

TO EAT

Chocolate Invader

Chocolate Invader is a chocolate replica of the characters in the 1978 computer game Space Invaders. In 2011, Fruition, a bean-to-bar chocolate workshop in New York's Catskill Mountains, began selling Chocolate Invaders online.

Edible Surfaces

A collaborative project between chocolate and textile artisans, Edible Surfaces is a collection of experimental food design patterns shown in sheets of coloured chocolate. From diamonds to pineapple patterns, the chocolate surfaces demonstrate a number of different folding techniques. London-based textile studio Pinaki and Amsterdam chocolate store Chocolátí showcased their collaboration at Dutch Design Week in October 2012.

Le Provençal

The word 'orange' is used to create a linear repeat print on Le Provençal, a collection of imprinted wafer biscuits. Ulysee Martel, an MA Product Design student at Switzerland's École cantonale d'art de Lausanne, created the crinkly-edged wafers in spring 2013, in collaboration with local artisan producers.

TO PACKAGE

No.1.10 Nurture & Strengthen

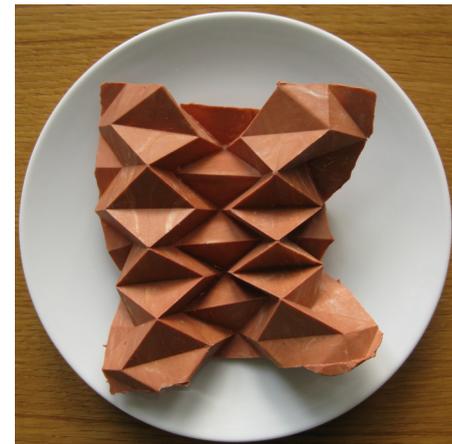
No.1.10 Nurture & Strengthen is one of three organic skincare serums by the Singapore beauty brand VICCAL, each of which comes packaged in a recycled kraft box with an elegant, debossed white sleeve. Design consultancy Blue Beetle Design, which is also based in Singapore, created the packaging in 2011.

Alternative

Alternative is a premium, limited edition bottle of organic Marlborough Sauvignon Blanc wine, packaged in a green bottle with a laser cut, balsa wood label. The label features an imprinted pattern of vine leaves, which wrap around the brand name and product description. It is attached to the bottle using wax and string. The Creative Method, a New Zealand creative agency, designed the packaging.

Adoré Orangella

This handmade orange chocolate bar is housed within an orange wrapper, which itself is wrapped in a black paper sleeve with laser-cut butterflies. Their wings lift away from the surface of the packaging, revealing the orange paper underneath. This is one of ten individual packaging designs that Coba & Associates, a Serbian brand design agency, created for Adoré's range.



Edible Surfaces
Images courtesy of Pinaki Studio.

“Texture gives depth and character, providing an extra layer of complexity and three-dimensionality. It adds emotion, surprise, humour and mystery - all sorts of sensations beyond the expected and predictable. As a designer I am interested in all of these layers and 3D qualities, as well as how different processes can help me to explore them.”

- Arantza Vilas, founder and creative director,
Pinaki Studio