



TRIDENS

l'authentique
DEPUIS 2017

La fourchette à découper la viande
designée et fabriquée près de Nantes

PRESS KIT





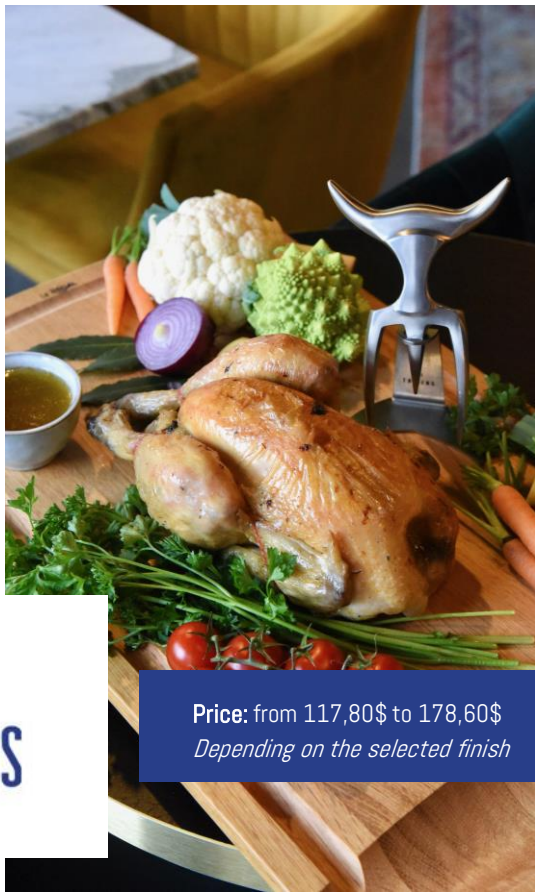
“Our fork is aimed at people like us: people who are sensitive to beautiful objects and who like to gather around a good table”

Christine Papin
Founder of Tridens

THE MOST BEAUTIFUL FORK IN THE WEST!

It was after a trip to Guyana and discovering the conviviality of the Latin American barbecue that Christine Papin and David Le Flem, co-founders of Tridens, based in the Nantes region, came to an unequivocal conclusion: there is a lack of a suitable tool for cutting meat on our French tables. The large forks used for cooking are not suitable.

In France, the country of culinary art, such a table utensil does not exist! It was therefore necessary to invent, create and market a tool adapted to our French tables: the Tridens fork was born.




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Price: from 117,80\$ to 178,60\$

Depending on the selected finish

A DESIGN FORK

Specially designed for meat cutting

The Tridens fork is a new utensil for the art of entertaining, born from the meeting of Latin American tradition and modern French design. It is THE solution for cutting up your piece of meat after cooking.

Intended for cooking enthusiasts as well as for restaurant professionals offering grilled specialties, and above all for lovers of fine meats, it allows you to hold your chicken, rib of beef, leg of lamb, roast or duck breast efficiently thanks to a new gesture combining perfect ergonomics and proximity to the piece of meat to be cut.

The Tridens Fork innovates thanks to its contemporary design, specially studied to offer incomparable adaptability, whatever the way you hold it, for right- or left-handed people. The smallest of the three teeth, in the center, allows the rib bone to be straddled more easily and thus facilitates cutting, particularly of large pieces of meat.

Made of quality stainless steel, it fully meets the requirements expected for materials in contact with food. Aesthetic and design, Tridens is available in several finishes: raw (unpolished), brushed, mirror polished or onyx (black). It is a beautiful object to decorate your kitchen in a modern and useful way.

Today, Tridens forks are distributed in more than 200 shops and on its website: www.tridensusa.com



MADE IN FRANCE AT THE HEART OF THE PROJECT: 100% French manufacturing

With **Tridens**, Christine Papin and David Le Flem wanted to market a product made entirely in France.

This is why the manufacture of the forks and bases was entrusted to industrial partners and craftsmen from the Nantes and Thiers regions, recognized for their know-how, thus ensuring a constant quality of manufacture.

To design their products, they called on Michel Chaillou, an independent designer. Founder of Attrait Design, he has a solid experience in creation and product development in many fields of activity. He is now responsible for the development of the entire Tridens range.

- ✔ The fork is made of food-grade stainless steel by the Nowak foundry in Pancé, near Rennes, using lost-wax casting technology, a precision metal casting process
- ✔ One of the presentation base is made by an ESAT (disabled people). The wood used to make all bases and cutting tray come from France and is coming from sustainably managed forests.
- ✔ The Neptune Knife is made in Thiers by Claude Dozorme (1902) Master Cutler and Living Heritage Company
- ✔ The Cutting Tray is made by Billots Chabret in the East of France

