



# The Future is Circular.

Rooted in nature.  
Reimagined for tomorrow.

## WHAT WE USE



## Nature's excess, reimagined.

*PROCESSED SPENT WHEAT*



An advanced materials start-up upcycling nature's leftovers into high-performance, PFAS-free, 100% plant-fibre products — engineered to replace single-use plastics, paper and aluminium across food, retail, and healthcare.

Spent wheat, bamboo pulp, sugarcane waste and more —transformed by our tech into durable, compostable solutions.

All plant, no plastic, maximum performance.

## OUR MATERIAL DIFFERENCE



### Heat-Hardy:

Freezer to oven, -18°C to 260°C.  
No leaks, no warps.



### Liquid-Safe:

Holds hot liquids for hours.  
Grease-proof, food-safe.



### Home Compostable:

Breaks down to soil.  
No residue, no fuss.



## WHERE WE SERVE

### F&B

Designed for food.  
Styled for function.



### Supermarkets

Goodbye Styrofoam.  
Hello Circular.



### Healthcare

Safe for Humans.  
Engineered for Purpose.



# Let's Collaborate

Bring us your challenge.  
We'll bring the change.

[alterpacks.com](https://alterpacks.com)



**Karen Cheah**

Founder & CEO  
[karen@alterpacks.com](mailto:karen@alterpacks.com)