Bioplastics

**Recipe:**

* 24g Agar-Agar
* 6g glycerin
* 1 teaspoon of silica
* 200ml water (could be more if you put in the Agar-Agar -> You may have to add water)
* (optional) Food coloring

Mix until no visible lumps

Heat & stir until froths/streams

Pour onto clean flat tray

Wait till it gets wobbly (5- 10 minutes)

Heat water up again and put the wobbly pieces into the water

Stir until wobbly pieces have dissolved and the liquid is viscous

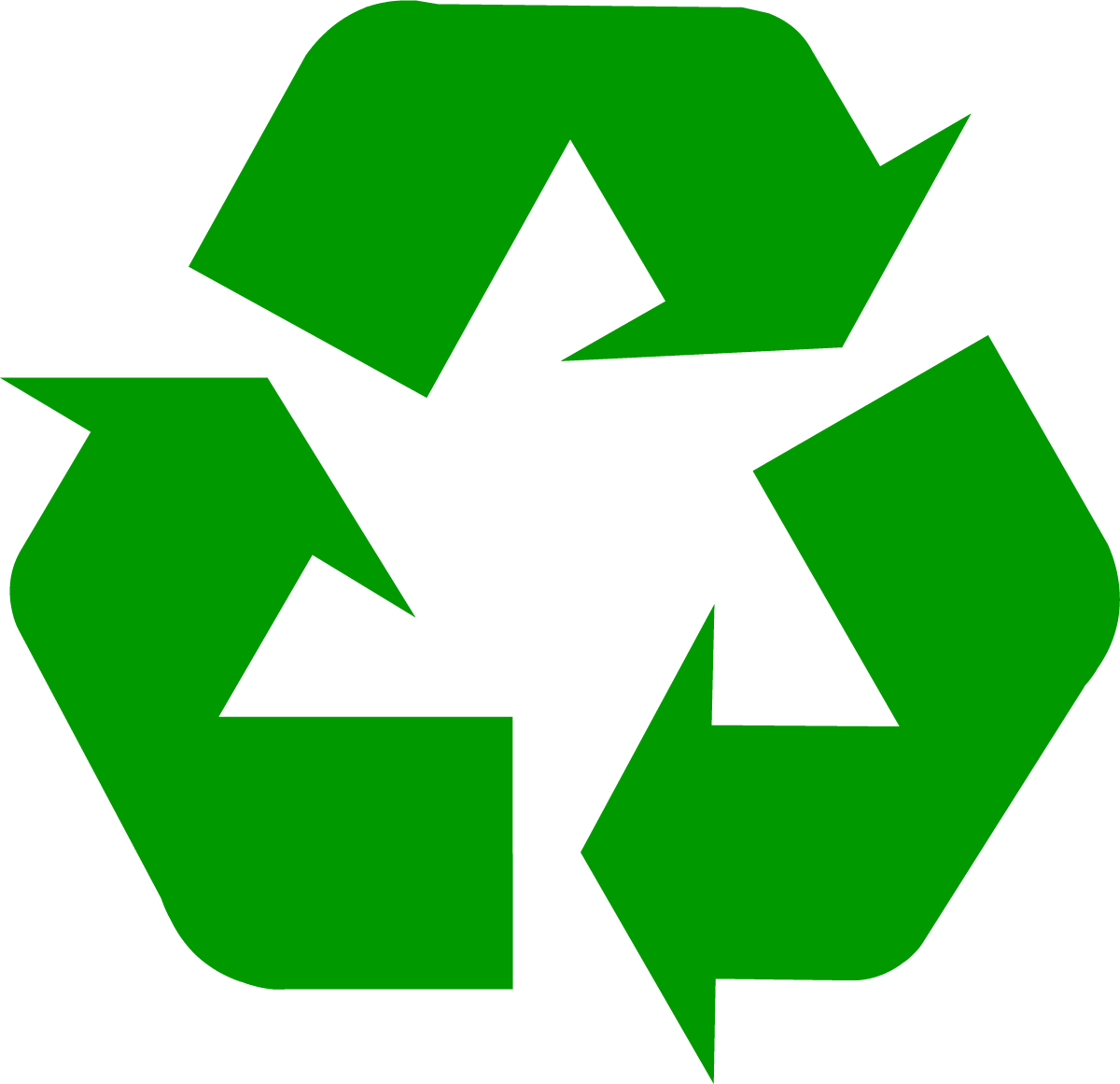
Pour onto clean flat tray again

Allow to dry for 1-3 days

**Usage:**

Mainly noodle packaging (in our case spaghetti)

Other possibilities are gummy bear packaging or other sweets



Organically produced plastic which decomposes almost completely naturally

**Bioplastic certified**

