Crunch Cutlery is a Singapore-based sustainable cutlery company founded by Anna Lam. The company is committed to reducing plastic pollution by providing an edible and nutritious alternative to traditional plastic cutlery. Crunch Cutlery's products are made from superfood ingredients, including rice flour, chia, and flax seeds, making them safe for people with dietary restrictions and biodegradable, reducing the environmental impact of single-use cutlery.

Crunch Cutlery's edible cutlery is designed to offer customers a fun and unique experience. The cutlery comes in various flavors, including sweet and savoury options, and is designed to complement any meal. The cutlery is sturdy enough to be used for eating but also has a satisfying crunch when eaten, making it a unique and enjoyable experience.

Crunch Cutlery collaborates with many partners and agencies, including the Food Innovation Research Centre (FIRC), Innovation Factory A*Star, DSM Nutrition, and many more. The collaboration has resulted in the development of innovative and sustainable products that meet the needs of customers and the environment.

Check out Crunch Cutlery’s latest Product range at www.crunchcutlery.com