

MATERIAL BOOK

FOR THE BEYOND PLASTIC
BIO PRESS



CITRUS PEELS

*possible substitutions:
any root vegetable like cassava peel, ginger peel (recipe #24), carrot peel



LOOKS LIKE
cork
textured

FEELS LIKE
cork
chipboard

SMELLS LIKE
orange
fresh

MOULDS TESTED
bowl

ORANGE PEEL #1

PREPARATION

The collected peels were dried in our dehydrator, until they could be shredded with a kitchen blender.

INGREDIENTS

100g Shredded Potato Peel
10g Water

SETTINGS

140°C
15t Force with Bio Press
20min Pressing Time

STEPS

- Thoroughly mix the peels with the water
- Oil the mould
- Fill it with the mixed material
- Press for 20 minutes
- Take out and dry in dehydrator, on the heater or in the sun
- It develops its maximum strength after a day of drying



LOOKS LIKE	FEELS LIKE	SMELLS LIKE	MOULDS TESTED
cork flowery	corky strong	orange lavender	-

ORANGE PEEL #2

PREPARATION

The collected peels were dried in our dehydrator, until they could be shredded with a kitchen blender.

INGREDIENTS

100g Shredded Orange Peel

15g Flowers

10g Water

SETTINGS

140°C

15t Force with Bio Press

20min Pressing Time

STEPS

- Thoroughly mix the material with the water
- Oil the mould
- Fill it with the mixed material
- Press for 20 minutes
- Take out and dry in dehydrator, on the heater or in the sun
- It develops its maximum strength after a day of drying



LOOKS LIKE
very coky
bumpy

FEELS LIKE
cork
light/puffy

SMELLS LIKE
orange

MOULDS TESTED
-

ORANGE PEEL #4

PREPARATION

The collected peels were dried in our dehydrator, until they could be shredded with a kitchen blender.

INGREDIENTS

100g Big Shreds Orange Peel
15g Tea Leaves
10g Water

SETTINGS

280°C
15t Force with Bio Press
3 min Pressing Time

STEPS

- Thoroughly mix the peels with the water.
- Oil the Mould
- Fill it with the mixed material
- Press for 3 minutes
- Take out and dry in dehydrator, on the heater or in the sun
- It develops its maximum strength after a day of drying



LOOKS LIKE ornamental smooth	FEELS LIKE strong light	SMELLS LIKE orange fresh	MOULDS TESTED bowl
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ORANGE PEEL #5

PREPARATION

The collected peels were dried in our dehydrator, until they could be shredded with a kitchen blender.

INGREDIENTS

100g Shredded Orange Peel

10g Tea Leaves

10g Water

SETTINGS

240°C (preheated from cold for 1h)

15t Force with Bio Press

5 min Pressing Time

STEPS

- Thoroughly mix the peels with the water.
- Oil the Mould
- Fill it with the mixed material
- Press for 5 minutes
- Take out and dry in dehydrator, on the heater or in the sun
- It develops its maximum strength after a day of drying



LOOKS LIKE	FEELS LIKE	SMELLS LIKE	MOULDS TESTED
shiny a little rough	sturdy light	orange fresh	bowl

ORANGE PEEL BOWL #1

PREPARATION

The orange peels were dried in the dehydrator and then shredded with a kitchen blender

INGREDIENTS

180g Orange Peels
25g Water

SETTINGS

280°C
15t Force with Bio Press
5 min Pressing Time

STEPS

- Thoroughly mix the material with the water
- Oil the mould
- Fill it with the mixed material
- Press for 5 minutes
- Take out and dry in dehydrator, on the heater or in the sun
- It develops its maximum strength after a day of drying



LOOKS LIKE
shiny
a little rough

FEELS LIKE
sturdy
light

SMELLS LIKE
orange
fresh

MOULDS TESTED
bowl

ORANGE PEEL BOWL #2

PREPARATION

The orange peels and the tea leaves were dried in the dehydrator and then shredded with a kitchen blender

INGREDIENTS

140g Orange Peels
40g Tea Leaves
25g Water

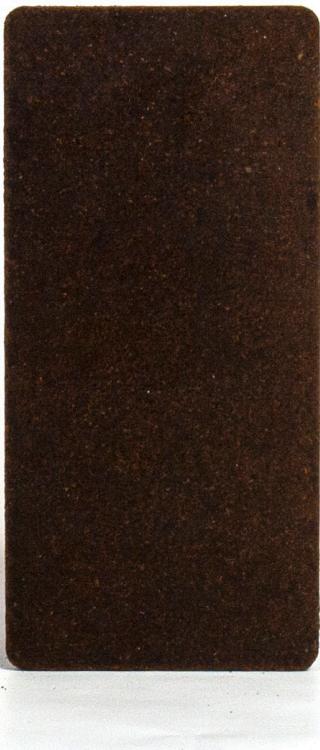
SETTINGS

240°C
15t Force with Bio Press
3 min Pressing Time

STEPS

- Thoroughly mix the material with the water
- Oil the mould
- Fill it with the mixed material
- Press for 3 minutes
- Take out and dry in dehydrator, on the heater or in the sun
- It develops its maximum strength after a day of drying

