

3D Food printing for edible goods



What is 3D Printing?

3D printing or additive manufacturing is a process of making three dimensional solid objects from a digital file.

What is required for 3D printing?

(1) The two materials required for 3D printing are Poly Lactic PLA) and Acrylonitrile Butadiene Styrene (ABS).

(2) Both are thermoplastics that will become soft and malleable when heated, frozen when cooled.



How is 3D printing used to make food?

Additive manufacturing of food is being performed by depositing food, layer by layer, into three-dimensional objects. The most common way of doing that is by using food-grade syringes to hold the printing material, which is then deposited through a food-grade nozzle layer by layer

Benefits of 3D printing

3D printing is a 'greener', more energy-efficient and cost-efficient production. It creates almost zero waste, lowers the risk of overproduction and excess inventory and reduces the carbon footprint.

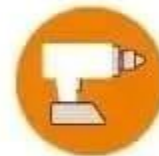


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