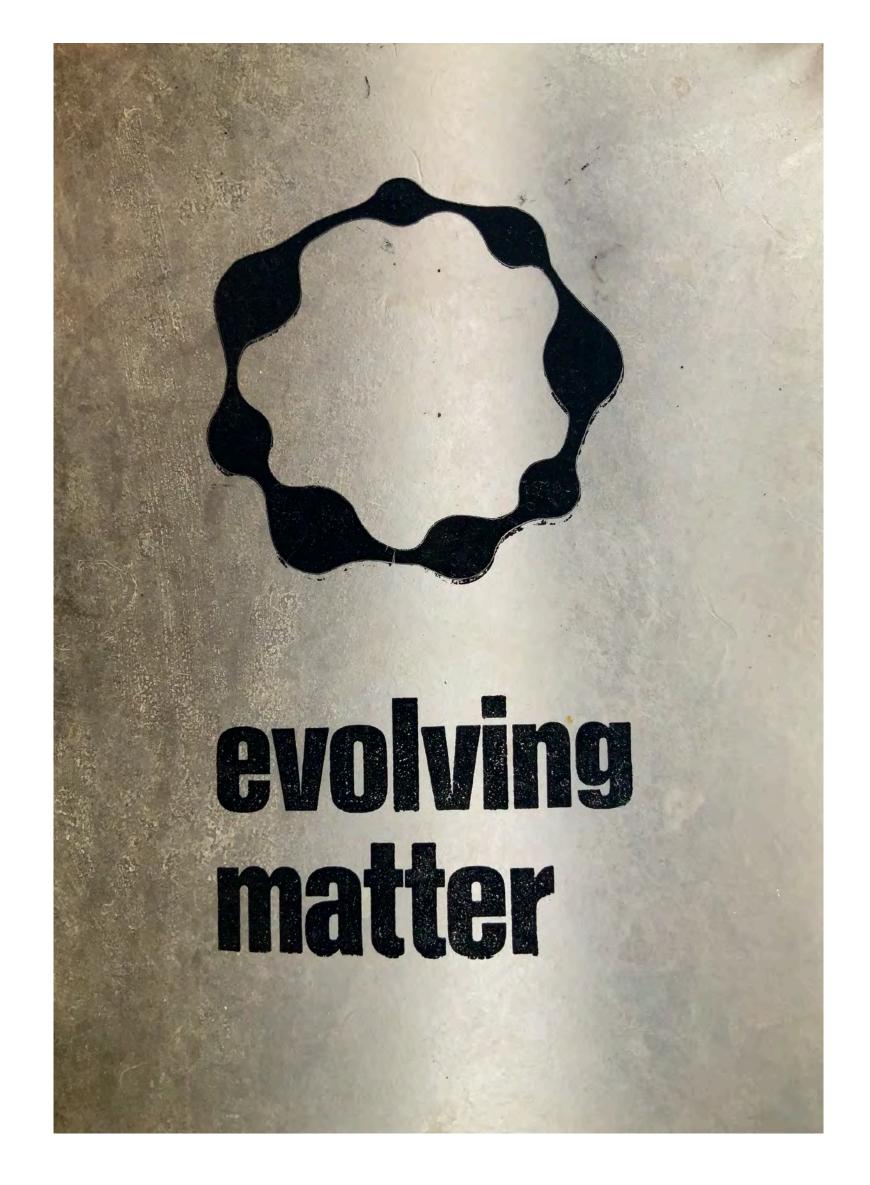


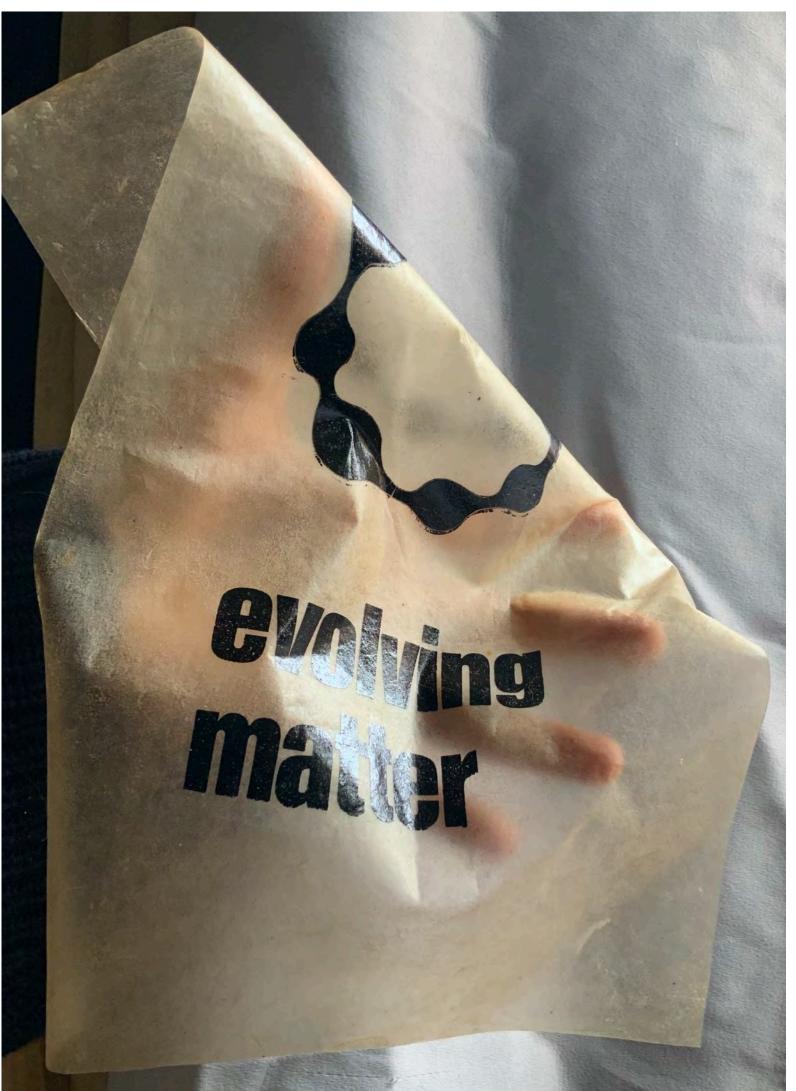






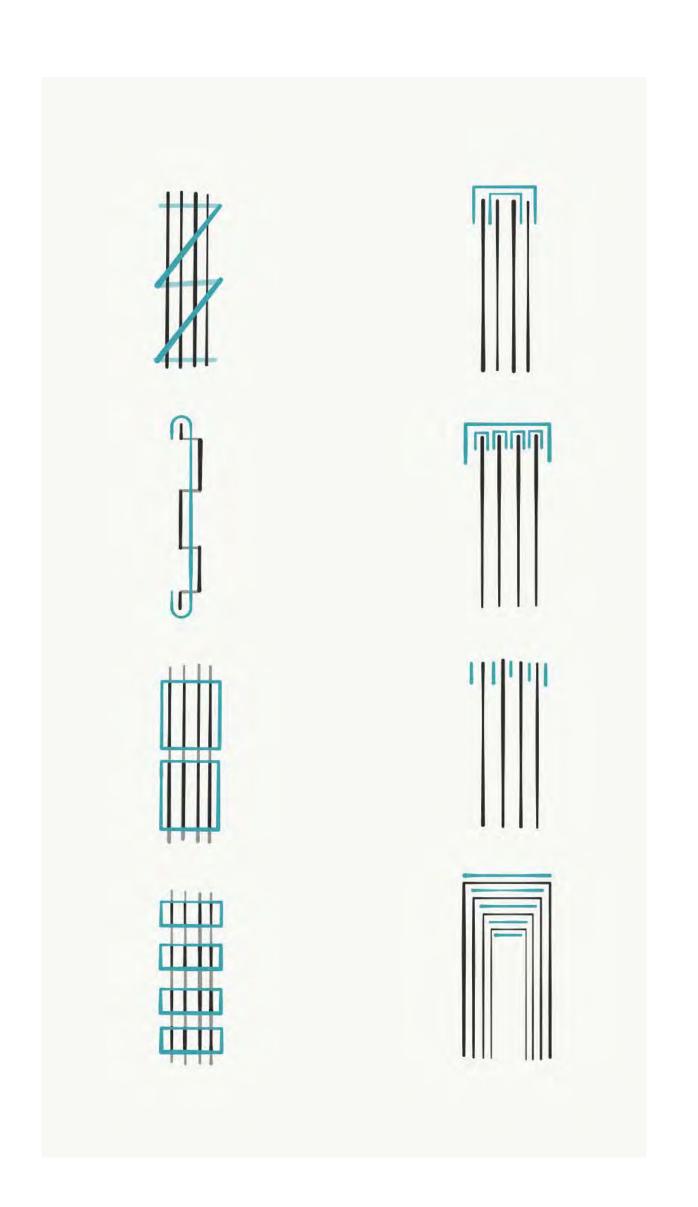
application scenario > augmented paper