COFFEE GROUNDS



LOOKS LIKE black mdf shiny	FEELS LIKE very smooth MDF	SMELLS LIKE fresh coffee	MOULDS TESTED Cup / Bowl (doesn't work alone)
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ORANGE PEEL #1

PREPARATION

The collected coffee grounds were dried in our dehydrator.

INGREDIENTS

100g Shredded Potato Peel
10g Water

SETTINGS

140°C (preheated from cold for 1h)
15t Force with Bio Press
20min Pressing Time

STEPS

- Thoroughly mix the peels with the water
- Oil the mould
- Fill it with the mixed material
- Press for 20 minutes
- Take out and dry in dehydrator, on the heater or in the sun
- It develops its maximum strength after a day of drying



LOOKS LIKE
Terrazzo

FEELS LIKE
MDF

SMELLS LIKE
Coffee

MOULDS TESTED
-

COFFEE GROUNDS #2

PREPARATION

The collected coffee grounds were dried in our dehydrator. The shells were crushed by hand

INGREDIENTS

100g Dried Coffee Grounds
15g Eggshells
10g Water

SETTINGS

240°C
15t Force with Bio Press
10min Pressing Time

STEPS

- Thoroughly mix the material with the water.
- Fill it with the mixed material
- Press for 10 minutes
- Take out and dry in dehydrator, on the heater or in the sun
- It develops its maximum strength after a day of drying



LOOKS LIKE
artsy
ornamental

FEELS LIKE
interesting
texture

SMELLS LIKE
fresh coffee

MOULDS TESTED
-

COFFEE GROUNDS #3

PREPARATION

The collected coffee grounds were dried in our dehydrator. The shells were crushed a little by hand.

INGREDIENTS

100g Dried Coffee Grounds
15g Mussle Shells
10g Water

SETTINGS

240°C (preheated from cold for 1h)
15t Force with Bio Press
10min Pressing Time

STEPS

- Thoroughly mix the material with the water
- Oil the mould
- Fill it with the mixed material
- Press for 10 minutes
- Take out and dry in dehydrator, on the heater or in the sun
- It develops its maximum strength after a day of drying



LOOKS LIKE
Organic
Terrazzo

FEELS LIKE
MDF / OSB

SMELLS LIKE
Coffee

MOULDS TESTED
-

COFFEE GROUNDS #4

PREPARATION

The collected coffee grounds were dried in our dehydrator. The straw was cut with scissors.

INGREDIENTS

100g Dried Coffee Grounds
15g Straw
10g Water

SETTINGS

220°C
15t Force with Bio Press
10min Pressing Time

STEPS

- Thoroughly mix the material with the water
- Oil the mould
- Fill it with the mixed material
- Press for 10 minutes
- Take out and dry in dehydrator, on the heater or in the sun
- It develops its maximum strength after a day of drying



LOOKS LIKE	FEELS LIKE	SMELLS LIKE	MOULDS TESTED
Engraved Leather	MDF Linoleum	Coffee	-

COFFEE GROUNDS #5

PREPARATION

The collected coffee grounds and tea leaves were dried in our dehydrator.

INGREDIENTS

100g Coffee Grounds
15g Tea Leaves
10g Water

SETTINGS

240°C
15t Force with Bio Press
10min Pressing Time

STEPS

- Thoroughly mix the material with the water.
- Oil the mould
- Fill it with the mixed material
- Press for 10 minutes
- Take out and dry in dehydrator, on the heater or in the sun
- It develops its maximum strength after a day of drying



LOOKS LIKE	FEELS LIKE	SMELLS LIKE	MOULDS TESTED
shiny a little rough	smooth sturdy	tea and a bit sweet	bowl + cup

COFFEE GROUND BOWL #1

PREPARATION

The coffee grounds and the bread were dried in the dehydrator. The bread was shredded with a kitchen blender.

