

Greenbox expands reusable range Sustainable menu plates for a variety of dishes



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Bremen, June 02, 2022 - From 2023 at the latest, reusable food packaging solutions will make their way into the German catering industry. The background is the introduction of the general obligation to provide reusable alternatives. Accordingly, there is not much time left for restaurateurs to adapt to these requirements. The greenbox GmbH & Co. KG has made it its business to support gastronomy operators in the changeover. To this end, they offer a broad product portfolio of bowls, cutlery and accessories that are both sustainable and climate-neutral as well as practical to use. The latest addition to greenbox's reusable range is the Häppy Plate menu plates, which, with the help of the three- or two-chamber design, enable different dishes to be served separately on



one menu plate. For more information, visit www.biologischverpacken.de/en.



A step towards a more sustainable environment: With the new two-chamber and three-chamber reusable plates, greenbox is expanding its reusable range of the "Häppy Box" product series from May 2022. These are suitable for both hot and cold dishes with multiple components. For example, filling

side dishes such as rice or potatoes are not mixed with the associated vegetables, meat, fish, or sauce and can be enjoyed to the full. Sufficient space is available for this in any case: The three-chamber menu plates with a drop-shaped surface of 27.5 x 20 centimetres have a filling volume of a total of 850 millilitres divided into 100, 450 and 300 millilitre chambers for ideal lunch portions. The two-chamber variant with 1,000 millilitres is divided into 100 and 900 millilitre chambers. The shape of the menu plates allows optimum storage: empty plates can be stacked inside one another to save space.

The menu plates can also be used in the microwave to heat the food. They can be stored in the freezer and cleaned in the dishwasher. The Häppy Plate menu plates also look good: in three colours caramel, cashew, and spinach, they not only add colour to the plate, but also to the table itself.

Safe transport with matching lid

Restaurant operators have the option of ordering the practical menu plates, which are made from 98 percent renewable raw materials (60 percent organic PP and 40 percent wood fibre from sustainable forestry). They can be ordered in boxes of 15 or 60. In this way, catering businesses can position themselves more sustainably and at the same time prepare for the coming "reusable obligation". Whether in the two- or



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three-chamber version: The menu plates are not only suitable for taking food with you, but can also be used on site in the catering industry. In order to ensure safe transport, greenbox also offers a corresponding reusable lid with flap, which enables easy opening and safe closing of the plates. The closed plates can be stacked safely and stably for transport and can be ordered flexibly by the caterers for their needs.

100 % climate neutral

Greenbox, Germany's market leader for climate-neutral food service packaging, is pursuing the goal of making the food service industry more sustainable with the help of recycled and renewable raw materials. In this way, the supplier guarantees a 100 percent climate-neutral product portfolio in the field of foodservice packaging. The greenbox online store includes a range of more than 1,000 environmentally friendly products as well as reusable solutions that are continuously adapted to the needs of foodservice operators.

About greenbox GmbH & Co. KG

Since 2010, greenbox has been offering its customers from foodservice, hotel, catering, wholesale, and food retail sectors a diverse range of environmentally friendly packaging as disposable and reusable solutions, as well as sustainable consumer products made from renewable or recycled raw materials. With over 1,000 different products, greenbox is the market leader in foodservice packaging. With its over 60 employees, greenbox aims to simplify the daily processes in the catering business with its products and reduce the environmental impact of conventional plastic packaging. As the first supplier in the field of foodservice packaging, greenbox therefore designs not only its operations but also its products to be 100% climate neutral. Greenbox is a member of the Bremen-based BIONATIC Group, which offers environmentally friendly products for businesses and end customers in various business areas.

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