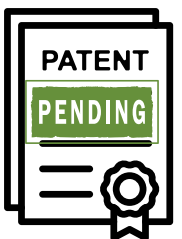
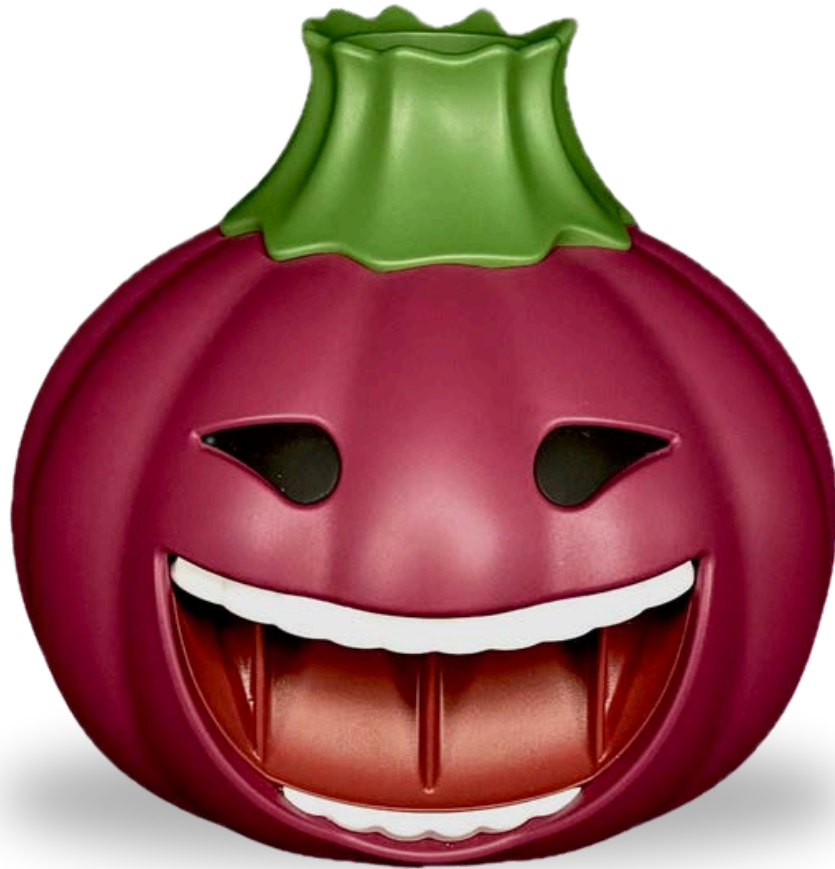


# The Happy Onion™

## No More Tears



# The Happy Onion™ Is About Joy

“The emotions of happiness and joy have been thoughtfully incorporated into every aspect of the Happy Onion. From the product’s name to it’s anthropomorphic design and problem solving functions, our goal has been to alleviate pain, reduce spoilage and spark happiness.”



*Inventor Dr. Matthew Hudson with his 5 year old daughter Paige joyfully cutting onions without any tears.*

## Our Story

Dr. Matthew Hudson, both a devoted father and veterinary surgeon, created The Happy Onion™ to end onion-cutting tears. Inspired by the joy of cooking with his young daughters Paige and Josie, he designed an asthetically pleasing and rechargeable device that removes tear producing onion fumes and keeps produce fresher for longer. With a passion for delightful solutions, he is enhancing the kitchen experience.

Discover tear-free cooking and fresher produce with The Happy Onion™!

# The Problem with an Onion...



"An onion can **bring you to tears**, but it's the backbone of every great dish—it's worth the pain."

-**Anthony Bourdain**



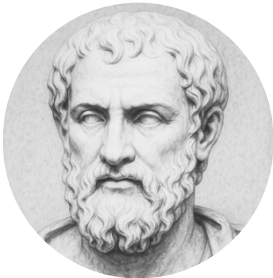
"An onion can **make people cry**, but there has never been a vegetable invented to make them laugh."

-**Will Rogers**



"It's hard to imagine civilization without onions; they've been with us so long, **making us cry** and laugh in the kitchen."

-**Julia Child**



"The onion, especially when raw and cut, causes a **stinging sensation in the eyes** and **brings tears**, though it is used widely in food and medicine."

-**Theophrastus (c. 371 – c. 287 BCE)** "the father of botany.", a student of Aristotle



# Current Solutions Range From Ineffective to Outrageous

Onions, a cornerstone of global cuisine with 100 million tons produced annually, have defeated humanity for millennia. Despite endless attempts to chop, slice, and dice without tears, our solutions—from TikTok hacks and old wives' tales to scratched-up onion goggles buried in drawers—have failed spectacularly.