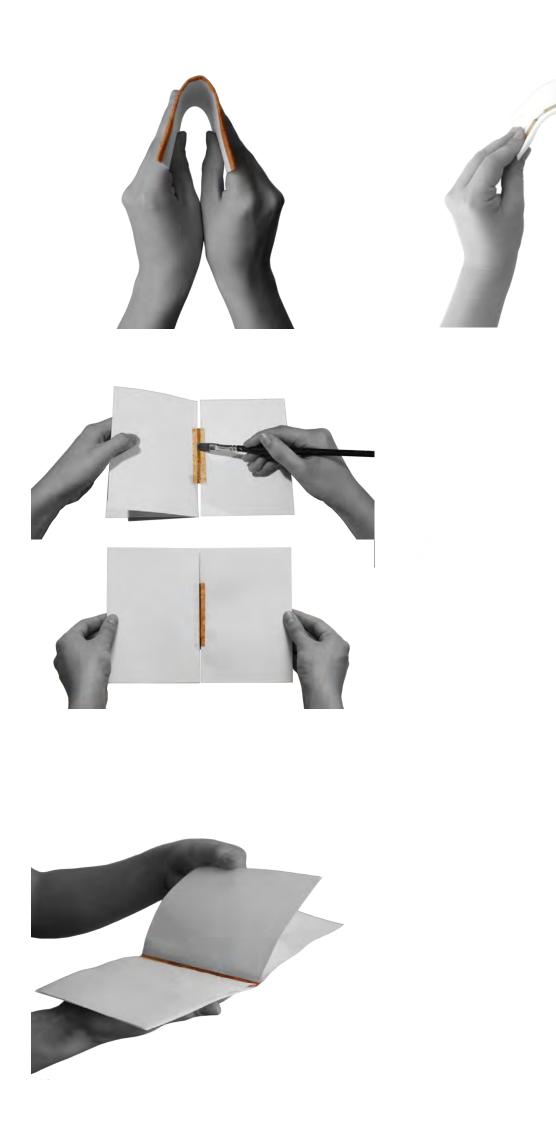




application scenario > augmented paper







application scenario > augmented paper





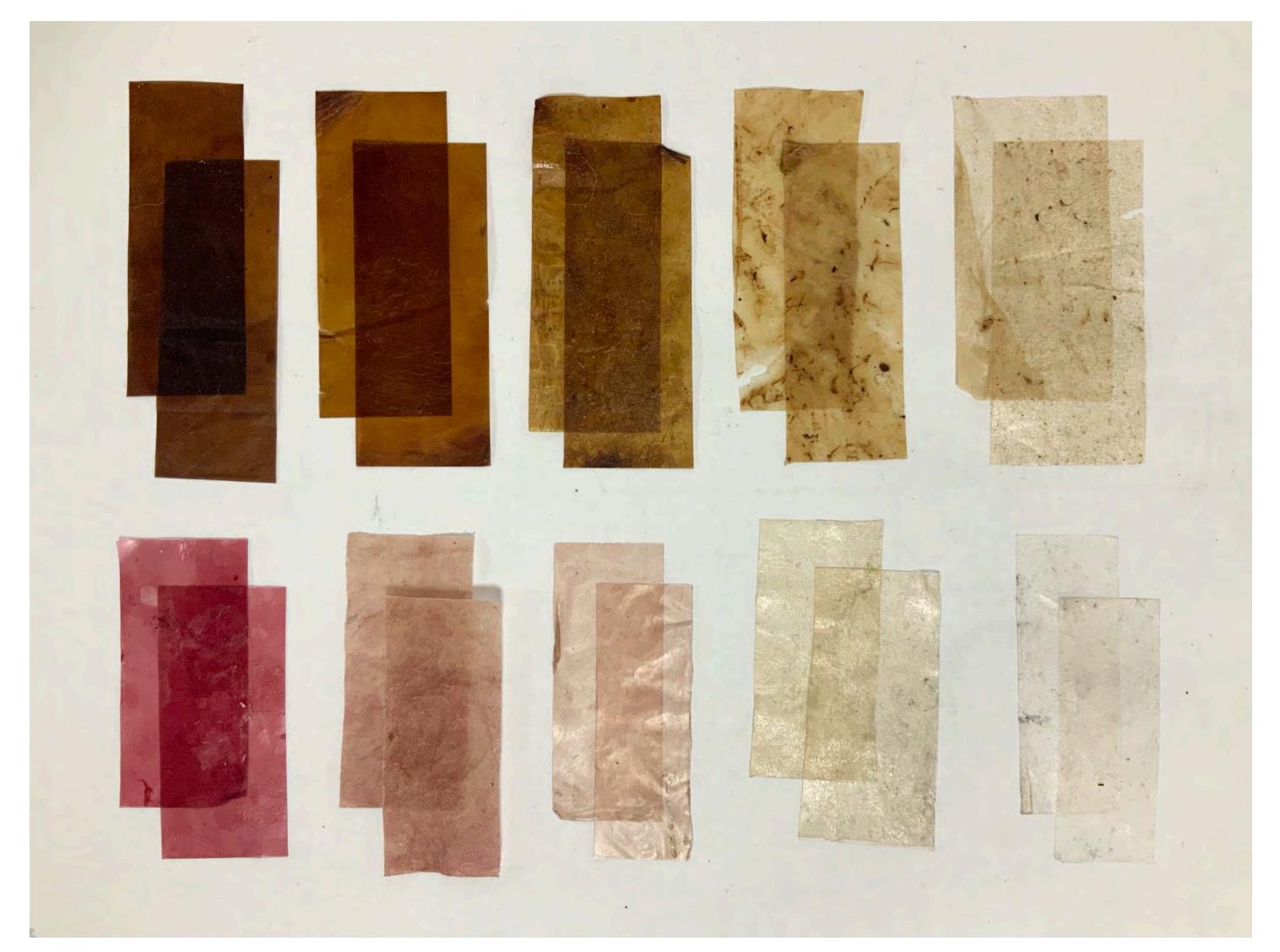












