



Jonquils Bakery - Boston

- 3D Printing coexists with food in 2 ways:
 - 1) The printing of the dessert itself
 - 2) 3D printing the mold for the dessert

-Method 1: Printing

- There are of course limitations to this - the material needs to be soluble in some sense
- The extruder is also different. Instead of extruding filament with wheels, a “pressurized chamber” is utilized to push the food out

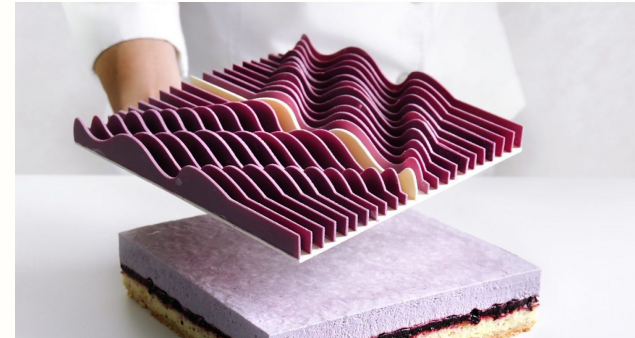
-Method 2: Mold making

- The more popular way to utilize a 3D printer is to print a mold to make almost “perfect” geometric looking desserts.
 - The process usually looks like this -
 - 1) Print the shape you desire
 - 2) Thermoform plastic/or silicone around the shape depending the temperature of the food
 - 3) cast the food into the thermoformed mold
- <https://www.tiktok.com/@mattadlard/video/7310634428676443425>



Foodini

<https://youtu.be/klcO3TwWAU8?si=q6alYAHUteqgsCgS>



Dinara Kasko - Ukrainian Pastry Chef

FOODIES

3D PRINTING