



B A G A S S E

Bagasse is the dry fibrous residue left once sugarcane has been pressed for juice. This fibre is pressed into shapes in a high-heat, high-pressure process.

Vegware uses it to make takeaway boxes, plates and bowls.



GREAT FOR YOUR FOOD

Vegware's bagasse ranges includes an economic and sturdy selection of tableware and takeaway boxes in a range of shapes and sizes.

- The natural material does not trap condensation, so food stays fresh and crispy
- Thinner than polystyrene, so stacks more efficiently
- Suitable for hot, wet and oily foods

GOOD FOR THE ENVIRONMENT

Bagasse is a brilliant eco alternative to polystyrene!

- Contains 99% less embodied carbon
- Made from 100% recycled materials
- Commercially compostable with food waste
- Sugarcane is a renewable resource
- Bagasse is sustainably sourced, Vegware is making use of a by-product which would otherwise go to waste