**Wearing Goggles**



**MICROWAVING ONION BEFORE CUTTING**



**Freezing the Onion**



**WEARING SKI GOGGLES**



**Cutting Under Water**



**Using a Candle Nearby**



**Cutting Next to an Open Window**



**Chewing Gum**



**Using a hoodie and pot lid hack!**



**Wearing Goggles**



**Holding Bread in Mouth**



**Wearing a Gas Mask**



**THE PAPER TOWEL HACK**



**ONION ROOT INTACT HACK!**

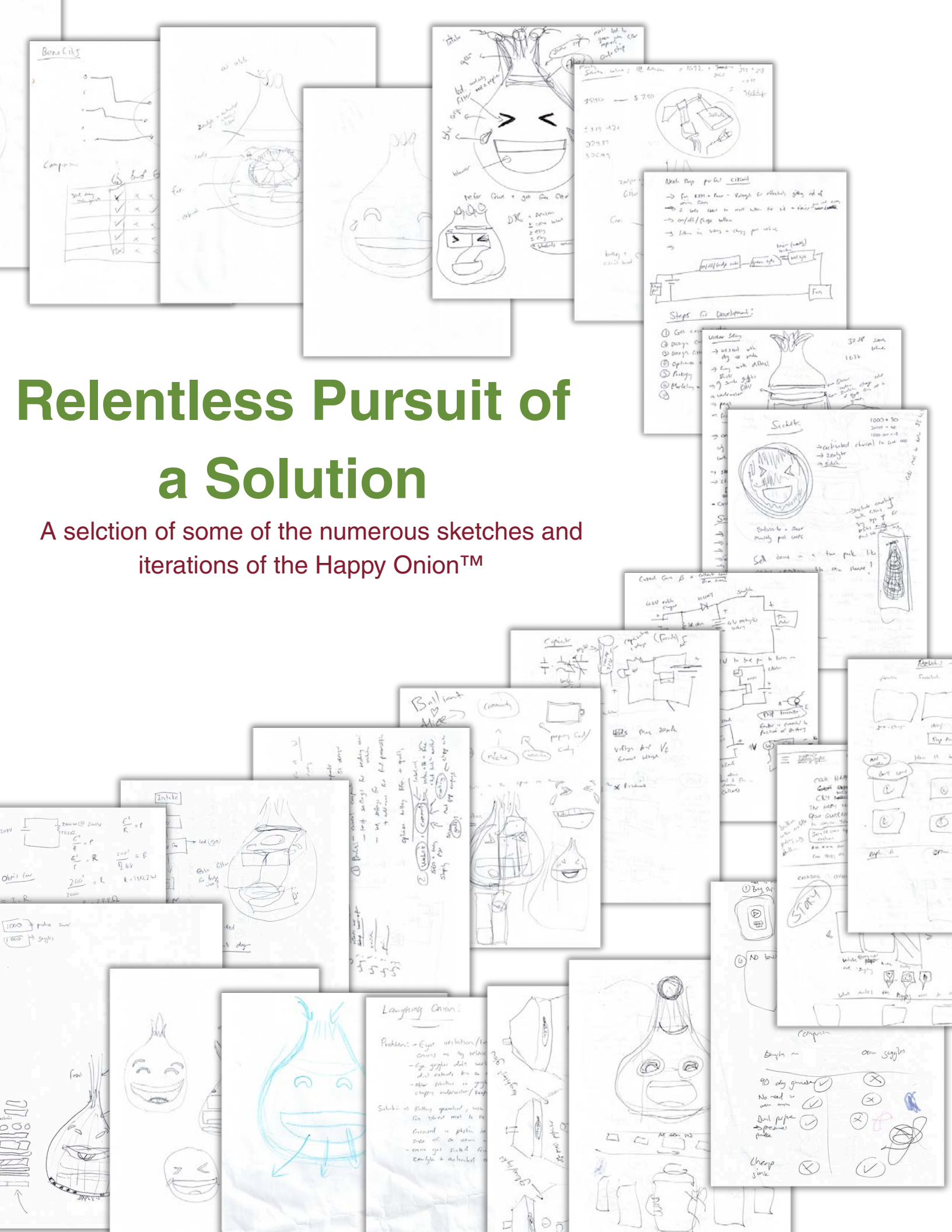


**USING A SHARP KNIFE**

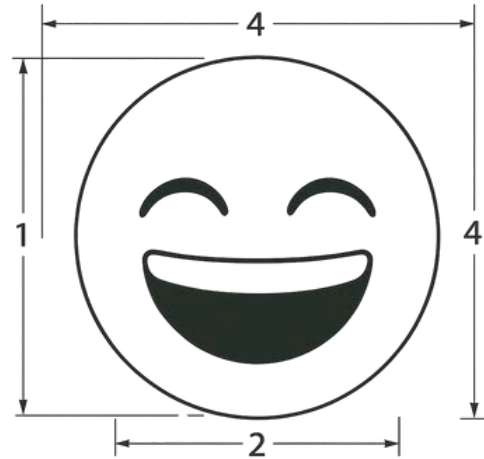
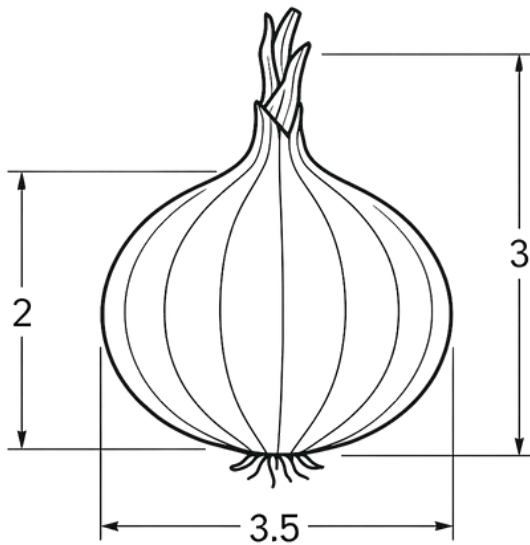


