



# MjKellner



## Choosing the Best Cutlery for You

# POLYSTYRENE VS. POLYPROPYLENE

Polystyrene is a material known for its exceptional rigidity and strength.

Polypropylene is designed to be cost-effective, with it being flexible for safety.

### HEAVY WEIGHT

- **Bend Resistant**
  - Flexible
  - More Dense
- **Creates Sharp Edges**

### MEDIUM HEAVY

- **Break Resistant**
- **Shatter Resistant**

#### OVERALL BENEFITS:

- Can be used in pulling meat
- Good at cutting thicker and tougher foods like steak, chicken and vegetables
- Has a noticeable shine in appearance

#### WHAT TO CONSIDER:

- Polystyrene is more prone to breaking when stressed
  - Has a harder hand feel

*Overall polystyrene might be the right choice for you if you prioritize strength and an upscale dining experience*

### HEAVY WEIGHT

- **Shatter Resistant**
  - Flexible
- **Shinier Surface**

### MEDIUM HEAVY

- **Break Resistant**
- **Shatter Resistant**

### MEDIUM

- **Economical**
- **Made for lighter meals only**

#### BENEFITS:

- Price fighter in the market
- Pliable and bendable make it safer for user experience

#### WHAT TO CONSIDER:

- Not the ideal choice for handling heavier foods like thick pastas and bone-in meats

*Overall polypropylene might be the right choice for you if you prioritize cost-effectiveness and safety.*