Bagasse Guide

Bagasse is a sustainable, renewable, fibre by-product material generated through the production of sugarcane. As a natural plastic alternative, bagasse is widely used to offer sustainable packaging differentiation, alongside the benefits of being heat, water and oil resistant, microwavable, delivering enhanced impact for your customers.

RENEWABLE	Bagasse is a renewable resource derived from sugarcane, a crop that can be replanted. The cycle of growth, harvest, and replanting ensures a continuous supply without depleting natural resources.
BIODEGRADABLE	Bagasse products are fully biodegradable
COMPOSTABLE	Bagasse products naturally decompose and are certified as home compostable, as well as industrial where supported. To find out more about industrial composting facilities and their locations, please visit: en.tuv.at/ok-compost-home-en/ or www.dincertco.de
RECYCLABLE	Bagasse can also be recycled where composting facilities don't exist to assist with reducing packaging waste to landfill
CONSUMER APPROVED	Due to Bagasse being semi-rigid and durable, this allows food content to be kept secure and also temperature controlled for hot and cold to offer the perfect consumer dining experience.
HEAT RESISTANT	Bagasse offers excellent heat resistance to support foods up to 120°C. Thermal resistance also prevents hot food from sweating inside to deliver advanced functionality, quality and dining experience.
REHEATABLE	Bagasse is safe to reheat at home in your conventional microwave. Material alternatives such as plastic or laminated packaging are not always safe when reheated and can enjoyed eating out of the takeaway packaging as it was intended to be.
CLEANER & GREENER	Bagasse requires less energy to produce compared to materials such as plastic, Styrofoam and expanded polystyrene (EPS - banned within UK/Wales since 2023). By replacing synthetic, oil based materials with natural bagasse, cleaner manufacturing processes contribute to a better environment.

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