# Relentless Pursuit of a Solution

A selection of some of the numerous sketches and iterations of the Happy Onion™

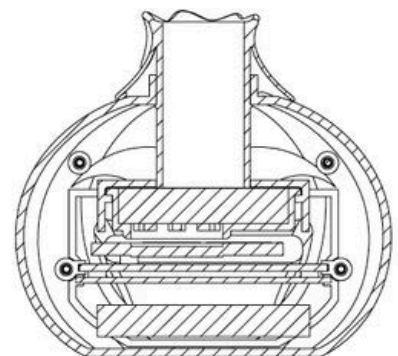
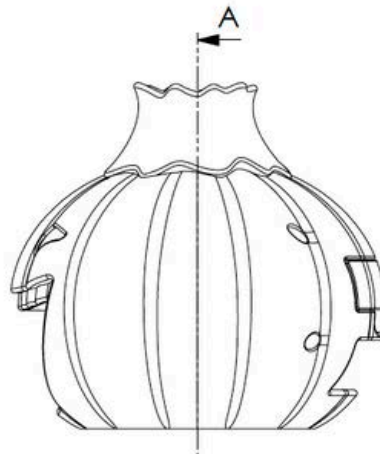
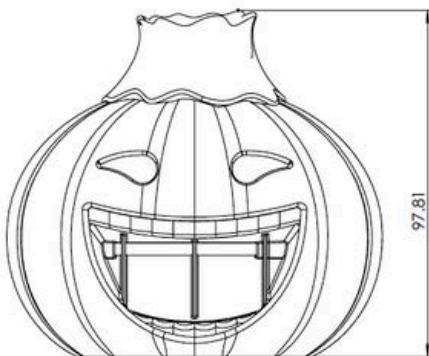
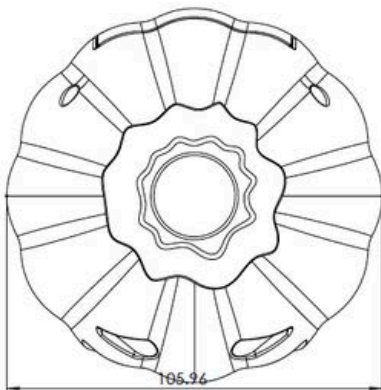


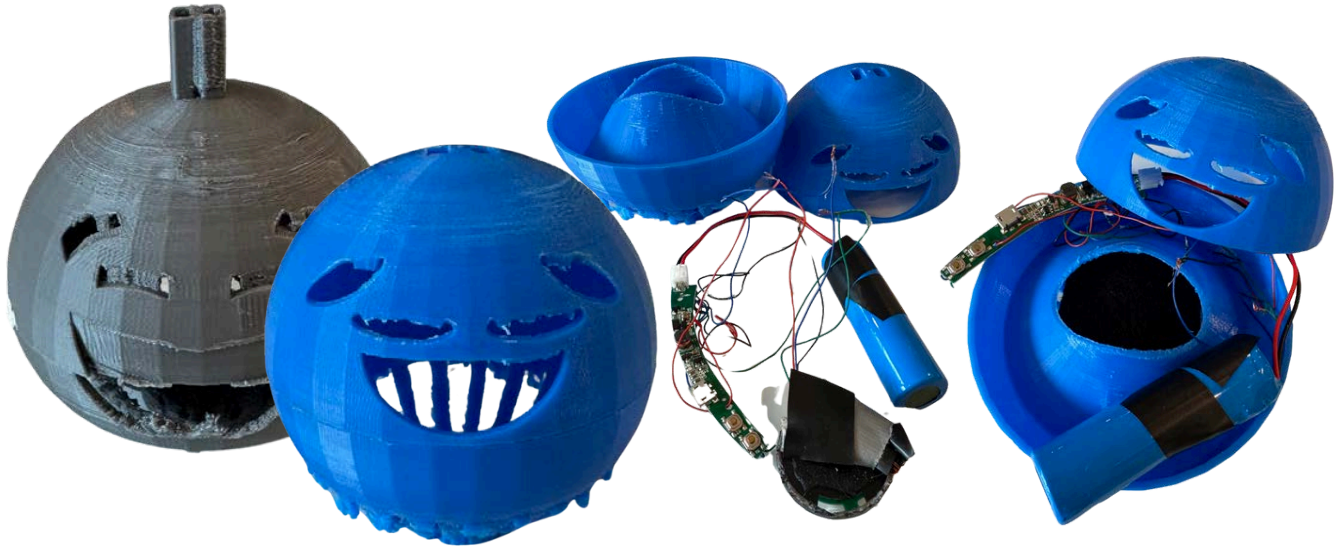




## Humble Beginnings

The Happy Onion™ was born from a simple yet transformative idea: reimagining the humble onion, a staple often associated with the dreaded task of tearful chopping. By merging innovative function with charm, we created a kitchen tool that not only **prevents onion related tears** but also **keeps fruit fresher for longer**. Inspired by the desire to elevate a routine chore, the Happy Onion™ blends playful design with practical utility, turning a mundane task into an amusing experience for families and home cooks.



