



NakedPak

A series of package-less meals

Year - 2022

Academic project

Tutor - Naama Steinbock



NakedPak is a series of bare food dishes without any packaging. NakedPak was created from the combination of two issues that have been of much interest to me over the past few years- anxiety from the climate crisis and my huge love for food.

In an attempt to find a natural soluble bio plastic, I started researching different materials that could function as a packaging material and could be eaten with its contents.

The final formula contains edible materials, with the essential ingredient - Agar, produced from algae. The resulting material is transparent, tasteless, and can be manufactured as a two-dimensional sheet or as a three-dimensional structure.

Spices and sauces can be incorporated into the NakedPak natural material, thus producing a flavored packaging that dissolves in simply boiling water.

The apple principle, or- “isn’t that disgusting?”

One of the main concerns about such a product is hygiene. After all, packaging and wrappers are designed to separate food from the outside world. Just like an apple which is sold in bulk, exposed to dirt, carried in a bag, and rinsed before eaten, NakedPak is rinsed before being used.

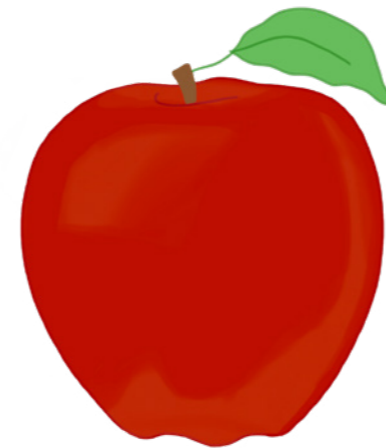
Most fruits, vegetables, nuts, and pastries are sold in the same way as apples, rinsed or brushed off before consumed.

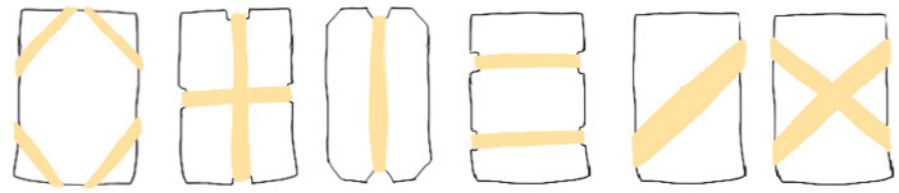
Today, we are not familiar with that method for hot meals or ice cream. Therefore, NakedPak is a behavioral and mental change.

In this project, I offer five iconic tasty dishes. However, the NakedPak vision can be adapted to a wide variety of meals.

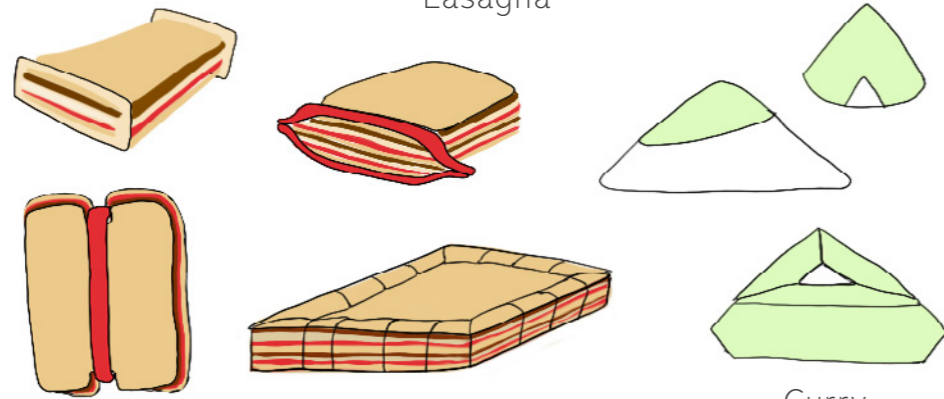
Each dish contains all the spices and flavors needed to be entirely prepared.

The dish is rinsed in the sink, cooked in boiling water, and eaten!

