

New at

SPRING 2025

Style de Vie *Authentique*

For special moments at the table

Forged

By popular demand:

Chef's knives 16 cm now available in all series!

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A tough addition to Brute and Intense:

Carving fork with character

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Festive preview:

A beautiful anniversary is coming up!

Here's to beautiful moments, milestones and festive celebrations!

I hope you ended 2024 on a happy note with friends, family and loved ones. You know; that moment on New Year's Eve when you stand counting down from your chest, feast on hopefully a nice glass of champagne and hug and kiss the people around you who then wish you a happy and healthy New Year. Similarly, me and Romy wish you an especially healthy and loving 2025!!!

Where one year ends, the new year starts. We have all neatly wrapped up the Christmas decorations again and these are once again bravely and patiently waiting to be unpacked at the end of the year. Before that time comes, we will first head towards the most beautiful time of the year if you ask me; the oh so beautiful spring. Provided it doesn't rain as much as it did last year. We ourselves are extremely busy preparing for our wedding in June. Never knew that there is so much involved in that, it not only seems like a whole industry but it really is.

It has several points of contact with our industry namely making people happy with your product or service. Of course there is commercial interest and money has to be made, but the idea behind it for us is and remains that we want to make table moments special for as many people as possible. Consumers having fun with your product or brand every day is our motivation and makes us very happy.

In 2024, we rebounded after a spicy year in 2023. What made 2023 a spicy year was the stock, it has declined to a healthy level and that provides space to do business as usual and that feels very nice I can tell you. As a result, we have developed beautiful and appealing products in 2024 that have been received with great enthusiasm, for which we thank you. Of course, we ourselves can be extremely enthusiastic and 200% convinced about our products, but without a positive reception and reactions from you as customers and your customers, we don't start anything at all.

This coming (after)year, we will celebrate Forged's 10th anniversary! That needs to be celebrated and that is exactly what we are going to do. Among other things, think of a numbered limited edition knife by Forged which is a feast for the eyes in terms of packaging alone. To be continued...

This spring we will participate in Ambiente for the 3rd time, where we will present our latest products. Apart from showing these new products, we also enjoy speaking to you in person and providing you with a delicious snack and drink in the Style de Vie atmosphere.

Hope to see you at one of the trade fairs, we are looking forward to it!

Ronald Duyzer and Romy Brummelman



TRADE Spring 2025

Ambiente
7 to 11 February 2025

GéPéBé
11 to 13 February 2025

Trade Mart Utrecht
9 to 11 March 2025

Additional purchasing days:
6 January, 7 April & 2 June

OUR MEDIA BANK IS NOW EVEN MORE ACCESSIBLE

Discover what you are looking for faster!



PLENTY OF
NEW IMAGES
OF OUR EXISTING
PRODUCTS HAVE
BEEN ADDED

We have improved the user experience of our image database by optimising the search options. As a result, you can now find what you are looking for faster without unnecessary searches.

The images for Plate-it are better organised and more clearly sorted, allowing you to search more efficiently. We are working on improving the other brands in the same way.

In addition, Forged's image database has been completely revamped. Old images have been removed and everything is now clearer and easier to access.

We continue to work hard on further improvements to make the image database as complete and user-friendly as possible! If you run into any problems, please let us know: info@styledevie.nl

Check it out!



NEW!



FORGED

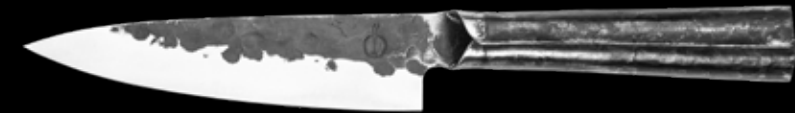
FORGED CHEF'S KNIVES 16 CM NOW AVAILABLE IN ALL SERIES!

By popular demand, we have expanded all series to include the 16 cm chef's knife. A 16 cm chef's knife is an indispensable tool in every kitchen, for both hobby cooks and professional chefs. With a 16 cm blade, this chef's knife offers the perfect balance between control and versatility. It is ideal for slicing, chopping and mincing herbs, vegetables and meat. Its length makes the knife very manoeuvrable and easy to handle and suitable for precision work. Also for (hobby) cooks who find the normal chef's knife too big or too heavy, this knife will certainly appeal to them due to its lighter weight and manoeuvrability.



