Alanoud Alosaimi

Professor Pavlova

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3D Printing of Food: Advantages Disadvantages, Future Perspectives

3D printing is a technique that helped the development of our world .Three-dimensional printing technology is characterized by its ability to do amazing things. 3D printing is used in a variety of areas, for example, in medicine, engineering. and the foods . I will be discussing the history of the 3D printer, how it relates to food consumption, and the advantages of using a food printer.

Traditional printing was discovered in the late 1980s . The world saw this technique and how

effective it was because of specialized enhancements, lower costs, and 3D innovation was

accessible to everybody (Jonas A , 1,2 ). Furthermore , in 1986 Frame established 3D

Frameworks; an organization that currently offers 3D printers that utilize an assortment of

innovations (Hoffman , 1). From a technological perspective, 3d printing is an outgrowth of

customary printing meaning, 3D printing is based on the same methods as traditional printing described above. Traditional printing uses ink while 3D printers use a variety of edible substances discussed later in this paper. Typically it is so slim that there may be no observable stature (though with strong ink printers, it

will be sort of thicker). [The thing that] 3d printing [can may be] incredibly [augment that tallness

through the provision about numerous layers (Hoffman , 1). In the world of food it was placed

footprint in 3d food printing character that make up the diet of layer number is a relatively slow

process that requires several hours to complete. Although 3D printing of food is a debatable issue

with numerous advantages and disadvantages, it has feasible perspectives in the future.

3D printing of food is one of the coolest applications of 3D printing.Made from new fixings, 3D

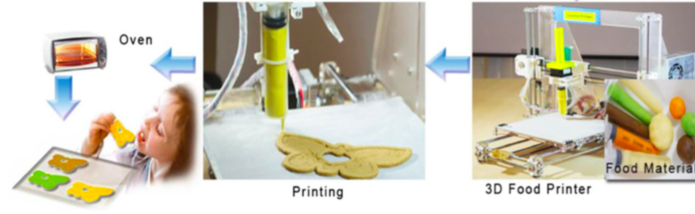
printed sustenance can be nutritious and delicious. 3D printed food is a way of preparing a meal

in an automated additive manner (Houser,1). Over and above , Printing of food is merged with

the art of cooking with customizable style , color, flavor, texture],[ food commodity can be

designed and fabricated to meet the individual needs by controlling the amount of printing

material and content of nutrition (San J , Zhou , W , Hong D).



3D printing food works much like a normal 3D printer as in material is expelled through a print

head onto a surface.” If it doesn't expand past the spacial limitations of the printer and the laws of

physics, a dish can be printed fit as a fiddle, but the originator needs to know the length.

However, it does not come in spools like traditional [printing processes] plastic does for 3D printing, essentially

anything from sweet to salty to hot” flavors (Houser,2) . Further , for whatever length of time that the

food is puréed, it can be printed. This machine would incorporate vegetables and natural product,

any sort of mixture or hitter , a confection and chocolate (Houser , 3 ).

3d food printing is able to provide a wide range of dishes offered an innovative way to

becoming one of the restaurants that it is possible to rely on this technology. Also ,3d printers are able to make

many kinds of chocolate , mini cake and small biscuits on the other side it possible to make

Spaghetti and bread (Houser,3) .

[There are several advantages of 3d food printing] is the most important method of food preparation and design in order to be a consistent and attractive, and the other thing is the quality that can be supplied with 3d food printing food products .Since the presence of a 3D printed nourishment relies upon the model that was made to practice the printer, a huge assortment of shapes, surfaces and embellishments can be created. Printed sustenance may look like those of conventional nourishment , for example, a pizza, or they may have an unordinary or even remarkable appearance.Since the 3D models will not be perfect , sustenances with mind boggling plans or beautifications might be made more effortlessly by a printer than by hand (Crampton , 1) . The Quality of food products is based on the manufacturing process, rather than the skills of the operator. As such, the production can be easily synchronized with customer requirements. [ in conclusion] Some of the problems resulting from the traditional food production operations are almost excluded because the production of complex pieces of food in a single operation. The need for storage, transport and packaging can be significantly reduced. With the proper composition of the supply chain, it is possible to improve the cost efficiency of customized food products while maintaining the responsiveness to customers

(Sun,J.,Zhou,W.,Huang,D) .