

RMT Global Partners serves up customizable bento box concept

This is a special feature from the [May 2026 Post-WTCE/Awards issue](#) of *PAX International*, on [page 42](#).



The bento box format lets airlines present meal components in separate sections, creating a greater sense of variety, choice and discovery for passengers

[RMT Global Partners](#) is bringing a more personalized approach to onboard dining with a customizable bento box concept designed for premium and short-haul cabin service.

The product was developed following a request from an airline partner for a customized bento box designed to reflect its brand identity and enhance the onboard meal experience. It has since attracted interest from other brands seeking flexible packaging solutions that balance presentation with operational efficiency, RMT tells *PAX International*.

“We have become known in the industry for being the go-to solutions company, and that is how the bento-box product came to life,” says Founder and CEO Richard Tuttle.

The format is designed to make meal service feel more considered. Rather than presenting a single dish, the bento box allows airlines to create separate sections for different meal components, giving passengers a sense of variety and discovery.

“The beauty of a bento box is the opportunity to customize the passenger experience in a way that

feels personalized and bespoke,” Tuttle says. “It has moving parts that bring an element of excitement and thoughtfulness for the passengers receiving it. Almost like receiving a gift.”



The RMT Global Partners team at WTCE 2026

RMT Global Partners can customize the box with airline brand colors, logos, QR codes, compartment layouts and closure options, as well as tailor it to specific routes, destinations or service styles, helping airlines strengthen emotional connection with passengers. The company also offers adaptable structural designs, including modified shapes, belly bands and branded sticker seals to enhance presentation and secure transport.

The bento boxes are also designed with caterers and cabin crew in mind. The seal supports safe transport from the kitchen to the aircraft, while the flat surface allows the boxes to be stacked efficiently during preparation, loading and onboard service.

The most common structure for premium airline-style bento boxes uses recycled kraft or white paperboard with a PE inner lining for moisture and grease resistance. RMT Global Partners is also

developing a bagasse-style box as airlines continue to look for packaging options that align with sustainability requirements.

For airlines, the concept blurs the line between meal packaging and brand storytelling.

“No matter how premium you want to go, we can develop the bento box to fit your brand’s needs in showmanship and functionality,” Tuttle says.