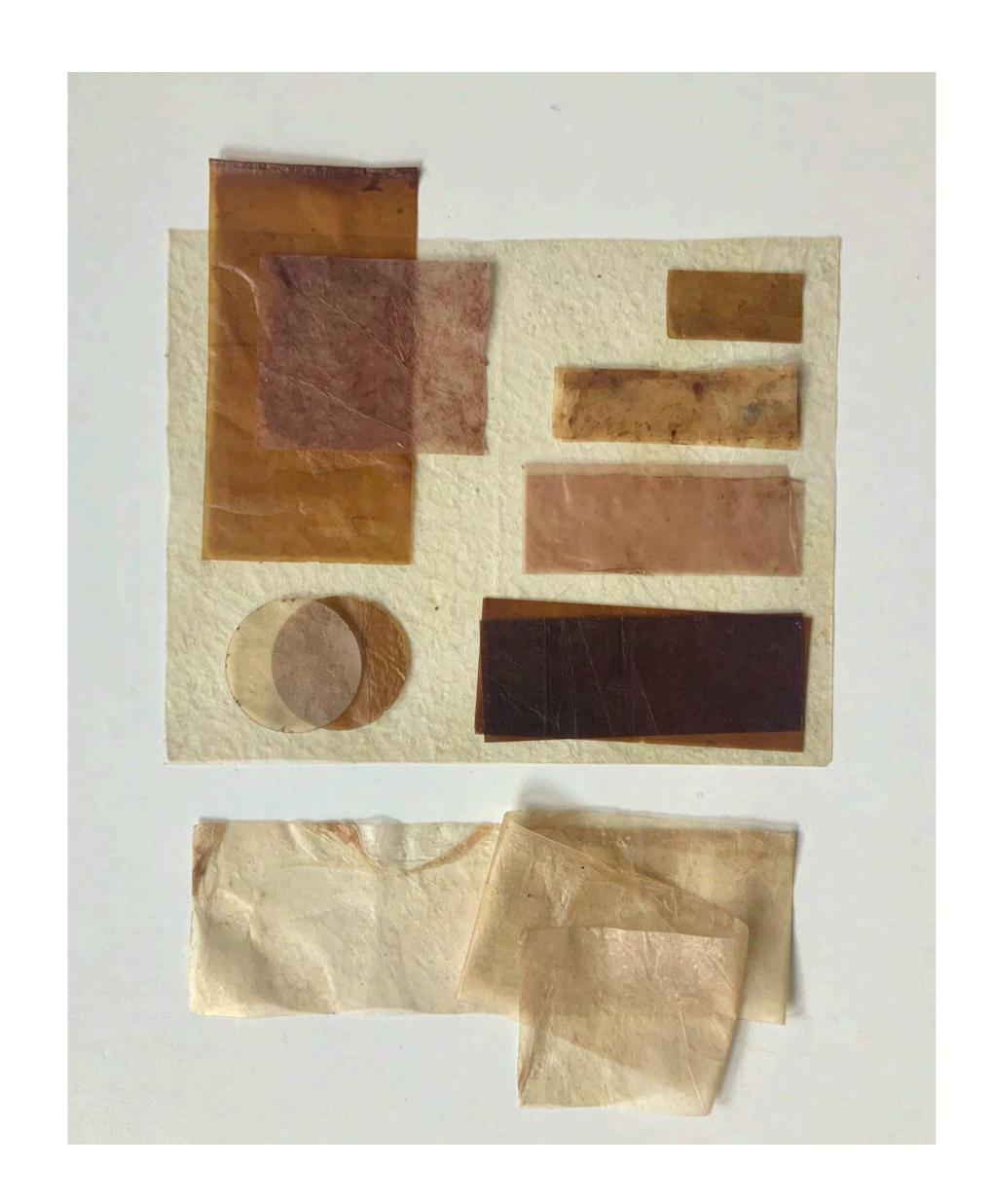


application scenario > healing second skin





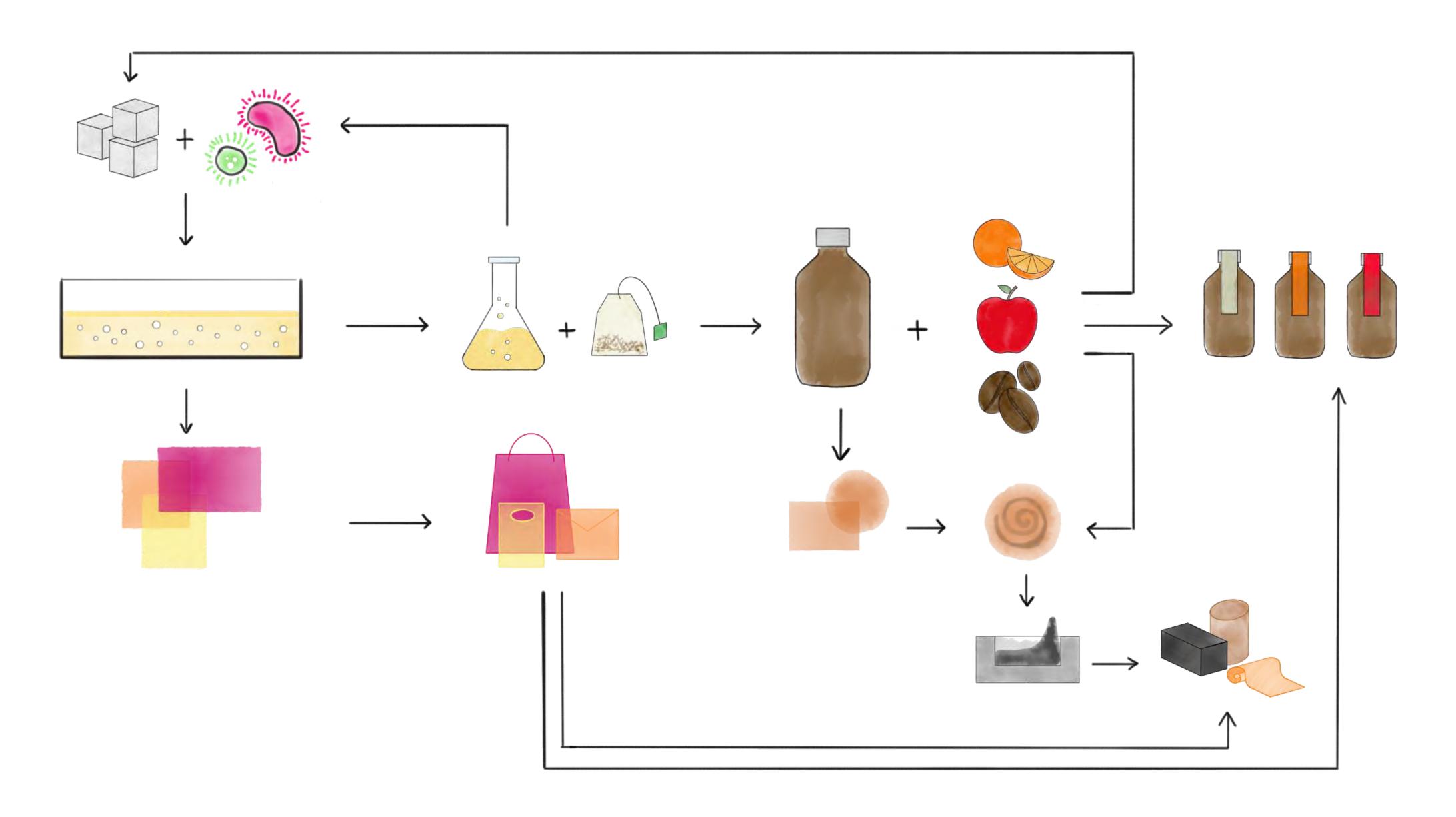
application scenario > healing second skin



