

Forage & Fern

Food Waste to Food Wonderful



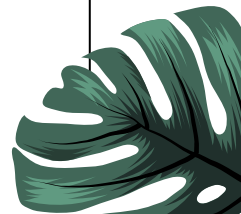
What We Do

Natural plant-based food doesn't just taste better, it's a fact that it benefits both you and the environment. So instead of contributing to the 6.4 million tonnes of edible food thrown away every year, we upcycle surplus fruit and vegetables from local suppliers and give it new life. We create everything in-house so we're in complete control over taste and texture, but we also oversee packing and logistics to ensure planet-friendly best practice wherever possible.



Our Commitment

Forage & Fern is committed to reducing food waste by upcycling surplus produce into sustainable, nutritious snacks, herbs, and powders. Our mission is to transform nearly out-of-date food into valuable products that benefit both consumers and the environment.



The Problem

Food waste is a global issue, contributing significantly to greenhouse gas emissions and environmental impact. Expired or nearly expired food often goes to waste, resulting in lost revenue and increased waste.



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The Solution

Forage & Fern collects nearly expired food, upcycles it into new products, and resells to wholesalers, retailers, restaurants, and consumers.

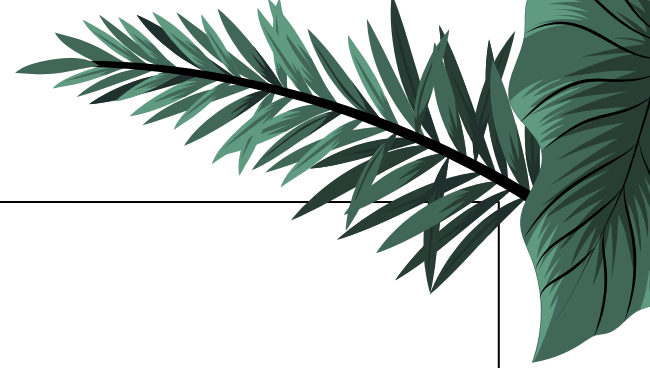


Forage & Fern

Why Choose Forage & Fern

We ensure high-quality, nutritious, and eco-friendly products that meet the demands of today's conscious consumers.

- Lower Costs
- Unique & Delicious Foods
- Eco-conscious branding



Product Portfolio



Dried Vegetables



Dried Fruits



Herbs



Powders



Contact Us

Do you have any questions?

info@forageandfern.com

+44 07977 202699

forageandfern.com



Instagram @forage_fern

LinkedIn @Forage & Fern