OUR ACCESSORIES

The Tridens Cutting Tray

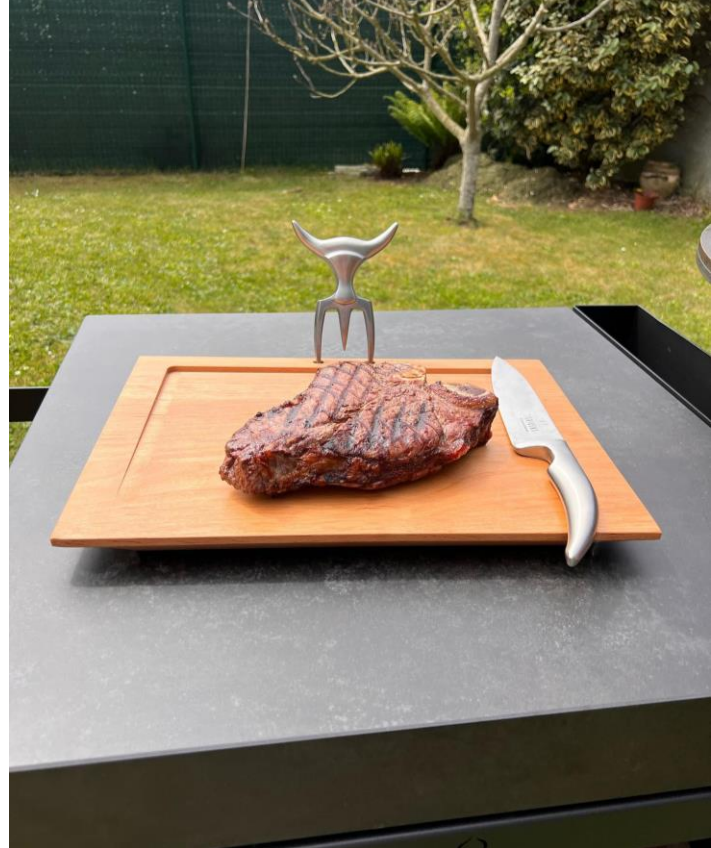


Made of solid beech wood by Billots Chabret (42), a family business with the EPV (Living Heritage Company) and Atelier d'Art de France label, this professional cutting board makes cutting and presenting meat easier.

The wide and deep chute, completed with a spout on the upper left corner, naturally directs the juices to avoid spillage and thus preserve the pleasure of cooking with a clean and dry work surface.

The board has a handle on the back, which makes it very easy to handle. The side edge has been designed to allow the board to be dried and stored upright, saving valuable space.

- ✔ Can be carried like a tray thanks to its curved sides
- ✔ Easy to store upright thanks to its flat surface and the handle on the back
- ✔ Engraved with "Tridens by Chabret" in the top right corner



Specifications

Weight: 2.450kg

Dimensions: 42x30X3cm

Price: 109,80\$



The Neptune Chef's Knife "*Favet Neptunus Eunti*"

The Neptune Chef's Knife is presented in an elegant kraft box with the Tridens banner. Its exclusive design fits perfectly in the palm of the hand, for an efficient and anti-fatigue cut.

Made 100% in France, in Thiers by Claude Dozorme (1902) Master Cutler and Living Heritage Company, it is offered in 5 different types of wood: Olive, Rosewood, Walnut, Yew and Birch.

Its name 'Neptune' and the engraving on the edge of the blade 'Favet Neptunus Eunti' (Neptune favours those who travel / those who dare) is a tribute to our city Nantes and a reminder of our own history.

Now also available in a Set.



Specifications

Blade 20 cm in stainless steel MA5 / X35Cr16N hardened, thickness 3 mm, hardness 57HRC

Wooden handle - 2 rivets, 1 stainless steel nail.

Dimensions : 350x45x22 mm

Price: from 128,80\$

SERVICES

Tridens

The Tridens fork comes with a brushed stainless steel stand that allows it to be presented 'levitating'.

The stainless steel stand can be engraved with a logo of your choice, allowing you to personalise it.



Custom engraving

The engraving option is available for the following products:

- ✔ All bases
- ✔ The cutting board
- ✔ The Neptune knife

Personalised hot stamping

Tridens also offers hot stamping of its initials on its leather case according to the text of your choice, up to 3 characters

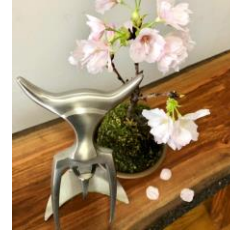


OUR VALUES



Made in France | Made in Local

in the selection of our partnerships and raw materials (100% made in France)



Environmental neutrality

and for human health
(stainless steel and vegetable inks)

Sustainability

by the choice of wood species from sustainably managed forests in Europe, by the recyclability of the materials used, by the quality of manufacture



Social responsibility

by choosing materials produced from recycled and recyclable products (stainless steel, Paperstone, kraft, etc.)



Inclusion

all forms of employment present in our territory (industrialists, craftsmen, living heritage companies, self-employed, disabled workers...)



BEHIND THE IDEA



Gourmets and meat tasters, Christine Papin and her husband David Le Flem discovered a specific meat cutting tool during a trip to Latin America. At the time, Christine was undergoing professional retraining after a career in the commercial sector and wondered whether it was worth importing it to Europe. Judging it to be too far removed from European practices, she had the idea of adapting it to suit the French and European markets. In January 2017, the Tridens adventure began.

Very quickly, the couple visited numerous companies in search of a possible supplier. In February 2017, they met Michel Chaillou, an industrial designer in Nantes, who managed to put into words the idea of the fork that the couple had in mind and helped them to develop the specifications. Ergonomics, practicality, design, materials and also technical aspects, nothing was left to chance to make this fork an iconic object. 5 months later, the fork was finalised with the delivery of a prototype and its 3D file. The two entrepreneurs then set about manufacturing a base for the Tridens fork.

In July 2017, the Tridens company was born, followed in February 2018 by the marketing of the first forks, through a Crowdfunding campaign before the launch of physical sales in April.

Three years later, it made its debut on the international scene by participating for the first time in Ambiente, the largest trade fair dedicated to the world of the home.



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