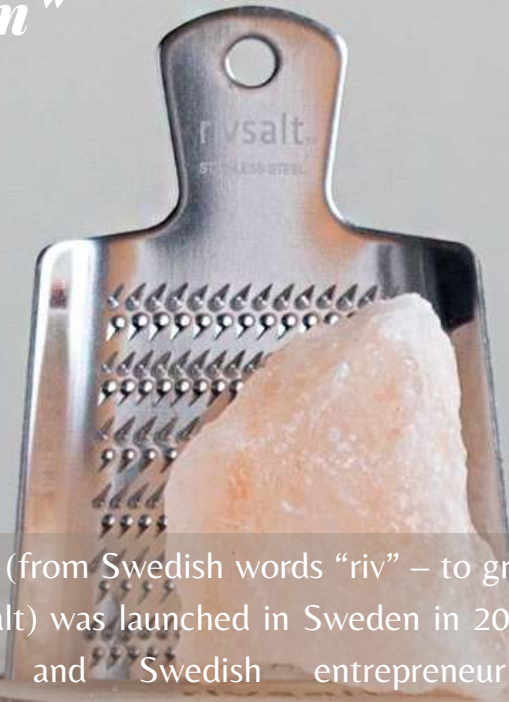




# MEET THE DESIGNERS:

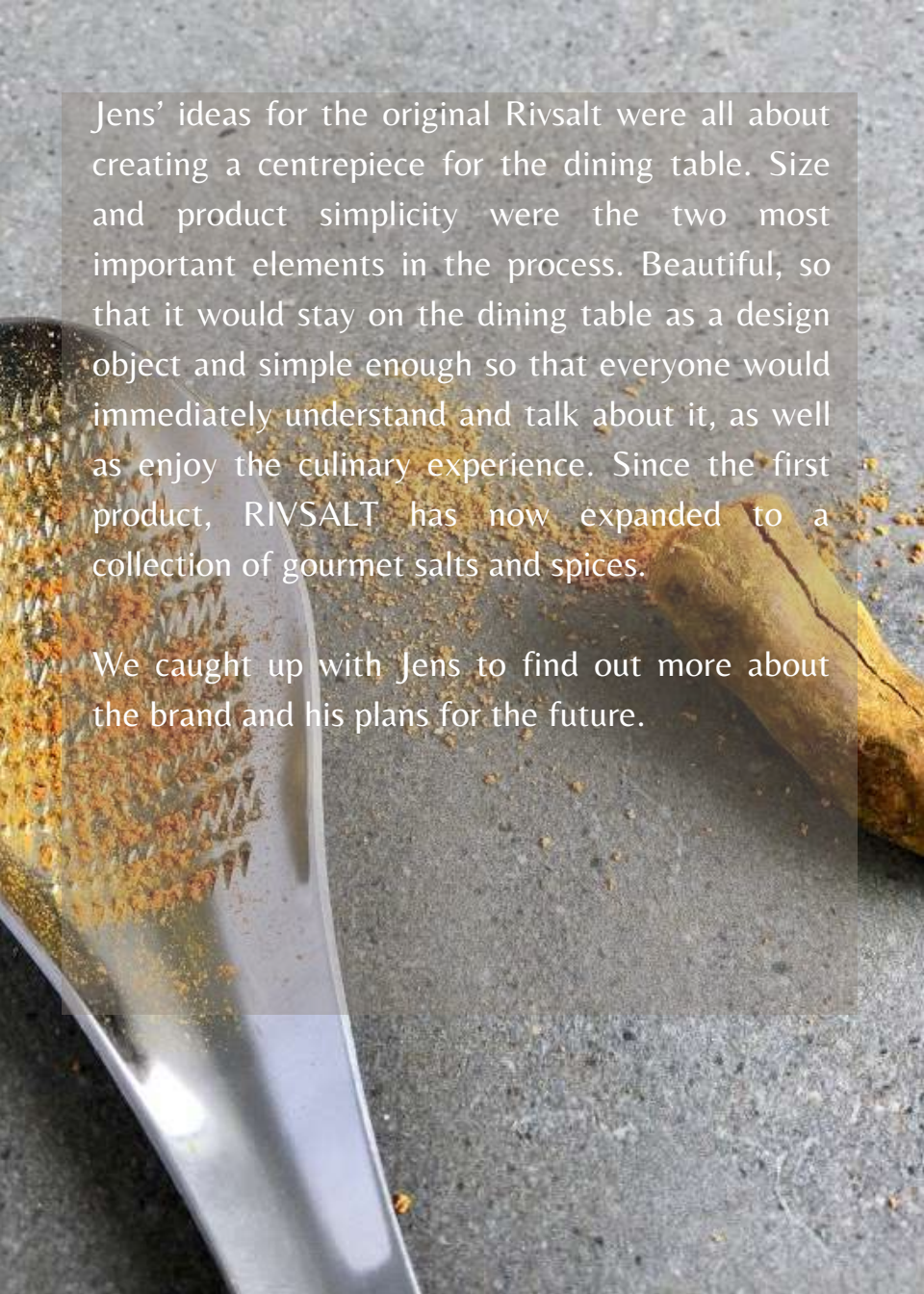
02 JENS SANDRINGER FROM RIVSALT

*"beautiful and simple design"*



RIVSALT (from Swedish words “riv” – to grate and “salt” - salt) was launched in Sweden in 2013 by a designer and Swedish entrepreneur Jens Sandringer. Jens first came across a similar concept in a Japanese restaurant in Beijing, where the chef used a large grater and a big rock of salt to flavour the dishes. This unique dining experience sparked the initial product idea at a time when Scandinavian food was rising in popularity.





Jens' ideas for the original Rivsalt were all about creating a centerpiece for the dining table. Size and product simplicity were the two most important elements in the process. Beautiful, so that it would stay on the dining table as a design object and simple enough so that everyone would immediately understand and talk about it, as well as enjoy the culinary experience. Since the first product, RIVSALT has now expanded to a collection of gourmet salts and spices.

We caught up with Jens to find out more about the brand and his plans for the future.