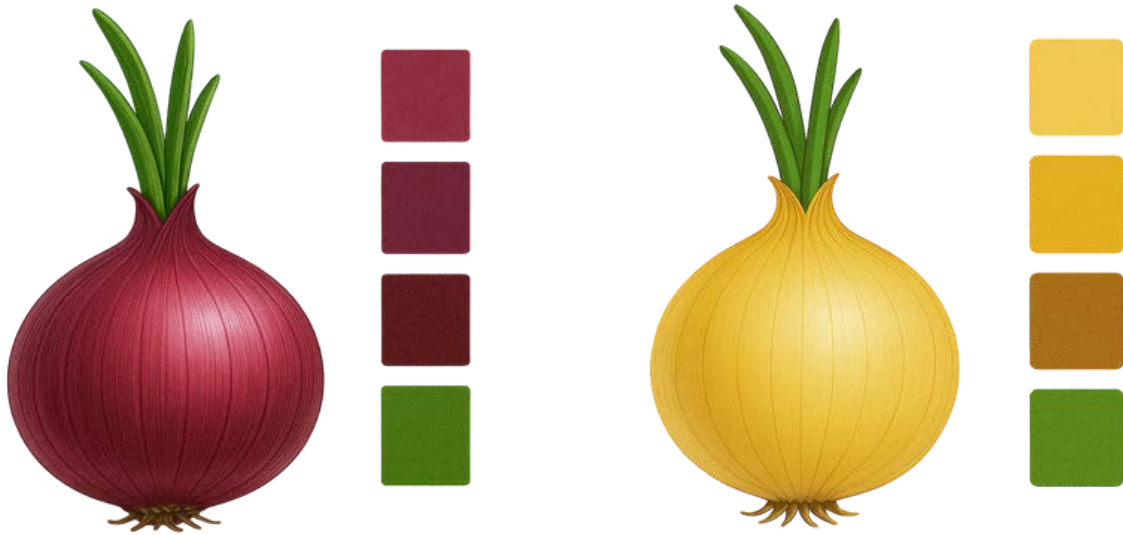


## From Flaws to Triumph

Look How Far We've Come with the Happy Onion™

Our early prototypes missed the mark—too clunky, not tear-proof and lacked personality. Through relentless iteration, we crafted the Happy Onion™, a kitchen hero that blends charm and utility to end onion tears forever





# Vibrant Color Palettes

Inspired by Authentic Onion Varieties



“We chose to use a matte exterior to ensure an enjoyable tactile experience that reflects the quality of the product. The green inlet is a softer, more flexible material providing a pleasing contrast with the harder exterior.”



# The Happy Onion™: A 2-in-1 Kitchen Hero

## Tear-Free Chopping & Fresher Fruit An All in One Joyful Design

The Happy Onion™ redefines kitchen innovation with its 2-in-1 functionality, deliberately crafted to banish onion tears and extend fruit freshness, saving money and reducing waste. Its charming, anthropomorphic design isn't just functional—it's a conversation-sparking showpiece that brings joy to every fruit bowl.



### Tear-Free Chopping.

In Chopping Mode, it disperses onion fumes away from the face through a carbon filter to ensure tear-free slicing. A single button press delivers instant protection for home cooks.



### Fresher Fruit, Less Waste.

Preserve Mode activates the fan intermittently at a power-saving speed, absorbing and dispersing ethylene gas in fruit bowls to keep produce fresher for longer. This saves money and curbs food waste.

Unlike kitchen products buried in drawers, The onion-shaped, smiling design shines as a kitchen centerpiece. Its playful expression sparks delight and conversation, making it a beloved companion for family and friends.



