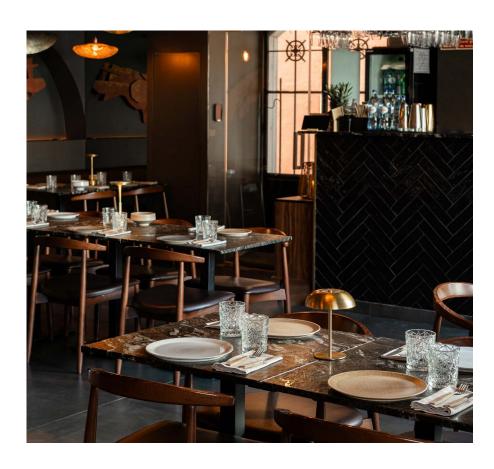


A_\A\S\A WELCOMES NOSSE'S ART

At Nosse, we believe that the right tableware can transform the dining experience. That's why we chose Amassa – a restaurant that shares in our attention to detail, as well as, our respect for the rhythm of a professional kitchen, and the art of soulful service.

Think of Amassa as a theatre: where each player moves, seamlessly, between the energy of the kitchen and the elegance of the table; as if between the back and the front of a stage.

This collaboration perfectly exemplifies the meeting of the right ceramics with the right restaurant.





DESIGN AND FUNCTIONALITY FOR HORECA

At Nosse, we develop ceramic collections that combine sophisticated design, functionality, and sustainability, specially crafted for the Horeca sector. Our pieces are designed for restaurants, hotels, and cafés seeking to offer their customers a unique experience. Combining Portuguese artisanal tradition with innovation and technology, Nosse tableware is tested to withstand an intense daily use, ensuring durability without compromising elegance.

Our ceramics blend practicality with beauty, making the service teams' work easier thanks to their ease of handling, cleaning, and overall resistance, which lightens the workload for service teams. Additionally, our versatile designs adapt to different styles and environments, reinforcing the identity and concept of each space. Increasingly recognized and selected by chefs, Nosse Ceramics grants an impeccable dish presentation, enhancing the gastronomic experience and creating lasting memories.

All of these products are fully microwave and dishwasher safe, allowing you to enjoy their beauty without worries. Through a high-temperature production process and single firing, we ensure that our ceramics are durable and resilient, maintaining their perfection over time.

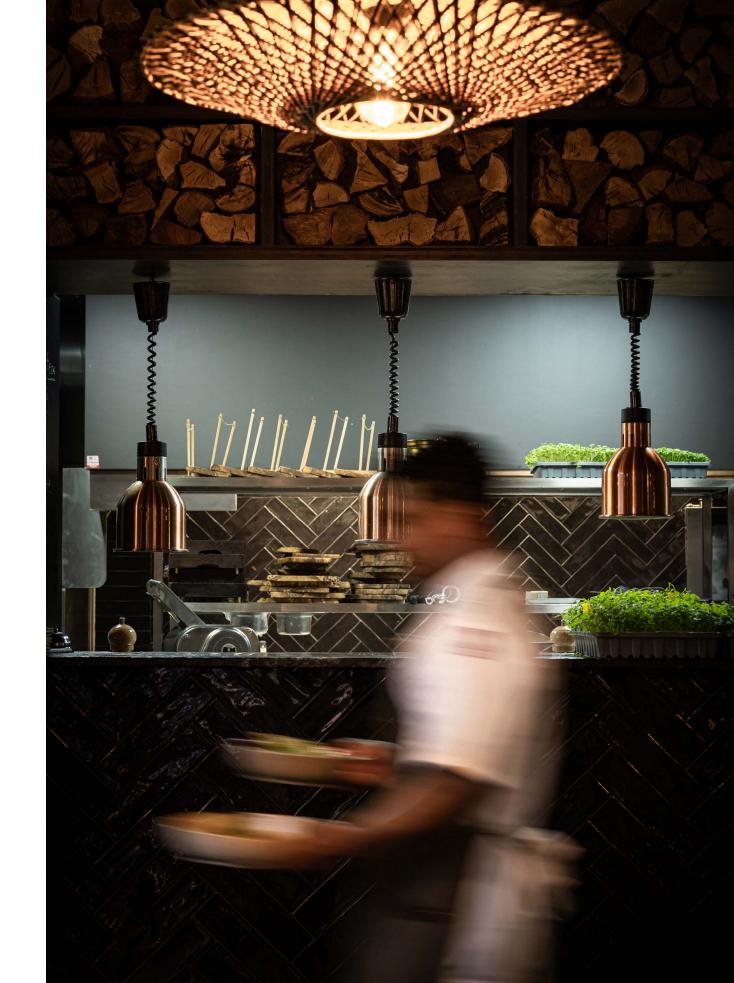




RESISTANT







SEED & W COLLECTION

The Seed and W collections are ideal choices for the Horeca sector, combining strength, functionality, and artisanal character. Their solid designs, featuring elevated rims, provide greater stability in food transportation, ensuring a safer and more efficient service.

Beyond their durability and practicality, these collections offer the authentic aesthetic of hand-thrown ceramics – a tribute to Portuguese tradition. They are perfect for restaurants, cafés, and hotels that value tableware with presence, resilience, and soul.