*"Restaurant is back  
where cooking started –  
at home."*





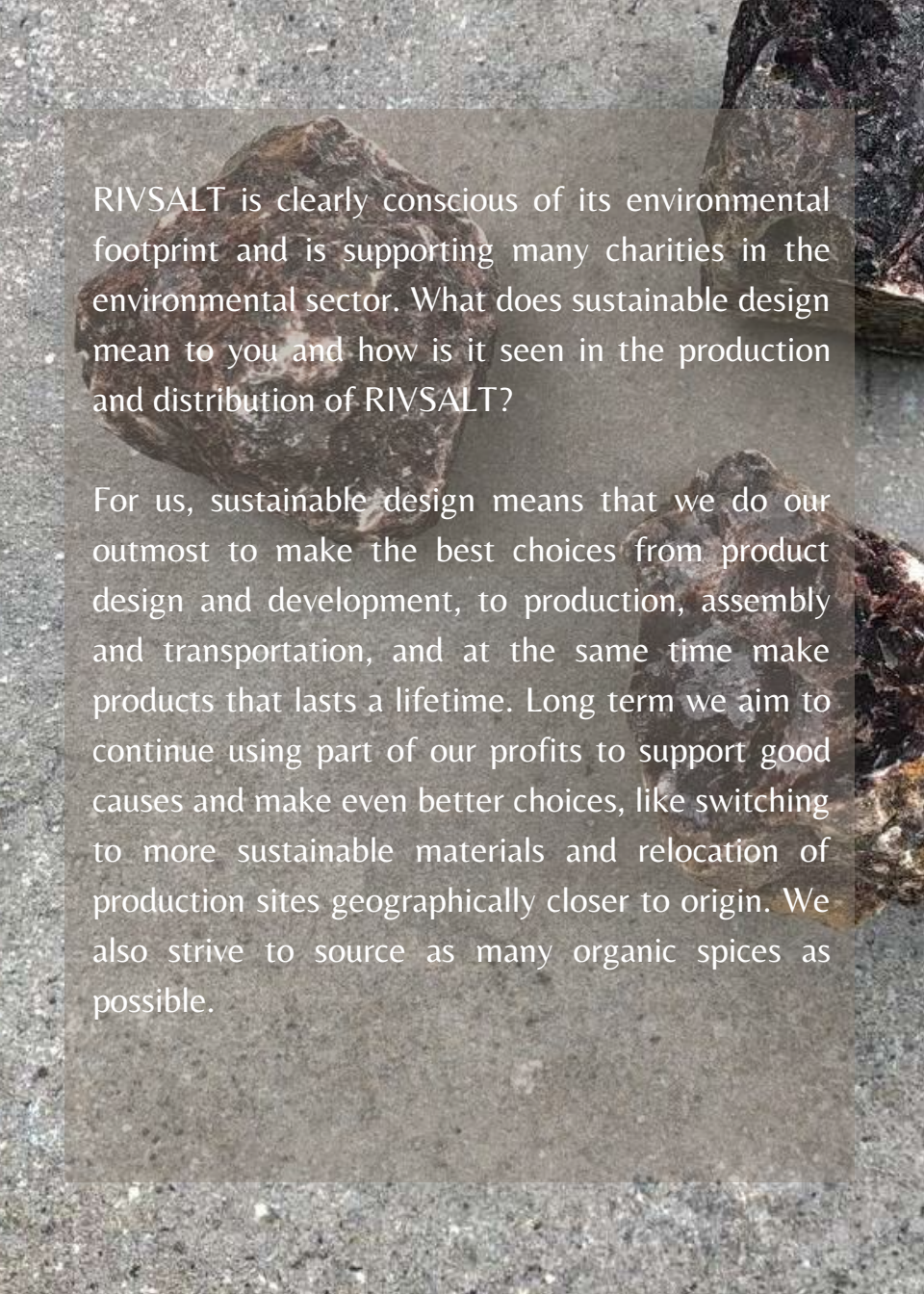
Sweden along with other Nordic countries has been a real hotspot for food trends in recent years. Can you let us in on some of these trends and how they might have influenced the designs at RIVSALT?

Restaurant is back where cooking started – at home. More and more people invite friends for fine dining in their home. Behind it is a passion for cooking, curiosity and a wish to reach beyond expectations. Which also happens to be the essence of RIVSALT. We also see a very strong and long-lasting home deco trend that brings on the design elements into the kitchen environment. I guess the “restaurant at home” trend blend in with the home deco trend to create the ultimate dining experience in your home for your guests. This also makes RIVSALT a great gift to both foodies and home deco enthusiasts.



*"For us, sustainable design means that we do our utmost to make the best choices from product design and development, to production, assembly and transportation, and at the same time make products that last a lifetime."*





RIVSALT is clearly conscious of its environmental footprint and is supporting many charities in the environmental sector. What does sustainable design mean to you and how is it seen in the production and distribution of RIVSALT?

For us, sustainable design means that we do our utmost to make the best choices from product design and development, to production, assembly and transportation, and at the same time make products that lasts a lifetime. Long term we aim to continue using part of our profits to support good causes and make even better choices, like switching to more sustainable materials and relocation of production sites geographically closer to origin. We also strive to source as many organic spices as possible.

The background of the image is a close-up photograph. It shows a rough, grey, stone-like surface. A piece of weathered, brown wood, possibly a log or branch, lies diagonally across the middle. Scattered all over the surface, particularly around the wood, are small, reddish-brown granules or powder, which appear to be chili spices.

We love the ever expanding RIVSALT universe.  
What's in the future for RIVSALT?

We always innovate and you can both expect more cool and unexpected products in line with our tag line "the scandinavian gastronomic experience" brand. This autumn we will introduce a new range of chili spices and a new type of grater beautifully packed in an oak wood table plate. The chili peppers are organic and one of the chilis, the Amazonas chili, is very rare on the market. It will give your food dishes a whole new taste experience. You will also see new and exciting grater designs, spice trays and plates in exclusive materials leaving our workshop in the future, always with that RIVSALT twist and of course. Stay tuned!



# rivsalt

the scandinavian gastronomic experience