# Luxury and Limited Editions\*

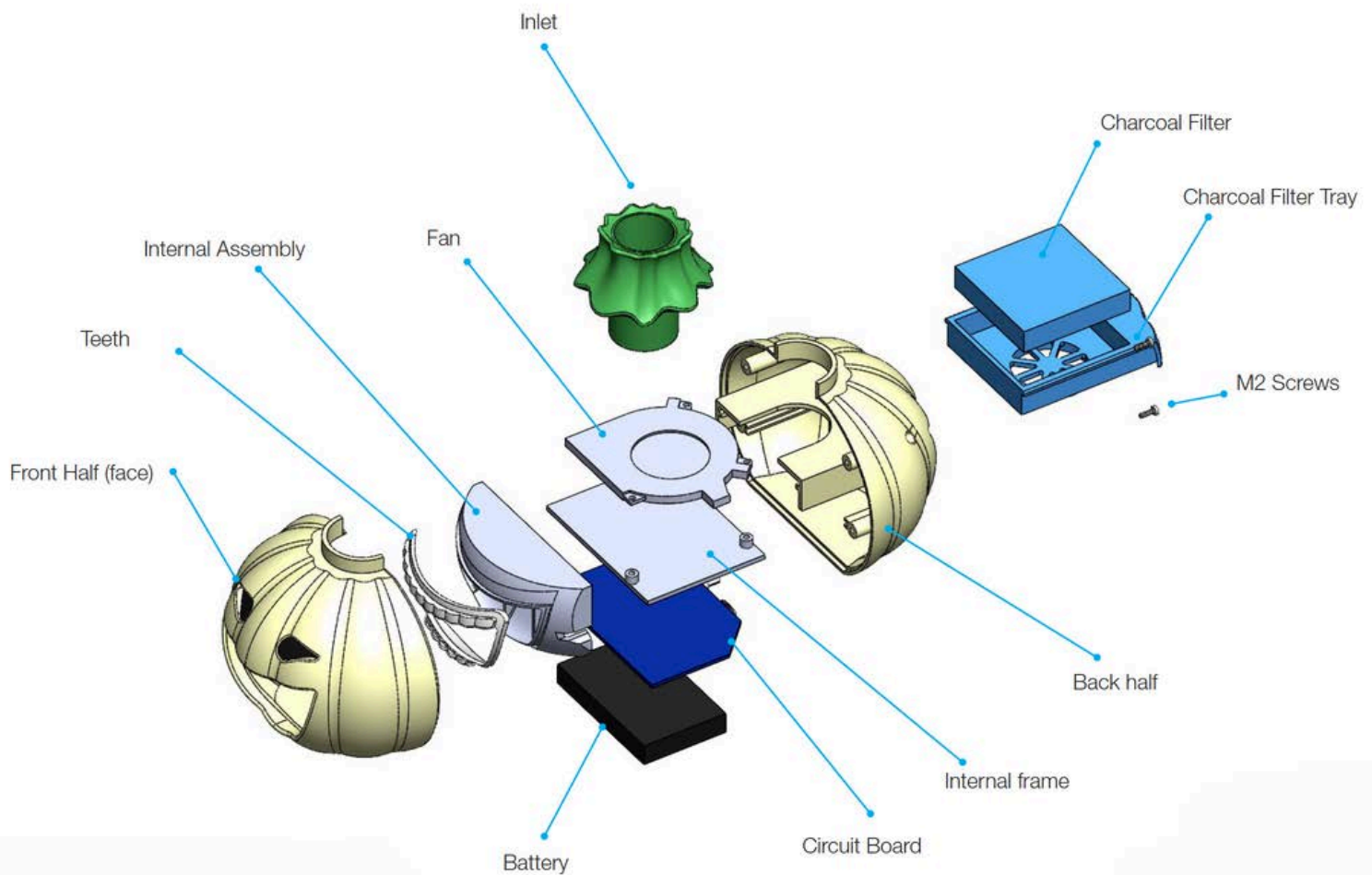
Using metals and finishing techniques



*\* The images on this particular page are renderings*

# Thoughtfully Designed For Manufacturing

Optimizing design for manufacturing ease and cost