

FRENVI

eat | compost | reuse



FRENVI (short for FRiendly ENVironment) has set itself the task to develop nature-based alternatives to disposable tableware solutions, which, as zero-waste solutions, contribute to waste avoidance. In doing so FRENVI pursues the waste-to-value approach. This runs through both the development as well as through the optimization of our products.

What makes us special? ... everything from a single source!



R&D



Production (capacity up to 750 mio. units per year)



Sales



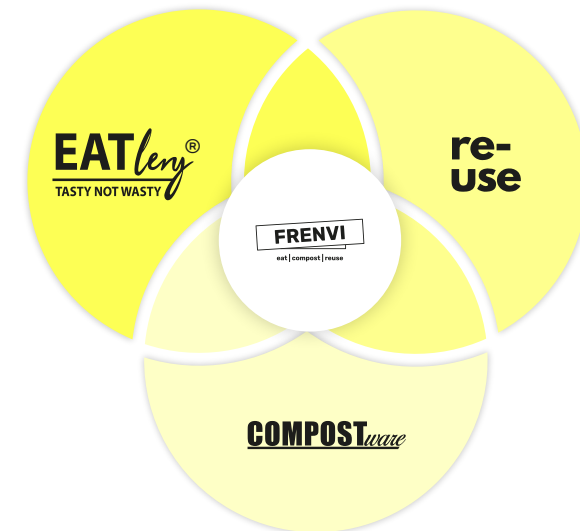
Development

Smart Tableware Concept: sustainable, innovative, forward-looking

'The most sustainable answer for every situation' - that is our motivation: environmentally friendly alternatives to conventional disposable tableware that are not only practical but also sustainable.

Three strong concept orientations characterise our situation-specific tableware concept:

- EAT is **EATlery® = edible**
Use cutlery, then eat up, no rubbish. One biscuit. Zero waste!
- COMPOST is **COMPOSTware® = naturally compostable**
Use plates, organic waste bin or decompose in nature. Cradle-to-Cradle!
- REUSE is FRENVI **REuse® = reusable**
Use the cup, bring it back, rinse it. The whole thing from the beginning!



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Flexibly combinable, environmentally friendly solutions for every requirement



Why is a combination of different product concepts 'smart'? Quite simply:

- If reusable cutlery is given out but not returned, there is no reuse.
- If a reusable container is reused 200 times, the higher ecological footprint of its production pays off.

If reusable containers are now handed out with edible cutlery, the cutlery is then eaten, the container is collected and returned, the situation is solved 'smartly' from various perspectives:

- **Smart innovation:** functionality paired with environmentally friendly materials.
- **Smart for the environment:** waste avoidance and resource conservation.
- **Smart in terms of costs:** Cost-saving purchase and disposal.
- **Smart for the customer:** Customised to your requirements and needs.

Environmentally and cost-conscious in every situation: **EAT, COMPOST** and **REUSE**. Mission accomplished.

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The centerpiece of our production facilities in Bangalore (India) and Wiesloch (Germany) from mid-2025, is the patented Continuous Thermo Compression 3D Forming (CTC3DF) process for the production of molded parts from primary and secondary materials in large quantities.

Our Products



Edible cutlery made from
a natural grain mix

Reusable tableware made
from crop residues



Compostable plates and straws made
from natural raw and residual materials

All **FRENOVI** products can be customized according to your color, shape and taste specifications. Reach out to us and make it happen!