

## INNOVATION AT MAISON ET OBJET

With 17.7 million contracts signed each year following trade shows and fairs, these events remain particularly profitable for companies.

That's why Chantal Renaud, founder of Maceo Paris, a concept of thermal plates and Moiety Paris, a new brand offering design objects, is exhibiting at the show on September 8, 2022, to present her innovations and give a boost to her business.



### **MACEO PARIS : A HOT AND COLD THERMAL PLATE**

Combining beauty and functionality, Maceo Paris is a brand of intelligent tableware that provides concrete solutions to professionals in the hotel and restaurant industry, to individuals who love gastronomy, and also to the elderly, to enable them to eat hot throughout the meal in the interests of good health and well-being.

Thanks to a natural invisible technology, the plates make it possible to keep and present the dishes at their optimal temperature: after heating, by any means, the heart of the plate is hot and the edge is cold. Our technology is also used to cool dishes through different culinary supports such as ice-cream bowls, salad bowls or even bottle buckets.

### **MOIETY PARIS : DESIGNER OF DESIGN OBJECTS**

Moiety Paris is a French tableware brand that offers unique and innovative handcrafted pieces. It was born from the combination of traditional know-how and patented technological innovation.

Equipped with a double-walled support with slightly narrowed edges to promote the exhalation of flavors, they offer a real pleasure during tasting thanks to the soft warmth of wood, for a unique sensation of fullness.

## **A UNION OF KNOW-HOW FROM METROPOLITAN FRANCE AND OVERSEAS**

Maceo Paris and Moiety Paris are two French brands with strong values that respond to changing habits while revolutionizing the arts of the table thanks to innovative natural and artisanal patented products, awarded by the INPI trophy.

Made of precious wood from Guyana and Limoges porcelain, which guarantees their waterproofness and compatibility with food contact, 90% of our products are manufactured in France by a network of passionate craftsmen. Based on local know-how, they contribute to the promotion of an exceptional cultural and natural heritage while participating in the development of the craft industry.



## **WHERE WILL WE BE ?**

**COOK & SHARE Hall 3 – STAND : E132**

### **ABOUT THE DESIGNER**

After 20 years in two large companies, Chantal Renaud decided to leave a comfortable career to take the entrepreneurial step. She chose to embark on a new entrepreneurial adventure by combining her passion for cooking with her attraction for innovation.

Through her two brands, she no longer wishes to be the sole actress of her creations, but rather to highlight her products for their quality and design, while promoting the know-how of the various partner artisans who collaborate on her project. In her mind, it is no longer a personal project but a real desire to work with as many regions and artisans as possible in order to highlight their know-how.

### **ABOUT THE DESIGNER**

A must-attend event for decoration, fashion and design professionals, the Maison & Objet international trade show brings together the latest trends in the sector through numerous universes and collections. A veritable anthill of the art of living, the show brings together, live or online, the professionals of the sector to facilitate the crossroads of experience, expertise and business and to put brands, designers and buyers in touch with each other.

More information on : <https://www.maison-objet.com/paris>

### **CONTACT**

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