FOOD THAT’S GROWN TOGETHER, TASTES BETTER

Silvo makes deliciously indulgent dairy and plant-based cheeses that are good for the planet without compromise. Our award-winning cheeses are made with walnuts and cow’s milk grown together symbiotically on silvopasture farms. All part of our mission to transform the food system through one of the most delicious foods on the planet.

SILVO
Take a piece of silvopasture with you.
Regenerate your mornings!

Start your day with our classic cold cereal, hot cereal, or on-the-go bar!

Regenerate’s Climate Crunch is a delicious, nutrient-dense, protein-packed blend of regeneratively grown wheat and peas that will keep you full for hours. And with every bite you are helping to reverse climate change.
Circular design for food applied to a line of cereal products

Intercropped wheat and peas, grown with minimum-tillage and cover crops, are blended to make three cereal products: a classic cold cereal, hot cereal, and on-the-go bar. By using both wheat and peas in relative proportion to their output volume, farmers have a market for both crops produced per harvest per hectare.

CIRCULAR DESIGN FOR FOOD ACCELERATES NATURE-POSITIVE LANDSCAPE TRANSFORMATION
Sweet Up cookies are made from plant-based, nutrient-dense upcycled ingredients. Baked with upcycled flours made from plant-based milk alternative by-products and coffee cherry. Sweetened with upcycled sweeteners, made from cacao fruit pulp, fruit juice pulp, or crop leftovers. They’re insanely delicious, good for the planet, and help support farming communities.
CIRCULAR DESIGN FOR FOOD

DESIGNING PRODUCT CONCEPTS FOR NATURE

INGREDIENT SELECTION AND SOURCING

DIVERSE

LOWER IMPACT

UPCYCLED

REGENERATIVELY PRODUCED

PACKAGING

ELIMINATION - REUSE - MATERIAL CIRCULATION
Rather than bending nature to produce food...

food can be designed for nature to thrive
The top 10 FMCGs and retailers influence about 40% of agricultural land in the EU and UK alone.
Redesigning food for a nature-positive future is not only possible, it is imperative.
What if your food could build biodiversity?