effectiveness has been at the forefront of our minds.



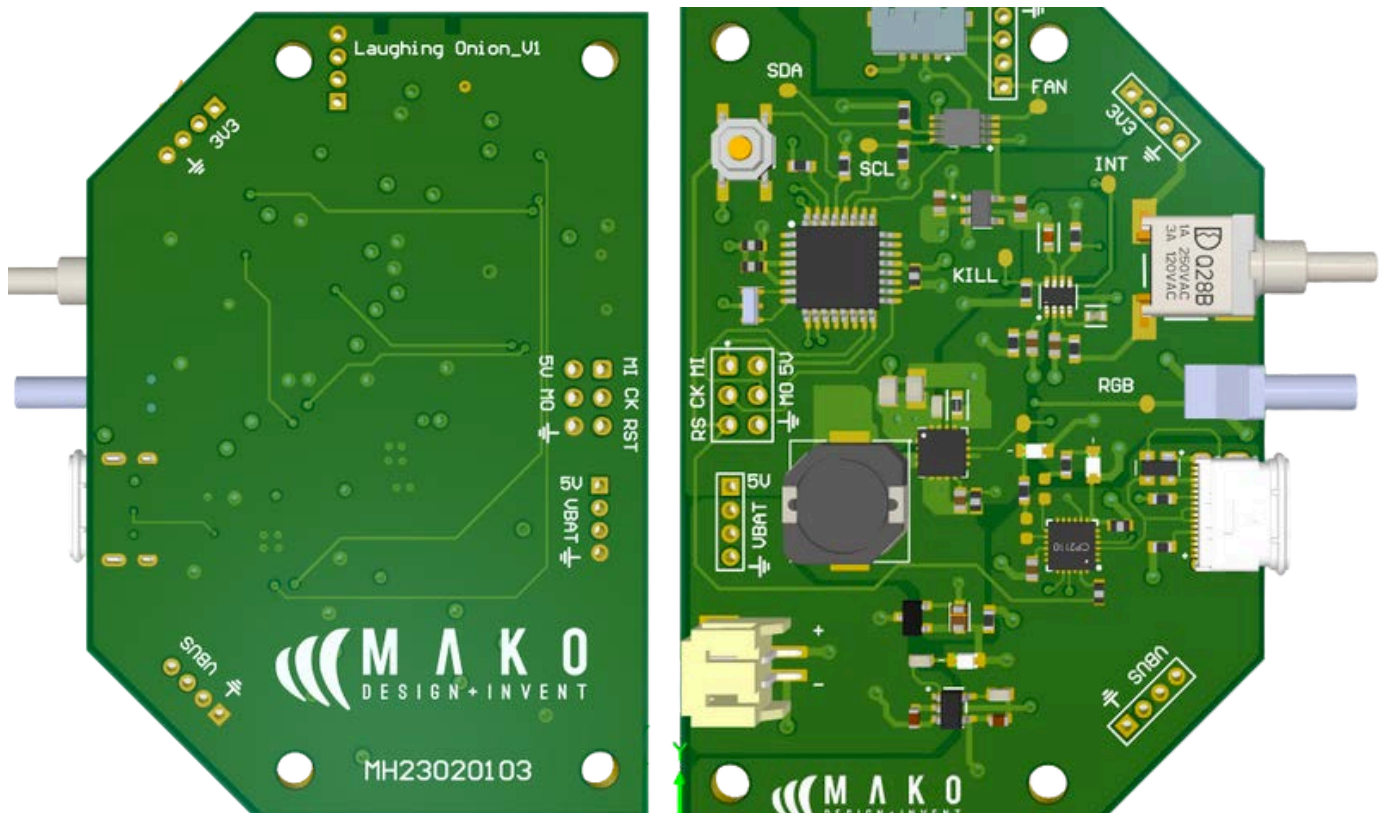
“We intentionally placed the heaviest internal component, the battery at the bottom to give it a high quality, robust feel and stability when held and placed onto surfaces.”