INGREDIENTS

90g Coffee Grounds
90g shredded Stale Bread
25g Water

SETTINGS

280°C
15t Force with Bio Press
8 min Pressing Time

STEPS

- Thoroughly mix the material with the water
- Oil the mould
- Fill the mould with the mixed material
- Press for 8 minutes
- Take out and dry in dehydrator, on the heater or in the sun
- It develops its maximum strength after a day of drying



LOOKS LIKE	FEELS LIKE	SMELLS LIKE	MOULDS TESTED
fibrous a little rough	smooth sturdy	tea a bit sweet	bowl + cup

COFFEE GROUND CUP #1

PREPARATION

The coffee grounds and the bread were dried in the dehydrator. The bread was shredded with a kitchen blender.

INGREDIENTS

35g Coffee Grounds
35g shredded Stale Bread
12g Water

SETTINGS

220°C
15t Force with Bio Press
10 min Pressing Time

STEPS

- Thoroughly mix the material with the water
- Oil the mould
- Fill the mould with the mixed material
- Press for 10 minutes
- Take out and dry in dehydrator, on the heater or in the sun
- It develops its maximum strength after a day of drying

TEA LEAVES



LOOKS LIKE
Chipboard

FEELS LIKE
Chipboard

SMELLS LIKE
Tea

MOULDS TESTED
Cup / Bowl
(works better w sb.)

TEA LEAVES #1

PREPARATION

The collected leaves were dried in our dehydrator.

INGREDIENTS

100g Tea leaves
10g Glycerin

SETTINGS

240°C
15t Force with Bio Press
20min Pressing Time

STEPS

- Thoroughly mix the material with the glycerin.
- Oil the mould
- Fill the mould with the mixed material
- Press for 20 minutes
- Take out and dry in dehydrator, on the heater or in the sun
- It develops its maximum strength after a day of drying



LOOKS LIKE
shiny
a little rough

FEELS LIKE
smooth
sturdy

SMELLS LIKE
tea and a bit
sweet

MOULDS TESTED
bowl + cup

TEA LEAVE BOWL #1

PREPARATION

The tea leaves and the bread were dried in the dehydrator. The bread was shredded with a kitchen blender.

INGREDIENTS

90g Tea Leaves
90g shredded Stale Bread
25g Water

SETTINGS

280°C
15t Force with Bio Press
8 min Pressing Time

STEPS

- Thoroughly mix the material with the water
- Oil the mould
- Fill the mould with the mixed material
- Press for 8 minutes
- Take out and dry in dehydrator, on the heater or in the sun
- It develops its maximum strength after a day of drying



LOOKS LIKE	FEELS LIKE	SMELLS LIKE	MOULDS TESTED
fiberoous a little rough	smooth sturdy	tea a bit sweet	bowl + cup

TEA LEAVE CUP #1

PREPARATION

The tea leaves and the bread were dried in the dehydrator. The bread was shredded with a kitchen blender.

INGREDIENTS

35g Tea Leaves
35g shredded Stale Bread
12g Water

SETTINGS

220°C
15t Force with Bio Press
10 min Pressing Time

STEPS

- Thoroughly mix the material with the water
- Oil the mould
- Fill the mould with the mixed material
- Press for 10 minutes
- Take out and dry in dehydrator, on the heater or in the sun
- It develops its maximum strength after a day of drying

WHEAT BRAN



LOOKS LIKE
chipboard
paperboard

FEELS LIKE
very strong
a bit flexible

SMELLS LIKE
a bit like
bread

MOULDS TESTED
bowl + cup

WHEAT BRAN #1

PREPARATION

The Bran was bought off of a Dutch flour mill.

INGREDIENTS

100g Wheat Bran
10g Glycerin

SETTINGS

240°C
15t Force with Bio Press
10min Pressing Time

STEPS

- Thoroughly mix the material with the glycerin
- Oil the mould
- Fill the mould with the mixed material
- Press for 10 minutes
- Take out and dry in dehydrator, on the heater or in the sun
- It develops its maximum strength after a day of drying



LOOKS LIKE chipboard paperboard	FEELS LIKE very strong smooth	SMELLS LIKE a bit like bread	MOULDS TESTED bowl + cup
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WHEAT BRAN BOWL #1

PREPARATION

The Bran was bought off of a Dutch flour mill.

INGREDIENTS

180g Wheat Bran

25g Water

SETTINGS

280°C

15t Force with Bio Press

5 min Pressing Time

STEPS

- Thoroughly mix the material with the water
- Oil the mould
- Fill the mould with the mixed material
- Press for 5 minutes
- Take out and dry in dehydrator, on the heater or in the sun
- It develops its maximum strength after a day of drying



LOOKS LIKE
chipboard
paperboard

FEELS LIKE
very strong
smooth

SMELLS LIKE
a bit like
bread

MOULDS TESTED
bowl + cup

WHEAT BRAN CUP #1

PREPARATION

The Bran was bought off of a Dutch flour mill.