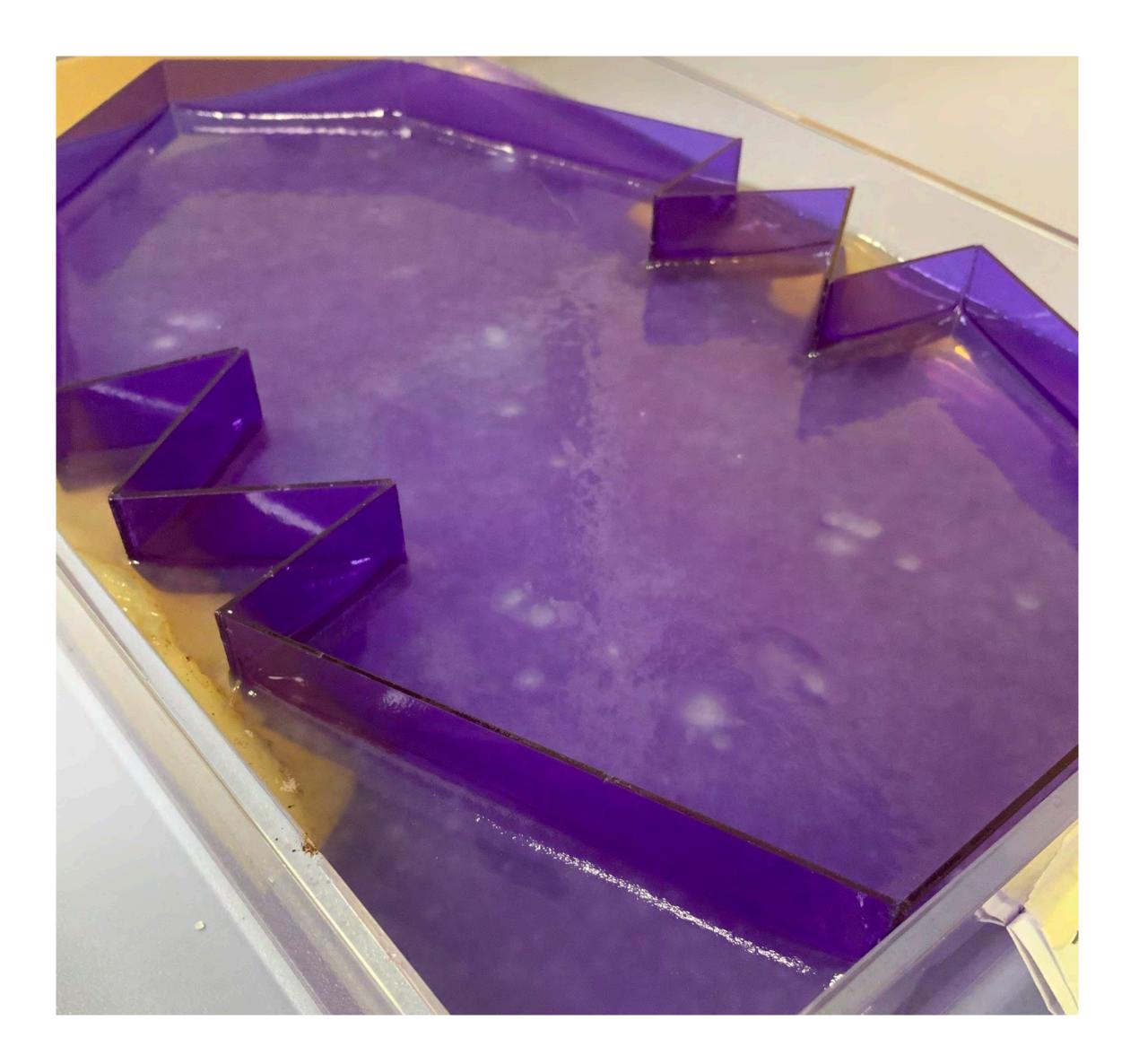


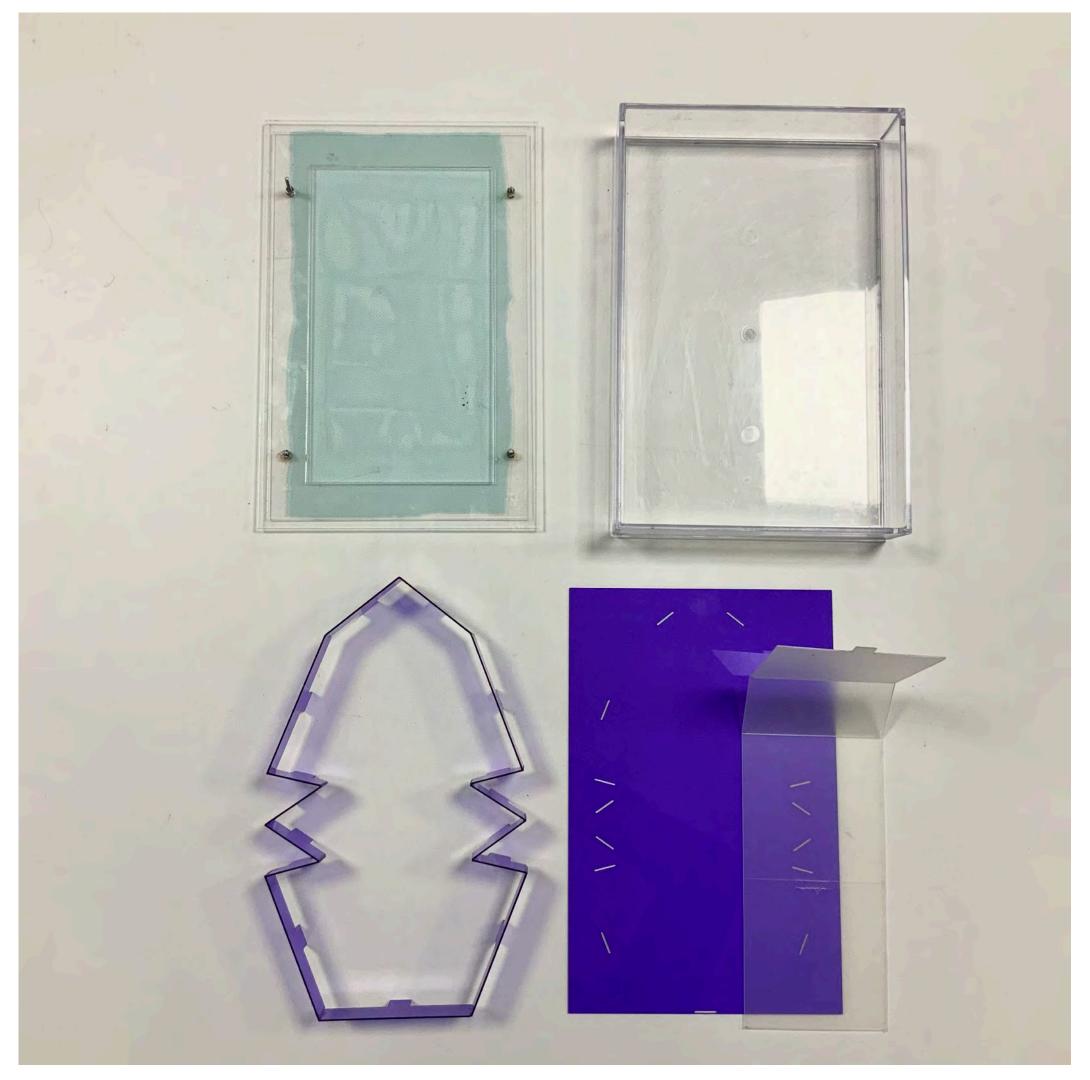
application scenario > healing second skin