# Custom PCB

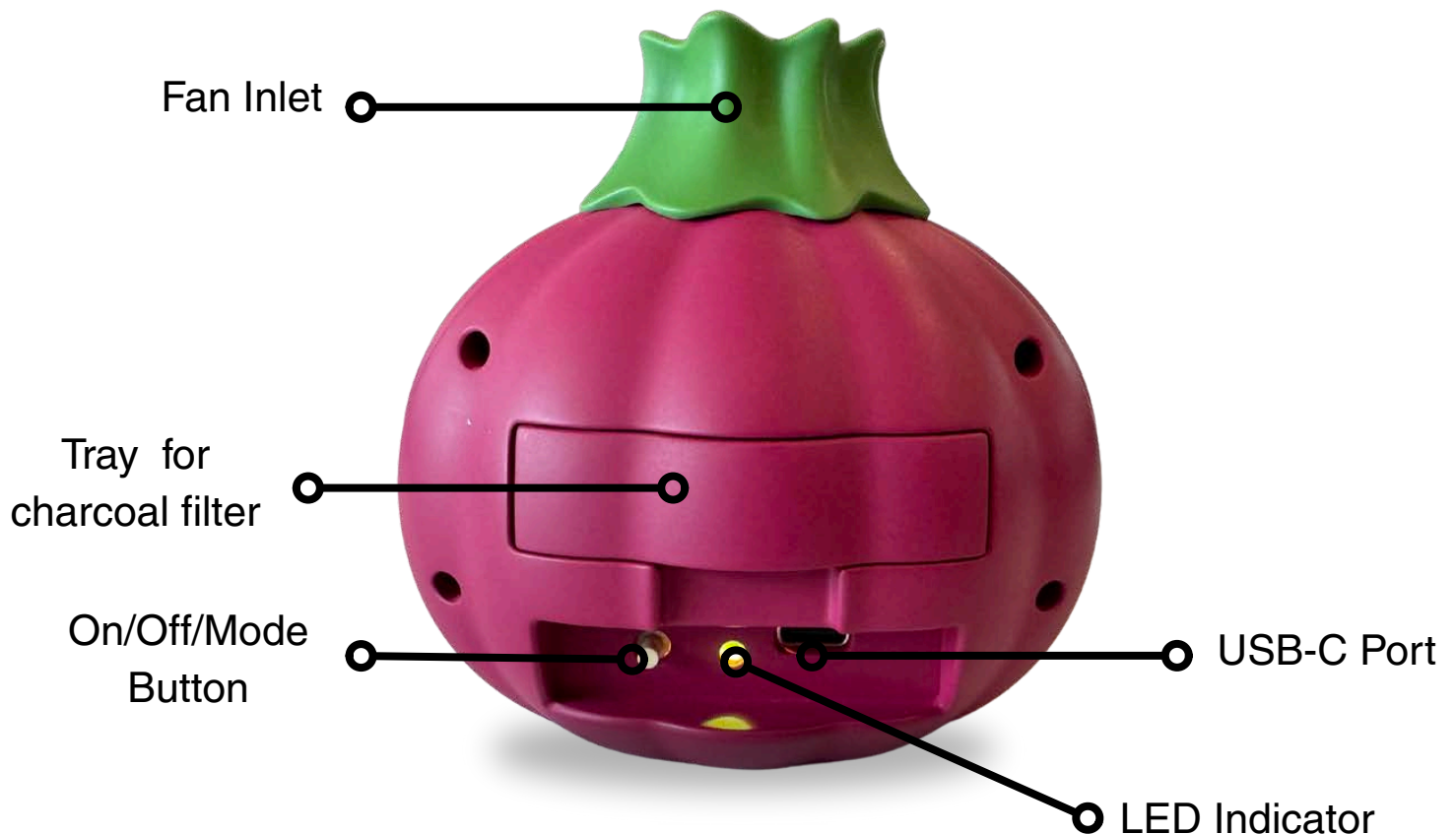
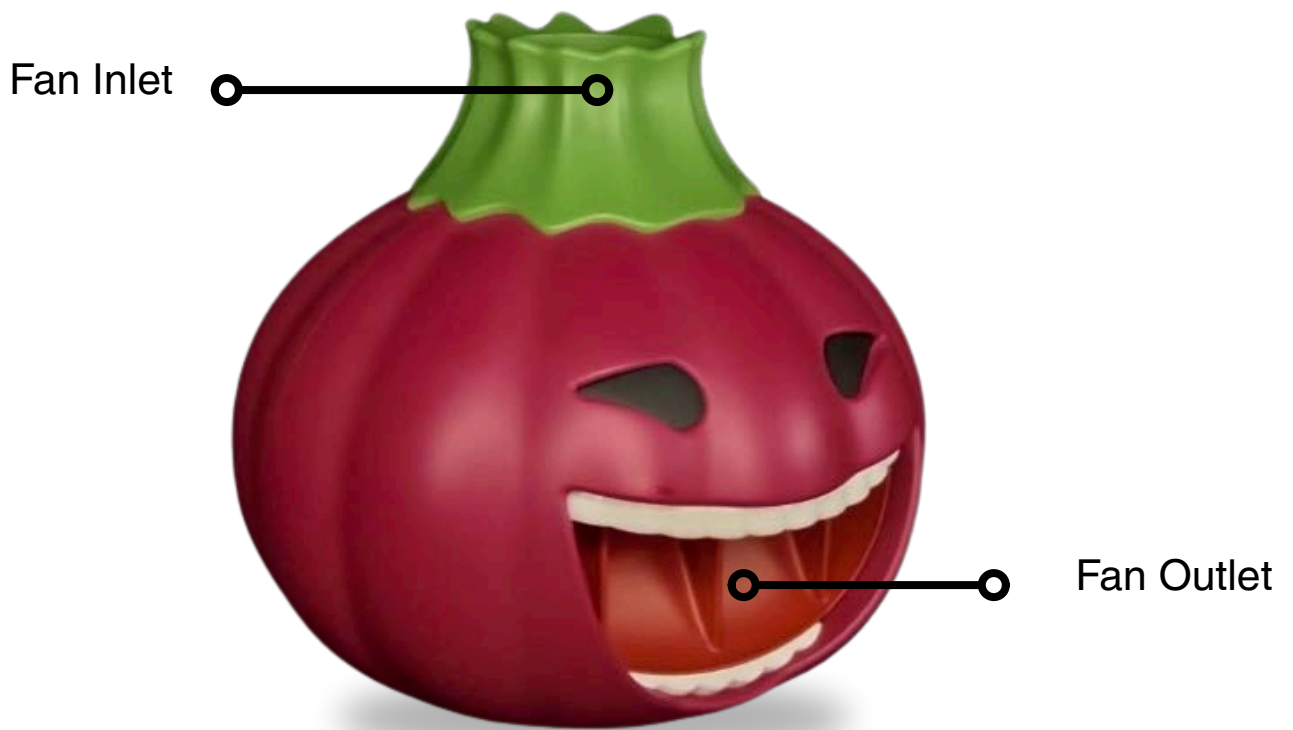
The Happy Onion's custom printed circuit board (PCB) is the heart of tear-free cooking, masterfully controlling a dual-mode fan system to either banish onion fumes or keep fruit fresher for longer.

With a single button, it toggles between Chopping (95% fan speed, vibrant Blue LED) and Preserve (intermittent 50% speed, Yellow LED) modes, delivering intuitive precision. Its sleek, compact circuitry, optimized for energy efficiency, ensures seamless USB-C charging and vivid LED feedback. Crafted with elegant traces and robust materials, this PCB transforms a millennia-old problem into culinary bliss, blending innovation and beauty to redefine kitchen excellence.



”From the outset of designing the Happy Onion, we focused on delightful design that is easy and cost effective to manufacture. The simplicity of the assembly speaks to this. We tried to employ first principle thinking when tackling the design and function of the device.”