INGREDIENTS

60g Wheat Bran
12g Water

SETTINGS

260°C
15t Force with Bio Press
5 min Pressing Time

STEPS

- Thoroughly mix the material with the water
- Oil the mould
- Fill the mould with the mixed material
- Press for 5 minutes
- Take out and dry in dehydrator, on the heater or in the sun
- It develops its maximum strength after a day of drying

POTATO PEELS

*possible substitutions:
any root vegetable like cassava peel, ginger peel (recipe #24), carrot peel



LOOKS LIKE osb chipboard	FEELS LIKE medium strong	SMELLS LIKE potato muddy	MOULDS TESTED -
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POTATO PEEL #1

PREPARATION

The collected peels were dried in our dehydrator and partially shredded in a kitchen blender.

INGREDIENTS

50g Potato Peel (there was a little grass in it somehow)

60g shredded Potato Peels

11g Glycerin

SETTINGS

140°C

15t Force with Bio Press

20min Pressing Time

STEPS

- Thoroughly mix the peels with the glycerin
- Oil the mould
- Fill it with the mixed material
- Press for 20 minutes
- Take out and dry in dehydrator, on the heater or in the sun
- It develops its maximum strength after a day of drying



LOOKS LIKE	FEELS LIKE	SMELLS LIKE	MOULDS TESTED
mdf cork	a little bendable	potato muddy	-

POTATO PEEL #2

PREPARATION

The collected peels were dried in our dehydrator, shredded in a kitchen blender and ground into a fine powder in a coffee grinder.

INGREDIENTS

100g ground Potato Peels
10g Glycerin

SETTINGS

140°C
15t Force with Bio Press
20min Pressing Time

STEPS

- Thoroughly mix the peels with the glycerin
- Oil the mould
- Fill it with the mixed material
- Press for 20 minutes
- Take out and dry in dehydrator, on the heater or in the sun
- It develops its maximum strength after a day of drying



LOOKS LIKE osb chipboard	FEELS LIKE a little bendable	SMELLS LIKE potato earthy	MOULDS TESTED -
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POTATO PEEL #3

PREPARATION

The collected peels were dried in our dehydrator and roughly shredded in a kitchen blender

INGREDIENTS

100g shredded Potato Peels
15g Glycerin

SETTINGS

140°C
15t Force with Bio Press
20min Pressing Time

STEPS

- Thoroughly mix the peels with the glycerin
- Oil the mould
- Fill it with the mixed material
- Press for 20 minutes
- Take out and dry in dehydrator, on the heater or in the sun
- It develops its maximum strength after a day of drying



LOOKS LIKE	FEELS LIKE	SMELLS LIKE	MOULDS TESTED
mdf cork	sturdy	potato muddy	-

POTATO PEEL #4

PREPARATION

The collected peels were dried in our dehydrator, shredded in a kitchen blender and ground into a fine powder in a coffee grinder.

INGREDIENTS

100g shredded Potato Peels
10g Water

SETTINGS

140°C
15t Force with Bio Press
20min Pressing Time

STEPS

- Thoroughly mix the peels with the glycerin
- Oil the mould
- Fill it with the mixed material
- Press for 20 minutes
- Take out and dry in dehydrator, on the heater or in the sun
- It develops its maximum strength after a day of drying

BREWING
LEFT-OVERS



LOOKS LIKE	FEELS LIKE	SMELLS LIKE	MOULDS TESTED
Straw muesli	rough weird	hops	

BARLEY + HOPS #1

PREPARATION

The collected Barley was dried in our dehydrator, the hops was crushed a bit by hand.

INGREDIENTS

100g crushed Barley
10g Hops Flowers
15g Glycerin

SETTINGS

240°C
15t Force with Bio Press
20min Pressing Time

STEPS

- Thoroughly mix the material with the glycerin
- Oil the mould
- Fill the mould with the mixed material
- Press for 20 minutes
- Take out and dry in dehydrator, on the heater or in the sun
- It develops its maximum strength after a day of drying



LOOKS LIKE
chocolate
muesli

FEELS LIKE
rough
scrubby

SMELLS LIKE
potato
muddy

MOULDS TESTED

BARLEY + HOPS #1

PREPARATION

The collected Barley and Potato Peels were dried in our dehydrator. The Peels were then shredded in a kitchen blender.

