

ITERATION - WRITTEN RESPONSE DRAFT I

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When the ketchup accidentally gets on the white coat, does it also form the entire process of printing? So can fluids or liquid food be used as ink for printing to get the job done? How will food ink prints change over time? These are the questions I ran into when trying to experiment with print iterations with food ink. In many attempts at iterative printing and various food inks, I found that the control of this special printing ink not only depends on the amount of ink used, but also is affected by the viscosity of the ink and the printing medium, resulting in adhesion, Variable effects such as color rendering and blooming. Therefore, the printing effect of different food inks on different media has become the exploration direction of this work.

ITERATION - WRITTEN RESPONSE DRAFT II

After last week's iterative experiment, liquid foods such as ketchup and egg yolk can be used as ink to complete the entire printing process, and present a special ink texture. Using 'Post-Digital Print: A Future Scenario' and 'Print vs. Electrons' as a lens through which to examine my practice and provides direction for my project exploration. As according to Alexandra (2004, p154) "Traditional print publishing is increasingly presenting its products as valuable objects and collector's items, by exploiting the physical and tactile qualities of paper." The printing effects and textures unique to traditional printing media are irreplaceable. However, when printing with a special material such as food ink, can it adapt to the printing needs of digital life, and can it be printed on various materials and media as printing ink? Therefore, through iterative experiments on various food inks, the most suitable food ink for printing is selected to continue the iterative experiment. Researching the iterative process last week, realized that I should continue to explore the effects of food ink printing on different items, not just repeat printing on the same medium. Instead of adding other new things, I plan to iterate sideways on food ink. In short, I hope to experiment and collide the texture of printed matter with food ink, hoping to better master this special printing ink.

Reference:

Alexandra, L. (2012) 'Post-Digital Print: A Future Scenario' and 'Print vs. Electrons'. *Post-Digital Print: The Mutation of Publishing since 1894*. Eindhoven: Onomatopoe.

ITERATION - WRITTEN RESPONSE DRAFT III

The ketchup-soaked fries accidentally rubbed against the clothes, and the coffee was suddenly spilled on the shoes. Did this also form a printing process? Of course, this is all accidental and uncontrollable printing behavior. When liquid food was used as an ink for printing experiments, it seemed to achieve the conditions required for printing, while retaining its own unique texture. However, can it completely replace printing ink for printing work?

Based on this question I continued to experiment with food ink - ketchup for print iterations this week. After many printing iterations, food ink not only clearly shows what is printed, but also shows its unique texture and ink build-up. Of course, there are some uncontrollable problems. For example, when printing, you need to control the amount of ink used. If there is too much ink, the printed content may overflow the edge of the text. On the contrary, uneven printing may occur.

As according to Alexandra (2004, p154) "Traditional print publishing is increasingly presenting its products as valuable objects and collector's items, by exploiting the physical and tactile qualities of paper." The unique printing effects and textures presented by different printing media traditions are irreplaceable. Likewise, food inks may print differently and have different textures on different materials. So I tried printing ketchup on bread, tortilla, felt, canvas and film paper, use this food ink to mimic the behavior of printing that might happen in real life. As a food ink, ketchup can not only adapt to different printing media for normal printing and transfer content, but also present unique textures and effects according to the materials of various printing media.

As Leach, R. H. etc (1993, p326) states, "It is advisable to print with the thinnest film of the strongest and stiffest ink that the paper and the printing press will tolerate. If the ink is too strong, it may be producing an even print which covers the irregularities of the paper." To explore whether food ink can completely replace printing ink for printing, it is necessary to reduce the amount of ink used and use the thinnest film for printing. Try printing ketchup as an ink on top of the news, keep reducing the amount of food ink and keep the ink always filmy. However, the printing experiment was not satisfactory, and the uneven printing effect became more and more obvious while the ink was continuously reduced. But the texture of the ketchup buildup creates a unique texture, like tiger stripes and leaf veins.

In summary, through iterative experiments on food ink, food ink can be used as a special printing ink for printing experiments and creations, but it may not be suitable for large-scale printing work. Its unique texture effect may be more suitable for use in artistic creation and exploration.

Reference List:

Alexandra, L. (2012) 'Post-Digital Print: A Future Scenario' and 'Print vs. Electronics'. *Post-Digital Print: The Mutation of Publishing since 1894*. Eindhoven: Onomatope.

Leach, R. H., Pierce, R. J., Hickman, E. P., Mackenzie, M. J., Smith, H. G. (1993) *The Printing Ink Manual* || Letterpress inks. Available at: <https://booksc.org/book/21533558/39faf8>