



Turn this into

this



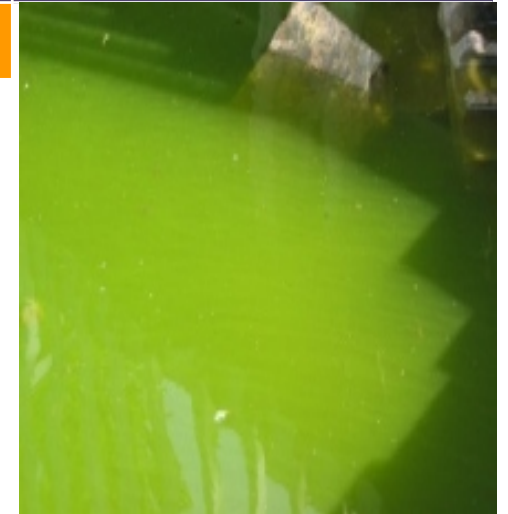
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Frinter

Since 2040

Spirulina and composite food ink



Suspendisse potenti.

Since
2040,
Frinter

has been drawing on naturally sourced green foods to provide you with traditional flavors that give your food prints authenticity and nutrition. All of our products use small batch spirulina or algae combined with the essential oils and phenols of foods your parents enjoyed. Our gels help you recreate the meals that keep tradition alive.



As natural as nature

Most food printers rely on synthetically produced compounds while we at Frinter take pride in using living foods to provide the essential nutrients the body needs, while preserving our ties to the natural world.

The cost of growing your own heirloom vegetables necessarily means that most of us can only enjoy these rarely, if at all. With our gels, there is no reason that we can't achieve the same pleasures of the table every day.

Combining the versatility of your table-top printer and our products means that you can do away with the cost and hassle of preparing your favorite foods while turning your meals into special occasions. Because our production is by hand in small batches, the natural variances found in traditional foods are maintained, giving the meal an authentic feel

Comparison of costs between Frinter products and conventional foods:

julienne of black carrot:

Traditional- 78 * per carrot, and 10 minutes preparation with 20% compost

Frinter- 28* per serving, no waste

Tomaato salad

Mixed heirloom tomatoes- 100* for three,
Genovese basil- 15* per bunch

Frinter- 15* per serving