diffuse micro-factory

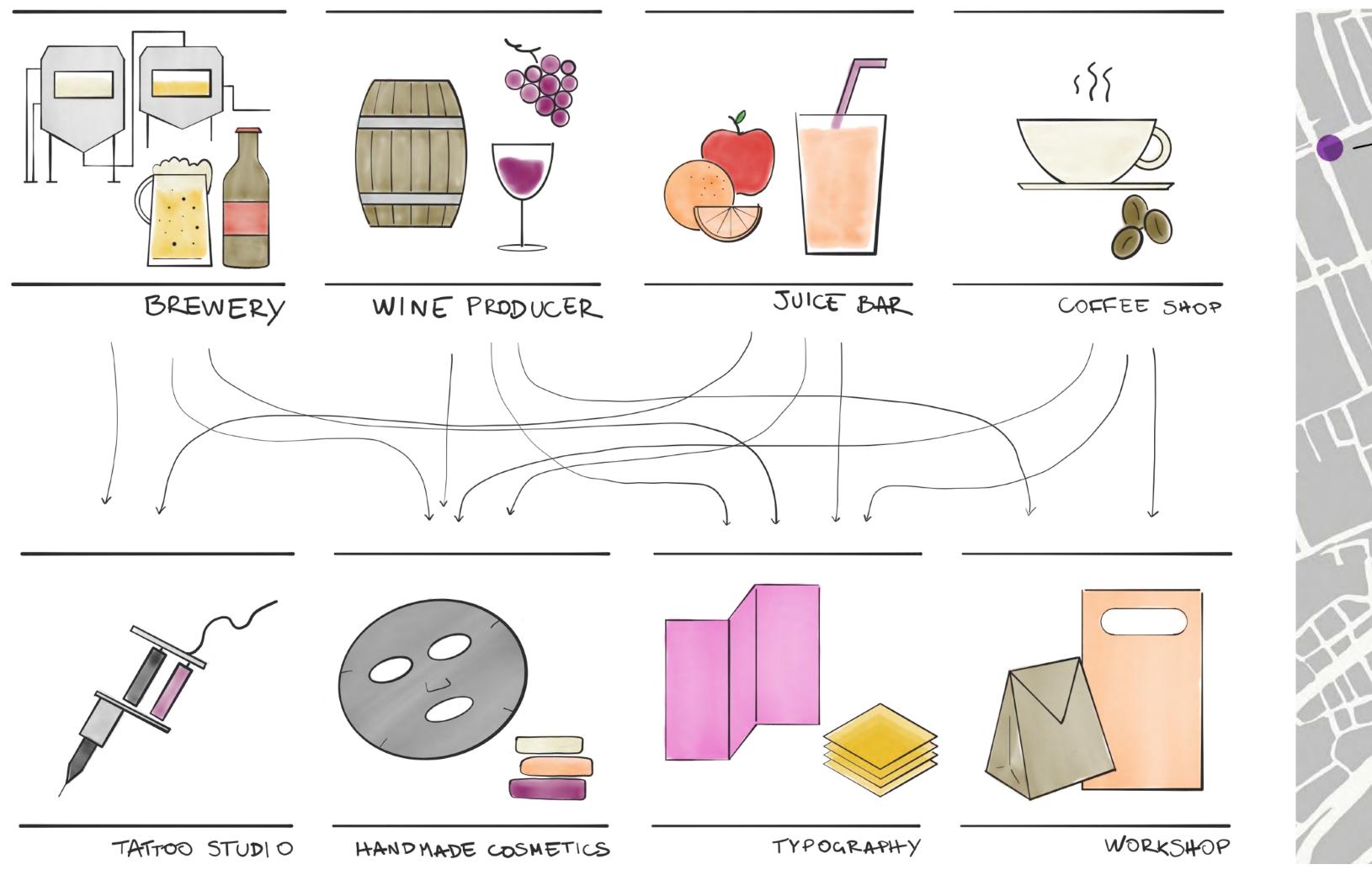


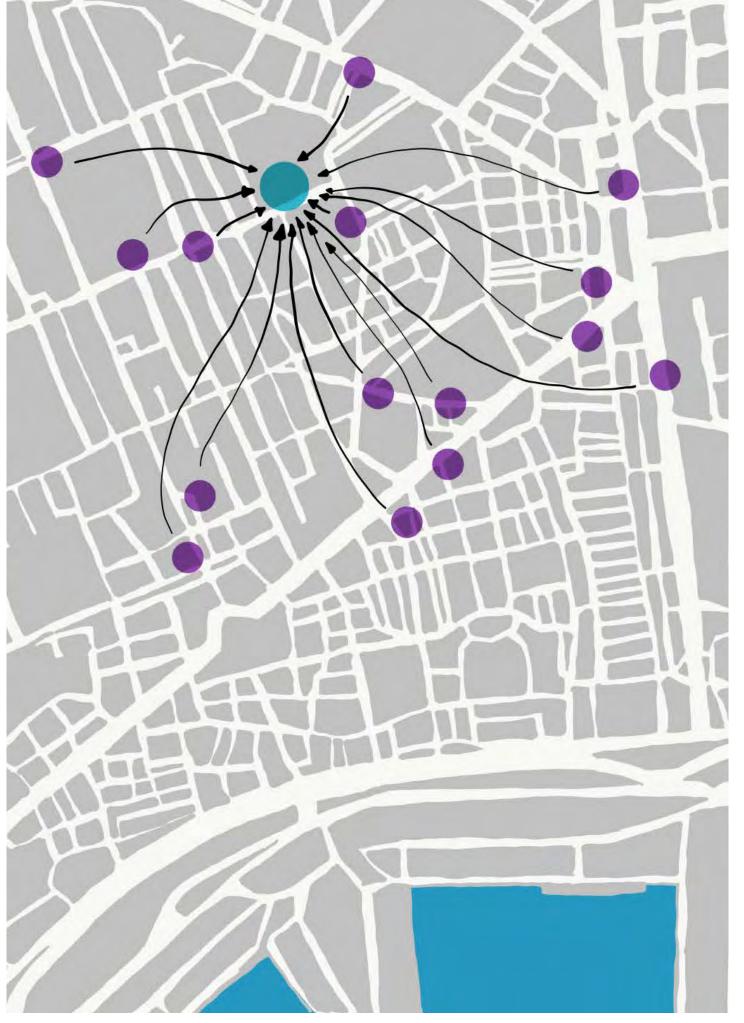
step 1. operating model for a kombucha brewery





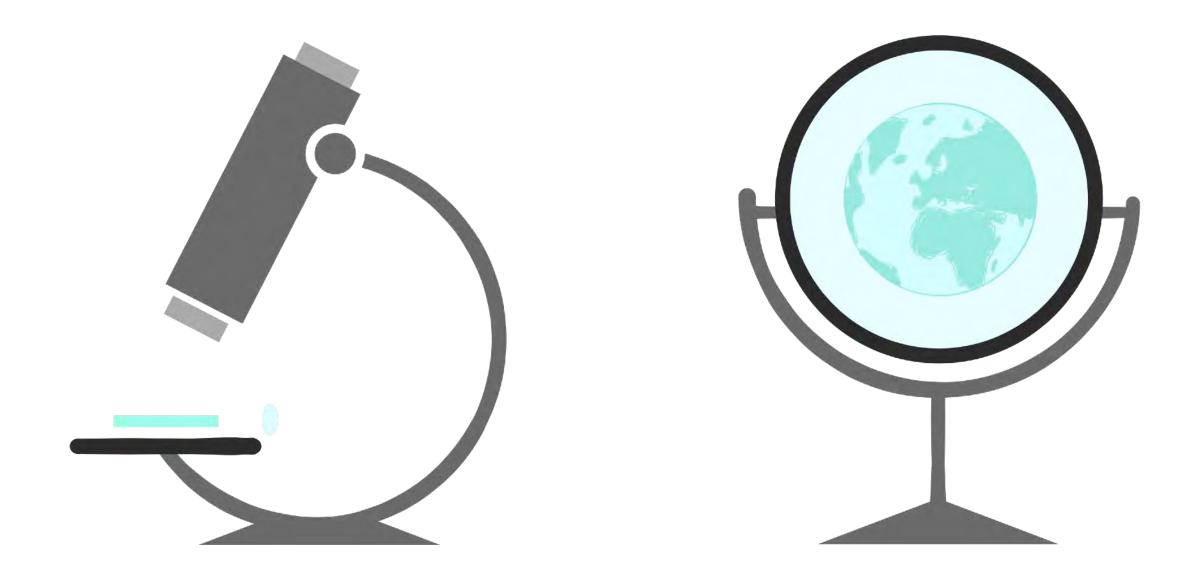
step 2. fermentation toolkit





step 3. horizontal scaling

CONCLUSIONS



microscope & macroscope

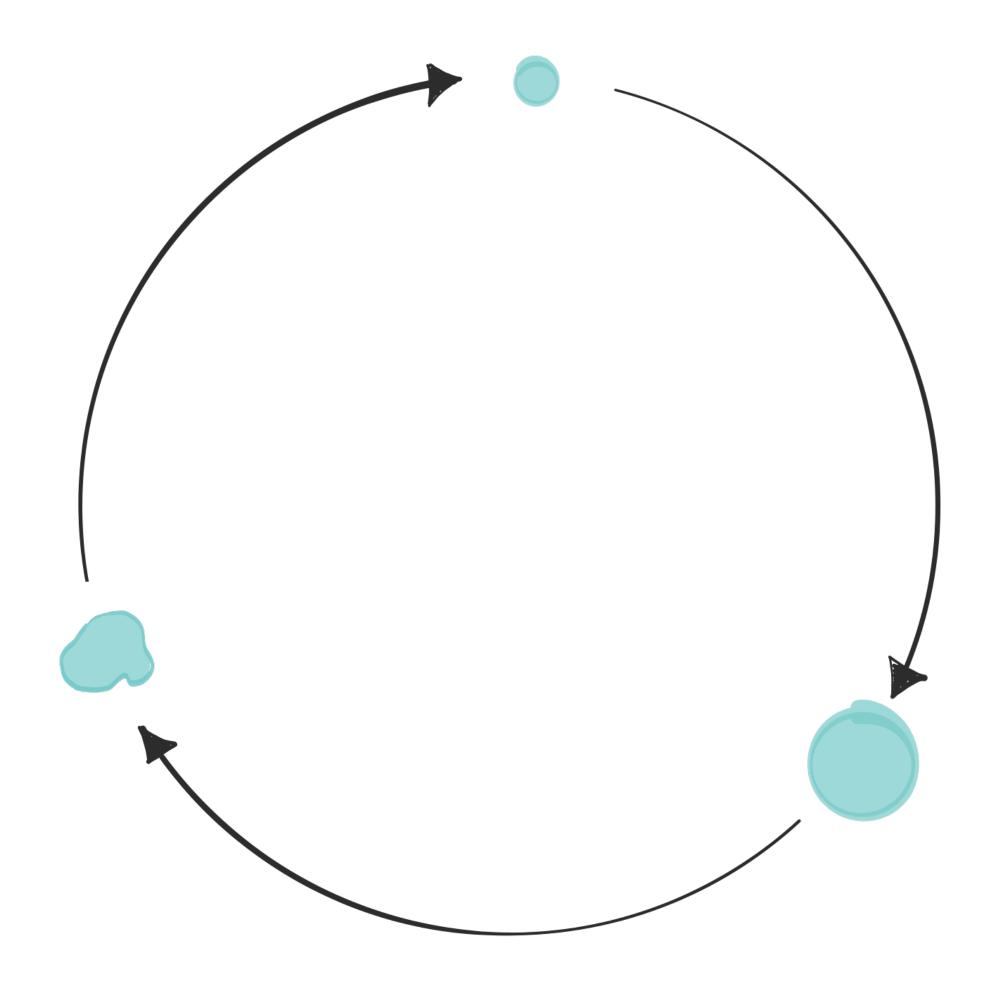
"They are both needed to see things which can escape our view: ones because too big and complex, the others, on the contrary, because too small and specific"