# Anatomy of The Happy Onion™





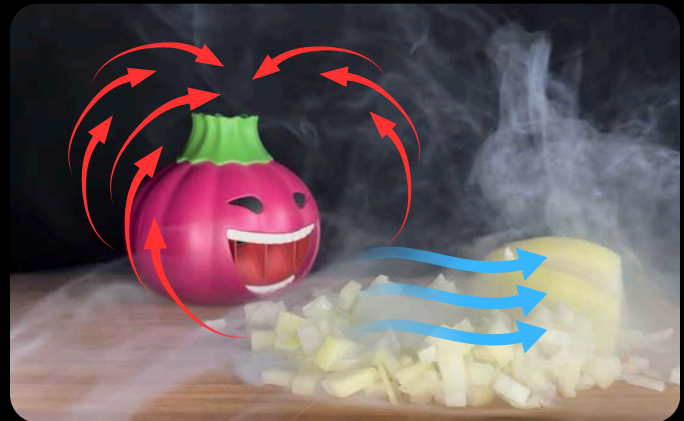
Onion Cutting  
Mode





When you cut onions, a gas, syn-Propanethial-S-oxide ( $C_3H_6OS$ ) is formed. It rises rapidly towards the face causing burning eyes and painful tears.

The Happy Onion™ prevents the gas from ever reaching the face by drawing the gas through an inlet followed by a filter which then disperses any additional gas out its “smile”.



The Happy Onion™ is simply turned on and placed on the cutting board facing the onion. It's function **protects eyes from burning fumes.**

\*Smoke is used in these images to accurately demonstrate the path of air flow. syn-Propanethial-S-oxide is a colorless gas and it's dispersion cannot be seen.





Preserve Mode

# Clears gas from a fruitbowl in under 40 seconds

Press the button once to toggle onto preserve mode and place it in the fruit bowl to **keep fruit fresher for longer.**



All fruits release ethylene gas which causes rapid spoilage. With added moisture, mold can quickly take hold. The Happy Onion™ filters and ventilates the air around the fruit.



On preserve mode, a yellow LED is illuminated and the fan intermittently cycles. This provides both active and passive absorption through the replacable activated carbon filter. This function helps the usb-C, rechargeable lithium-ion battery last significantly longer between charges.



“By bringing more attention to the historically uninspiring fruit bowl, we aim to inspire customers, their families and friends to make healthier food choices that exist in the fruit bowl.”



# The Happy Onion™ is Different

See How it Compares With Current “Produce Savers” and Ethylene Gas Absorbers.

	The Happy Onion™ 	Bluapple + Similar Produce Savers 
 Passive Ethylene Gas Absorption		
 Active Ethylene Gas Absorption		
 Chemical Free Filters		
 Multifunctional		

The wide open mouth of The Happy Onion™ is designed to both actively disperse ethylene gas and moisture when the fan is on and to passively capture gasses between active fan cycles.

# Beyond our Kitchens - Additional Health Benefits

Many people have deliberately avoided cooking with onions due to the eye pain associated with cutting them. With the Happy Onion™, they no longer have this obstacle and can reap the rewards of a healthier future that includes onions in their meals.

One such benefit is the cardioprotective effects of onions. An article titled "Cardioprotective effects of onion (*Allium cepa*) in experimental models" published in Nutrition & Food Science proves the outstanding benefits of onions shown adjacent here.

## CARDIOVASCULAR BENEFITS OF ONIONS



MAY HELP REDUCE PLATELET AGGREGATION,  
LOWER BLOOD PRESSURE, AND  
IMPROVE LIPID PROFILES

### ACTIVE COMPOUNDS:

- QUERCETIN
- ORGANOSULFUR COMPOUNDS
- THIOSULFINATES

RAW OR LIGHTLY  
COOKED ONIONS  
OFFER THE MOST  
BENEFIT



ANTITHROMBOTIC



BLOOD PRESSURE  
LOWERING



CHOLESTEROL  
LOWERING

The Happy Onion™ has been intentionally designed to draw more attention to the kitchen counter's fruit bowl so that customers can both consciously and subconsciously make healthier food choices. This could improve health outcomes and lead to less illnesses and thus less reliance on medical interventions.

**“Fruit and vegetables have had to compete for consumer attention with packaged goods and have always lost dismally in the consumer attention competition. Both consumer psychology and skilled marketing techniques have led to consumers choosing processed foods over fresh produce time and time again. The produce in the fruit bowl has never stood a chance, until now.”**

# Broader Benefits on the Environment

Reducing food waste has a direct impact on the customer's wallet and an even broader effect on the environment.



Food waste, especially from households, has a profound environmental impact. Globally, nearly one-third of all food produced is wasted, and according to the UN Food and Agriculture Organization, households account for over 60% of that waste. Produce is particularly vulnerable — fruits and vegetables are discarded more than any other food group due to spoilage or cosmetic standards.

This waste isn't just about the food itself: when produce is tossed, all the water, land, energy, and labor used to grow, transport, and store it is wasted too. In fact, food waste is responsible for about 8–10% of global greenhouse gas emissions, making it a major contributor to climate change. When produce rots in landfills, it releases methane — a greenhouse gas more than 25 times as potent as carbon dioxide. Reducing household produce waste isn't just a moral imperative — it's one of the most immediate and impactful ways individuals can fight climate change.

**“Keeping our fruit fresher with the Happy Onion™ and reducing produce waste has a broader impact than we all realize!”**



Visit Our Website To Learn  
More and **Preorder Now**



The Happy Onion™

by



[www.underdogkitchen.com](http://www.underdogkitchen.com)