BRUTE CHEF'S KNIFE 16 CM

RRP: € 58,95 Item code: BruteKoks16cm



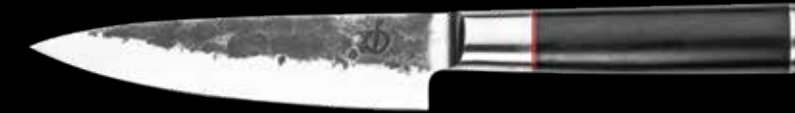
INTENSE CHEF'S KNIFE 16 CM

RRP: € 58,95 Item code: IntenseKoks16cm



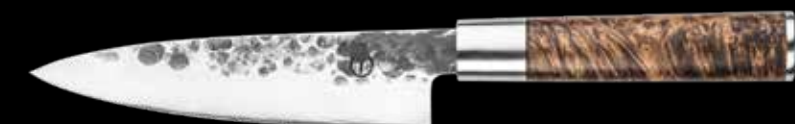
SEBRA CHEF'S KNIFE 16 CM

RRP: € 58,95 Item code: SebraKoks16cm



VG10 CHEF'S KNIFE 16 CM

RRP: € 94,95 Item code: VG10Koks16cm



KATAI CHEF'S KNIFE 16 CM

RRP: € 109,95 Item code: KataiKoks16cm



NEW!

CARVING FORK WITH CHARACTER

A carving fork is designed to hold meat firmly in place while cutting. The handle has a very firm grip due to the thickness of the handle, allowing you to hold the fork in place well and for a long time without cramping your hand. It helps you cut precise and even slices. Besides its functionality, a slicing carving fork adds a luxurious feeling to the table. A beautiful slicing fork combined with a nice knife will impress your guests anyway!

BRUTE INTENSE CARVING FORK

RRP: € 61,95

Item code: BruIntFranchVork

ALSO GREAT
AS A PRESENT
FOR YOURSELF
OR TO GIVE



BRING JAPANESE CULTURE TO YOUR KITCHEN: NEW KNIFE SET WITH LEATHER CASES

Bunka knives are versatile Japanese kitchen knives known for their unique design and functionality. The most distinctive feature of a bunka knife is its kiritsuke tip. This is a sharp tip that is perfect for precision work. The bunka knife is sharpened on 2 sides.

They are widely used in the kitchen, from coarse chopping to fine slicing. The tip is very suitable for refined work such as cutting herbs or making decorative cuts in vegetables. Thanks to the tip, it is also very suitable for making fine cuts in skin or fat or removing them. The set consists of 2 knives, a knife with a blade length of 13 cm and a blade length of 18 cm. To store or transport your knives properly, you will find a matching leather knife protector included for both knives.

BUNKA KNIVES SET WITH LEATHER COVERS

RRP: € 199,95

Item code: VG10BunkaGift

NOW ALSO LUXURY LEATHER CASES FOR THE FISH AND CHEF'S KNIFE 16 CM!

A leather knife guard prevents you from damaging the blade of your knife when you transport it or store it in the drawer where it comes into contact with other kitchen utensils and can become blunt. Apart from protecting your knife, of course you are also protecting yourself. It helps you avoid cutting yourself in your fingers. They are easy to use, you slide the knife in and put the black leather wrap around it and press it in place.



LEATHER COVER CHEF'S KNIFE 16 CM

RRP: € 12,75

Item code: Leer1Koks16cm

LEATHER COVER FISH FILETTING KNIFE

RRP: € 12,75

Item code: Leer1Visfileer





LET'S CELEBRATE

**FORGED IS
CELEBRATING
10 YEARS OF
CRAFTSMANSHIP
THIS AUTUMN!**

What started with just a few knives in the Forged Brute and Intense series has grown in ten years into a complete range with eight series, including six knife series. This autumn, we will celebrate this anniversary, among other things, with a very special limited edition knife.

Besides the new articles that will appear this year, we are also launching a revamped Forged website! A website that will answer all your questions about the products.

We look forward to many more tasty moments together! Keep a close eye on us to keep up to date with all the fun!



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