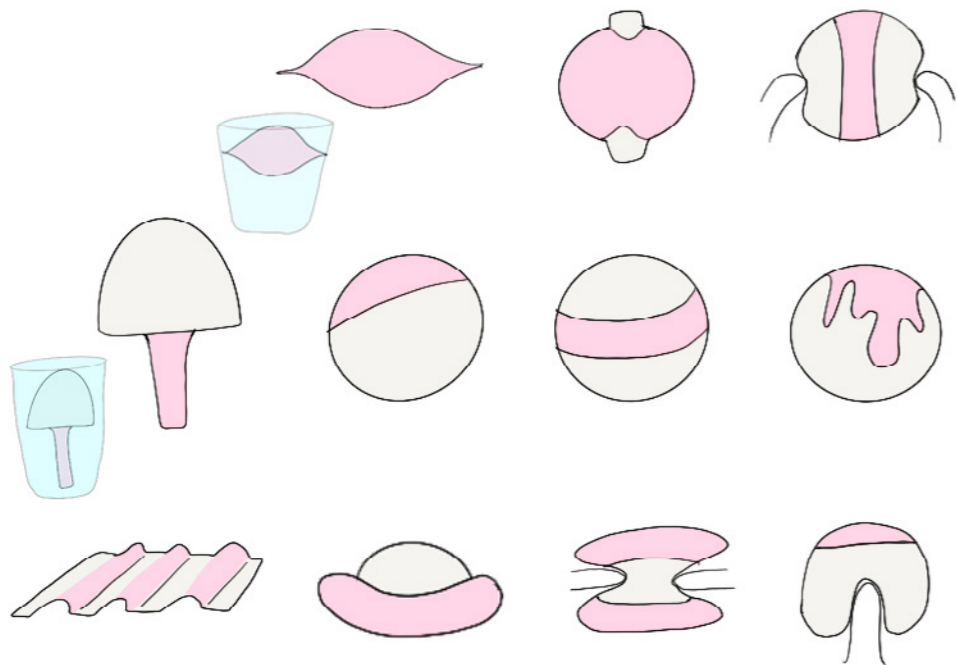




Lasagna



Curry



Ice cream



Testing layers, Matcha



Cabbage, Hibiscus



Soup - first sketch



Asian flavors



3D cup, orange peel



Pasta Pesto meal



Mac&Cheese



Espresso cup



Asian pattern



Pasta pack



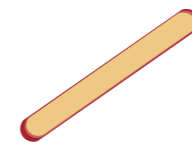
Tomato cup



Elastic cup

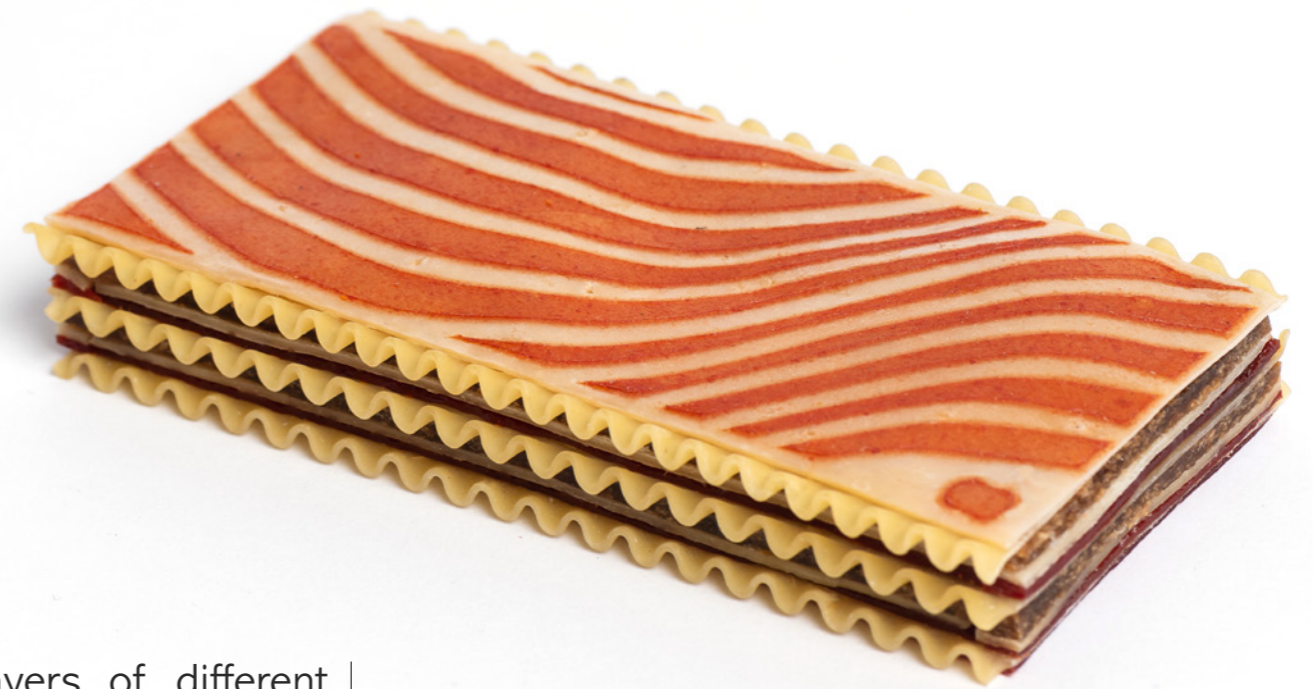


The soup is made of vegetable stock and contains dry-frozen vegetables. The soup is rinsed, boiled in water, the stock melts and the vegetables return to their juicy and flavorful state.



The wrapper of the spaghetti is made of tomato sauce and produces a gradient that reveals its contents. The spaghetti is rinsed in the sink and cooked according to a “one-pan pasta” method. The wrapper melts away and cooks together with the spaghetti.





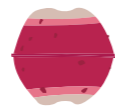
The lasagna is made from sheeted layers of different materials. A Beyond Meat (vegan substitute) sheet, a vegan cheese substitute sheet, a tomato sauce sheet, and a flat lasagna noodle sheet. The lasagna is rinsed, placed in a pan, covered with water, and baked in the oven.



The wrapper of the curry is made of Thai vegetable curry and contains a serving of white rice. The rinsed curry, boiled in water, dissolves the wrapper and cooks with the tasty rice.



Flavorful vanilla ice cream wrapped in a layer of raspberry sauce. The ice cream is rinsed and ready to be eaten just like an apple!



Naked Pak[®]

NakedPak integrates processes that are taking place more and more all over the world. Today we have automated purchases, deliveries in autonomous vehicles, food produced in a lab, and a lack of familiar resources.

NakedPak is a suggestion for the near future, a vision, a dream. A perspective on the world that is evolving right before our eyes. A world in which we will not want to miss out on being comforted by delicious food.

NakedPak is my graduation project in Product Design Bachelor, tutored by Naama Steinbock, in HIT, Holon, Israel.