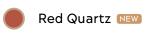




Available colors:







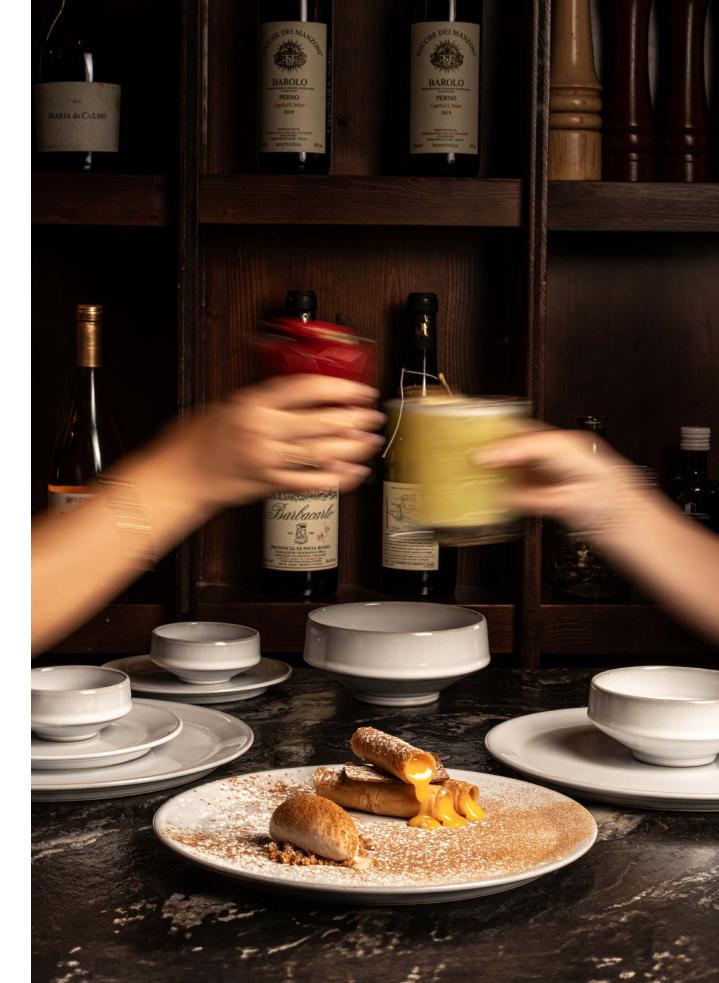


RETRO

The Retro collection blends timeless design with the functionality demanded by the Horeca sector. With geometric shapes and clean lines, each piece rises up to the daily challenges of service, smoothly adapting to a range of settings – from contemporary restaurants to more classically themed hotels.

Inspired by Nosse's legacy and reinterpreted through a modern lens, Retro celebrates form and design. Its solid, well-balanced structure ensures consistent performance under intensive use, maintaining its beauty and integrity over time. A versatile and reliable choice for those who seek tableware with identity, durability, and presence.







Available colors:



ODECEIXE

Designed in collaboration with Chef Hugo Nascimento, the Odeceixe collection embodies the connection between gastronomy, nature, and ceramics – making it a distinctive choice for the Horeca sector. Inspired by the organic shapes of the pebbles from Odeceixe, sculpted over time by tides and wind, each piece blends aesthetic sensitivity with a solid structure, ready to meet the demands of professional service.

Every plate reflects the essence of its creator – a tribute to authentic cuisine, simplicity, and a deep respect for the ingredients. With its exceptional, tactile design, Odeceixe stands out not only for its presence on the table but also for its reliability in everyday use. It's a collection made for chefs who value presentation as much as durability and character in the pieces that accompany their craft.







Available colors:









ASK FOR MORE INFO



100% RECYCLED GLAZE

Our Stone glaze is 100% recycled, made from unavoidable glazing excesses from other ongoing processes through an innovative internal method. This not only helps reduce our environmental impact and energy costs but also makes the entire production process more sustainable. Every step is designed to preserve the environment, closing the loop and promoting an efficient reuse of materials. Additionally, we use electricity from sustainable sources.

CLAY

We grant a new purpose to ceramic waste. By being reintroduced into the production process, wastes are given a new life, ensuring there is no need for exclusive virgin materials. All ceramic shavings and raw or unfired pieces are reintegrated into production, minimizing waste and ensuring that nothing is lost in the process. For our clay, we only use locally sourced materials, promoting a circular and sustainable economy. Notably, the W Collection combines 100% recycled Stone glaze with 100% recycled stoneware clay.

SUSTAINABILITY

Our dedication to the environment is reflected in every detail of our products. We believe that taking care of the world is as essential as creating ceramics with the highest level of excellence.

That is why we are committed to sustainable production and the responsible use of resources, always respecting the balance between tradition and innovation. We create pieces that not only have aesthetic value, but also aim to preserve the planet.

This is our way of contributing to a more sustainable future, where each creation reflects our commitment to the environment and our passion for making ceramics something more meaningful.



WATER

All water used in our production is recovered, treated, and reused. This helps us avoid waste and ensures efficient use of water resources without compromising the quality of our production process.



