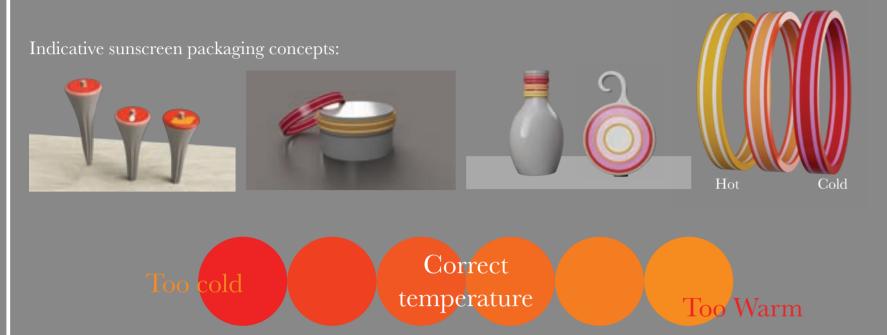
Ripening Biopolymers for 4D Printed Products

The research shows ways in which the 4D printing qualities may be used in high-end product design. The Thermochromic biopolymer became the key focus as the material was provided for experimentation on campus. The concepts that were produced have potential to sell in the market as companies are leaning more towards personal and customized design. 3D and 4D printing offers that unique ability, to easily alter designs at a low cost. These designs are only an example of how this biopolymer can be used in food and drink packaging.



The wine decanter (pg. 35), both indicates when the drink is ready to be served by changing colour, while also airates the wine when poured. Aerating wine at the correct temperature is an error many people make, especially when drink red wines. This done as oxygen softens the taste, making it smoother and nice to drink.

Many thanks to the team who gave me this opportunity to take part in advanced 4D printing research.

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Indicates correct temperature

Indicates wine is too warm









Example of brand customisation