

Sevvy at VivaTech:

Technology that enables healthy, sustainable and fast cooking

Paris, June 2023 - Sevvy is participating VivaTech in Paris and for four days the company is serving delicious Sevvy orange VivaTech petit fours at the NL Lounge. The sponge cake of the petit fours is baked in less than 2 minutes with Sevvy technology. The orange compote is easily prepared and is using 90% less electricity, retaining full flavor and vitamins up to 40% more, and using only 15% sugar versus regular compotes. A radical new way of cooking and baking.



Dutch food technology company

Sevvy is a Dutch food technology company located in Amsterdam which has created a technology that enables healthy, sustainable and fast cooking. With this patented technology, it is possible to prepare food without baking fats and use up to 50% less salt and sugar. Moreover, up to 90% less electricity is needed to prepare food and the quality of the end result is perfect constantly.

How it works

All current technologies (gas, induction, oven, steam, microwave, sous-vide) apply heat to the outside layer of the food, as long as needed to cook also the centre of the food though convection. Using the right electrical pulse technology, Sevvy applies instantly the same amount of heat everywhere in the food at the same time.

iF DESIGN AWARD

April 2023 Sevvy won an iF DESIGN AWARD, the world-renowned design prize. Each year, the world's oldest independent design organization, Hannover-based iF International Forum Design GmbH, organizes the iF DESIGN AWARD. Sevvy won over the 133-member jury, made up of independent experts from all over the world. Kamiel de Leur, Managing Director of Sevvy: "I am very delighted of this recognition for the design of the Sevvy smart cooker. We



achieved this brilliant award thanks to the excellent work of our technology and culinary experts and the talented designers of creative agency VanBerlo."

The Sevvy logo consists of the word "sevvy" in a white, lowercase, sans-serif font, with a registered trademark symbol (®) to its upper right. The logo is positioned on a dark green rectangular background that is part of a larger graphic element on the right side of the page.

sevvy®

Possibilities

Sevvy technology is available to license for cooking, baking and preparation equipment, including patents, know-how, technical solutions and recipe content.

Contact

Sevvy B.V., +316 22 75 84 65 / info@sevvy.me

Kamiel de Leur, Managing Director, kamiel@sevvy.me