INGREDIENTS

55g Barley
55g shredded Potato Peels
11g Water

SETTINGS

200°C
15t Force with Bio Press
15 min Pressing Time

STEPS

- Thoroughly mix the material with the water
- Oil the mould
- Fill the mould with the mixed material
- Press for 15 minutes
- Take out and dry in dehydrator, on the heater or in the sun
- It develops its maximum strength after a day of drying

GINGER PEELS



LOOKS LIKE rained-on fiberboard	FEELS LIKE strong texturous	SMELLS LIKE ginger spicy	MOULDS TESTED -
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Ginger Peels #1

PREPARATION

The collected peels were dried in our dehydrator and shredded in a kitchen blender.

INGREDIENTS

100g Ginger Peels
15g Glycerin

SETTINGS

240°C
15t Force with Bio Press
10min Pressing Time

STEPS

- Thoroughly mix the material with the glycerin
- Oil the mould
- Fill the mould with the mixed material
- Press for 10 minutes
- Take out and dry in dehydrator, on the heater or in the sun
- It develops its maximum strength after a day of drying

LEEK LEAVES



LOOKS LIKE	FEELS LIKE	SMELLS LIKE	MOULDS TESTED
Chipboard felty	fibrous strawy	a lot of leek	-

LEEK LEAVES #1

PREPARATION

The collected leaves were dried in our dehydrator and shredded in a kitchen blender.

INGREDIENTS

80g Leek Leaves

30g Potato Peels

11g Water

SETTINGS

200°C

15t Force with Bio Press

20min Pressing Time

STEPS

- Thoroughly mix the material with the glycerin
- Oil the mould
- Fill the mould with the mixed material
- Press for 20 minutes
- Take out and dry in dehydrator, on the heater or in the sun
- It develops its maximum strength after a day of drying

ONION PEELS



LOOKS LIKE chipboard papery	FEELS LIKE fibrous smooth	SMELLS LIKE a hint of onion	MOULDS TESTED -
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ONION PEELS #1

PREPARATION

The collected peels were dried in our dehydrator and shredded in a kitchen blender

INGREDIENTS

75g Onion Peels
10g Glycerin

SETTINGS

240°C
15t Force with Bio Press
20min Pressing Time

STEPS

- Thoroughly mix the material with the glycerin
- Oil the mould
- Fill the mould with the mixed material
- Press for 20 minutes
- Take out and dry in dehydrator, on the heater or in the sun
- It develops its maximum strength after a day of drying

CORN COBS



LOOKS LIKE
cork

FEELS LIKE
light, a little
flexible

SMELLS LIKE
paper

MOULDS TESTED
-

CORN COBS #1

PREPARATION

The collected corn cobs were dried in the dehydrator and shredded with a kitchen blender. Then it was sieved to get rid of the bigger pieces.

INGREDIENTS

100g shredded + sieved Corn Cobs
10g Glycerin

SETTINGS

240°C

15t Force with Bio Press

10min Pressing Time

STEPS

- Thoroughly mix the material with the glycerin
- Oil the mould
- Fill the mould with the mixed material
- Press for 10 minutes
- Take out and dry in dehydrator, on the heater or in the sun
- It develops its maximum strength after a day of drying

TREE STUFF



LOOKS LIKE
fiberboard
terrazzo

FEELS LIKE
flexible
fibrous

SMELLS LIKE
pine needles

MOULDS TESTED
-

PINE NEEDLES #1

PREPARATION

The collected needles were dried in the dehydrator and shredded with a kitchen blender. The shells were cooked and shredded with the blender.

INGREDIENTS

100g Pine Needles
10g Pistachio Shells
5g Water

SETTINGS

200°C
15t Force with Bio Press
20min Pressing Time

STEPS

- Thoroughly mix the material with the water
- Oil the mould
- Fill the mould with the mixed material
- Press for 20 minutes
- Take out and dry in dehydrator, on the heater or in the sun
- It develops its maximum strength after a day of drying



LOOKS LIKE
fiberboard
terrazzo

FEELS LIKE
flexible
fibrous

SMELLS LIKE
pine needles

MOULDS TESTED
-

WOOD DUST + LEAVES #2

PREPARATION

The rotten wood was dried in the dehydrator and shredded with a kitchen blender into a fine powder.

INGREDIENTS

80g Wood Dust
10g Leaves
9g Glycerin

SETTINGS

240°C
15t Force with Bio Press
10min Pressing Time

STEPS

- Thoroughly mix the material with the glycerin
- Oil the mould
- Fill the mould with the mixed material
- Press for 10 minutes
- Take out and dry in dehydrator, on the heater or in the sun
- It develops its maximum strength after a day of drying