E. Manzini



technological revolution + cultural revolution

exploitation > collaboration





PART III

GROW-IT-YOURSELF

tools:

- > container
- > lid or cloth
- > rubber bands, lace or tape
- > scale
- > pH-meter or pH-strips
- > spoon/fork/something to stir
- > weight

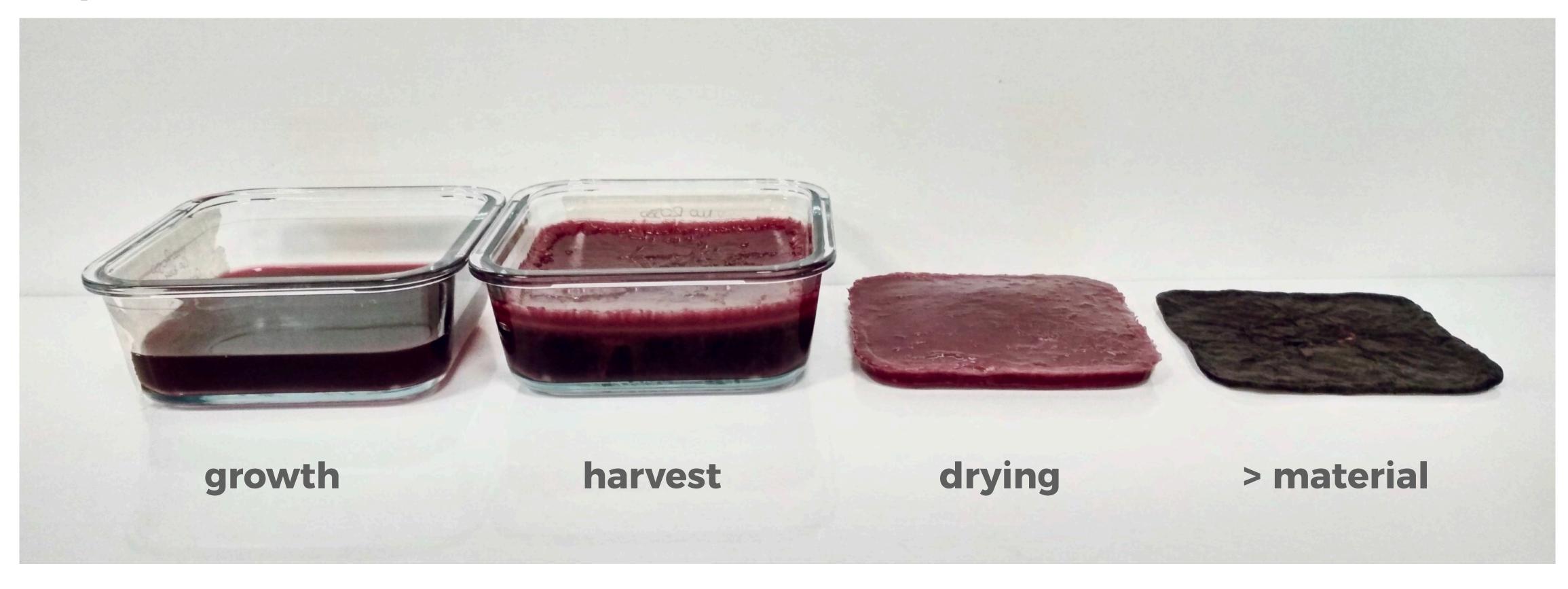


ingredients:

- > growth medium
- > sugar
- > vinegar
- > scoby starter



steps:

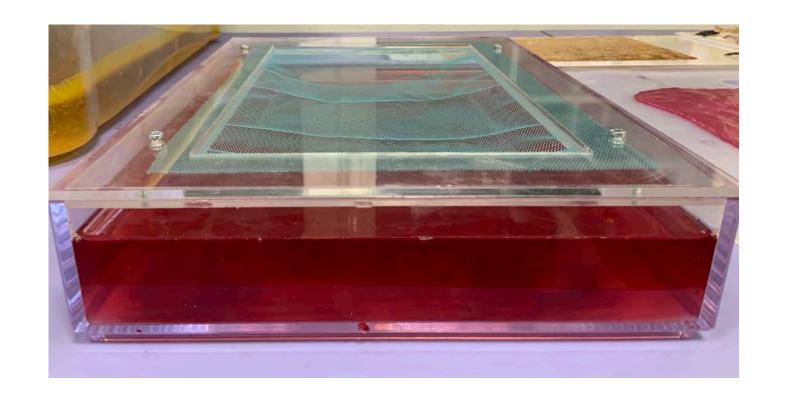


TIPS > GROWTH > HEATING





TIPS > GROWTH > AIR FLOW



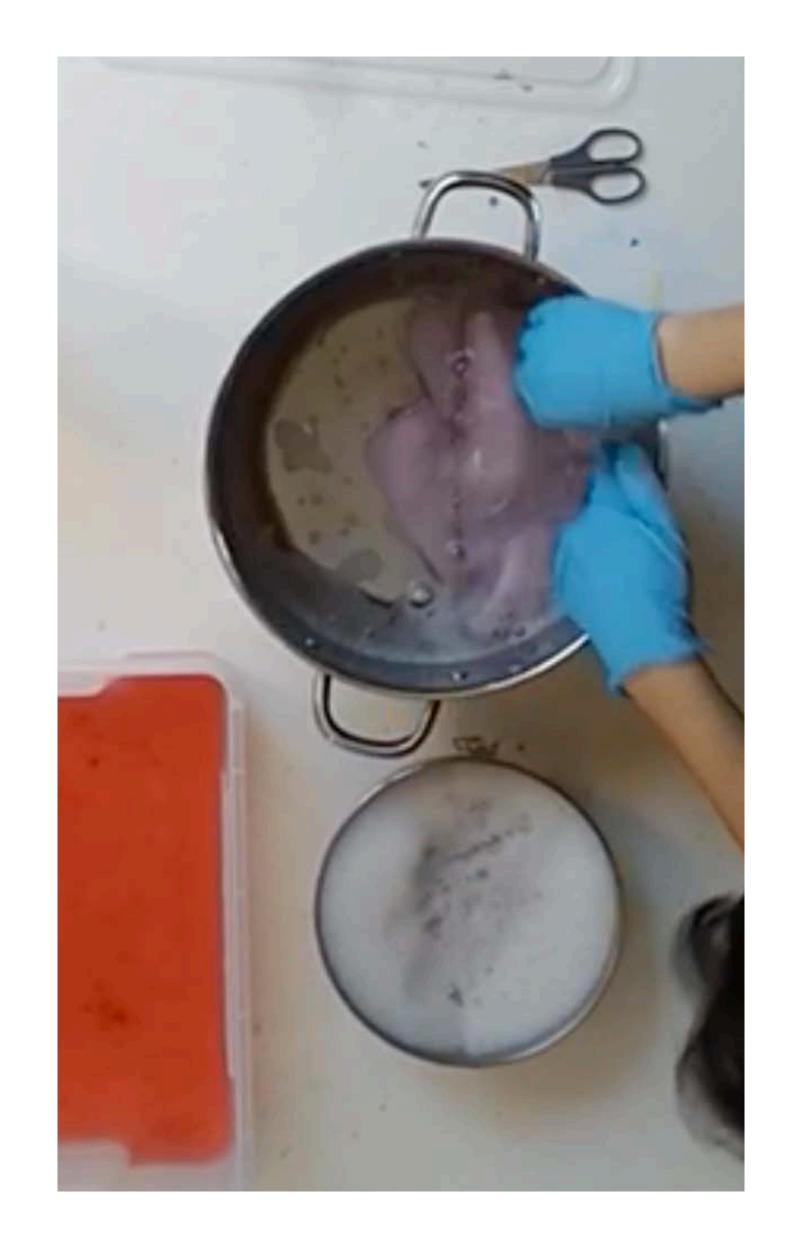




TIPS > HARVEST > WASHING

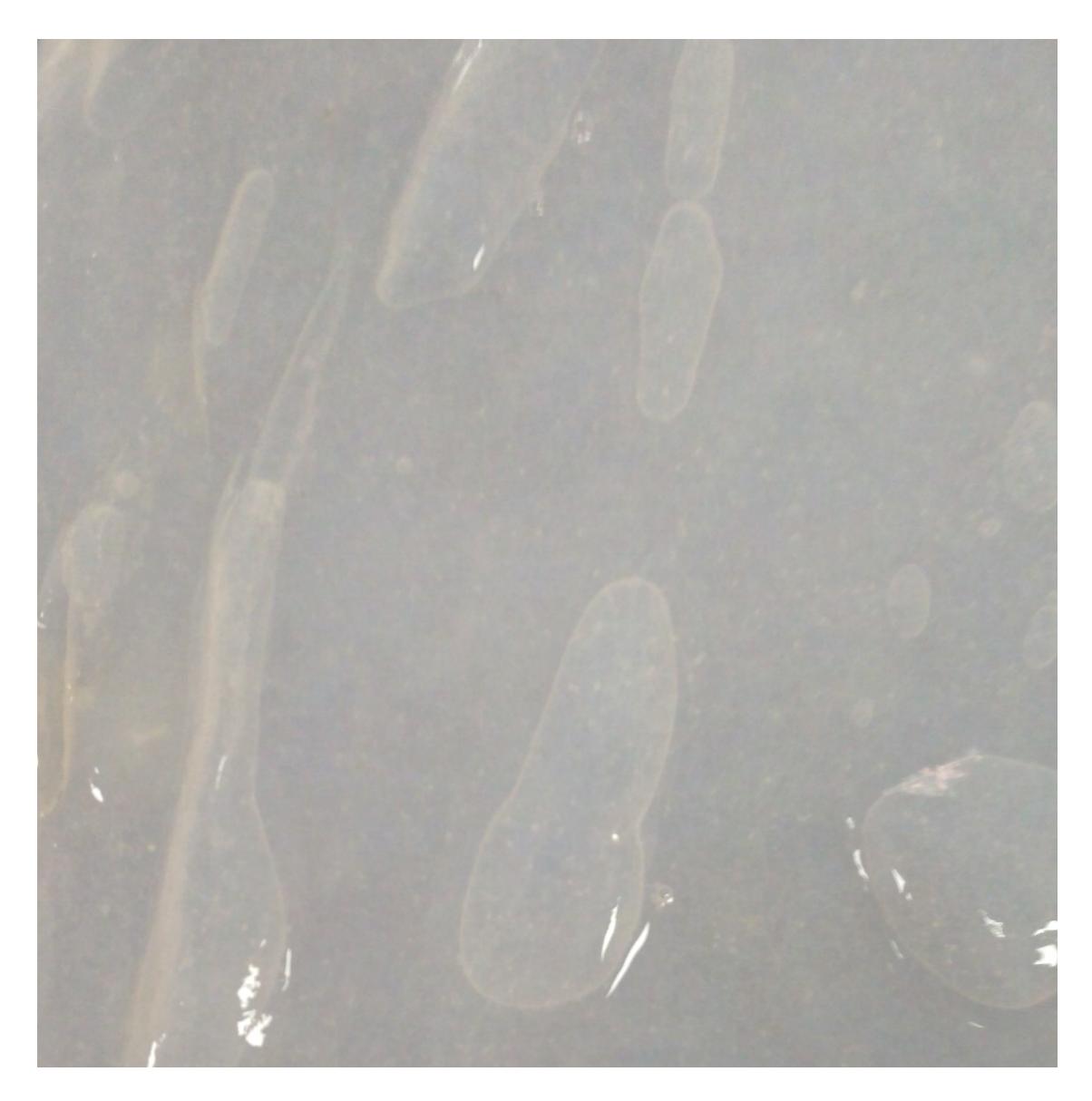






TIPS > DRYING > BUMPS





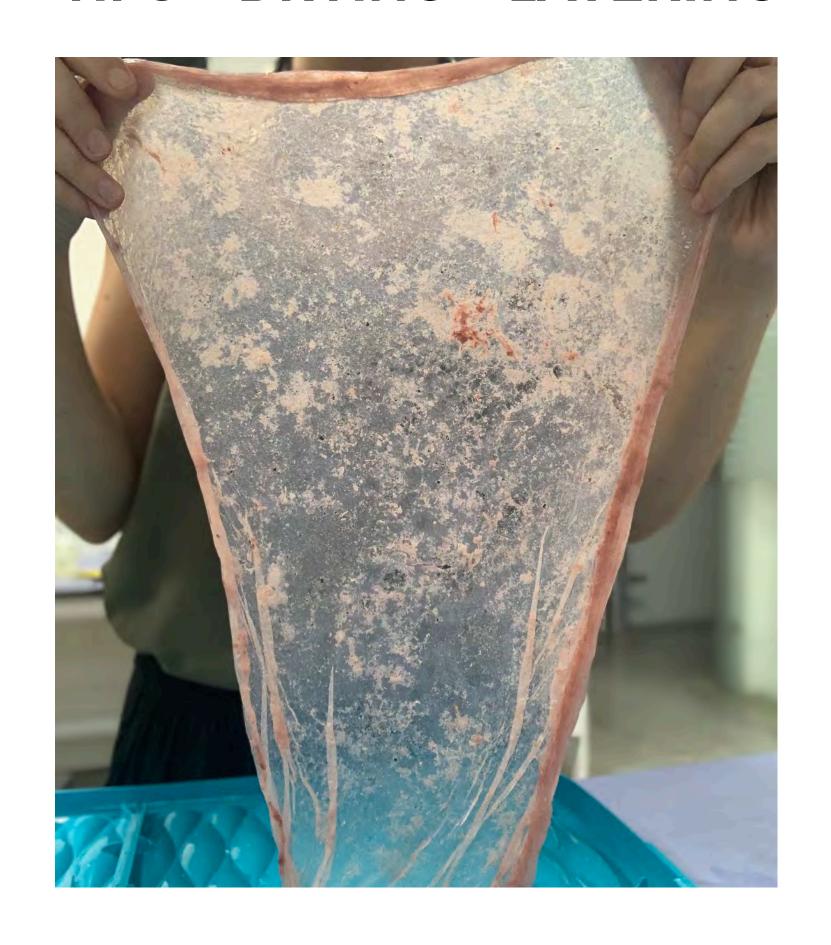
TIPS > DRYING > TEXTURE

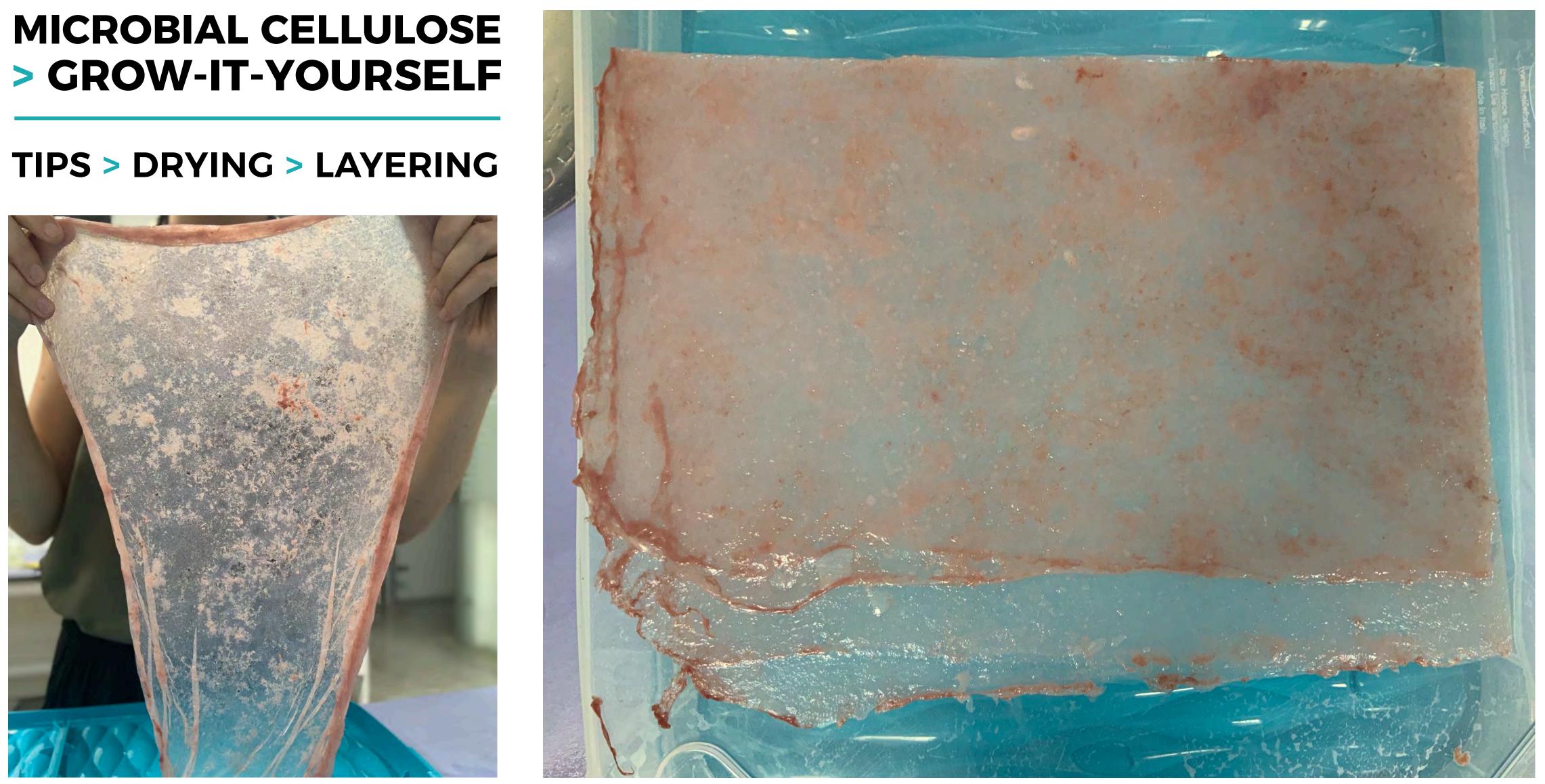






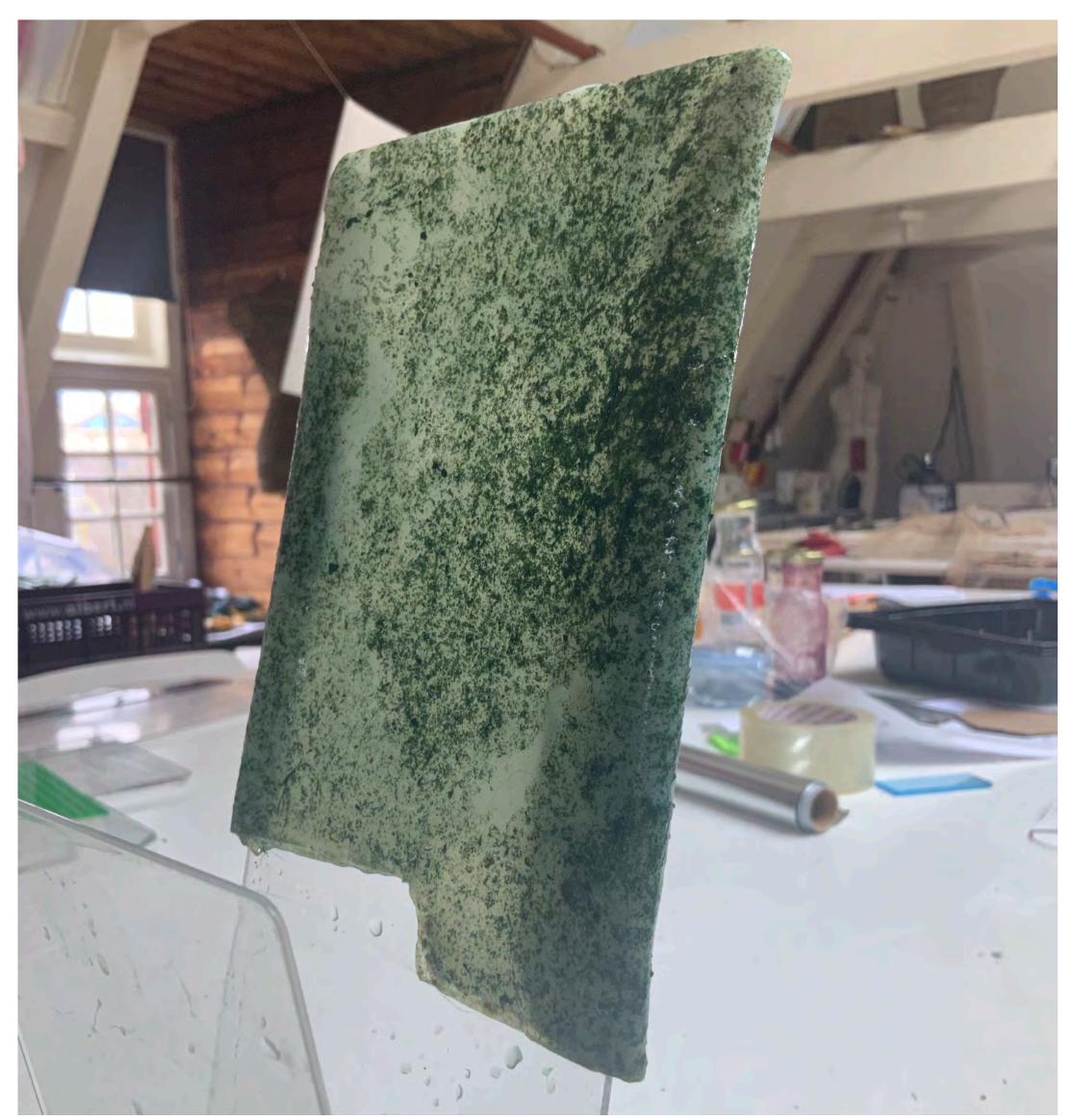
TIPS > DRYING > LAYERING





TIPS > DRYING > SHAPING





recipes

TEA:

- > 1 L WATER
- > 3 TEABAGS
- > 100 g SUGAR [10%]
- > VINEGAR q.s. (for pH adjustments)
- > SCOBY



recipes

BEER:

- > 500 ML BEER
- > 500 ML WATER
- > VINEGAR q.s. (for pH adjustments)
- > 100 g SUGAR [10%]
- > SCOBY



recipes

WINE:

[A]

> 0,75 L RED WINE

> 100 g SUGAR [10%]

> VINEGAR q.s. (for pH adjustments)

> SCOBY

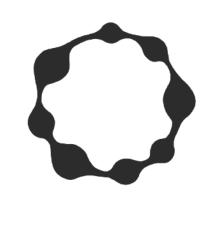
[B]

> 0,75 L RED WINE

> 0,75 L SCOBY STARTER

> 150 c SUGAR [10%]





thank you

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@evolvingmatter