

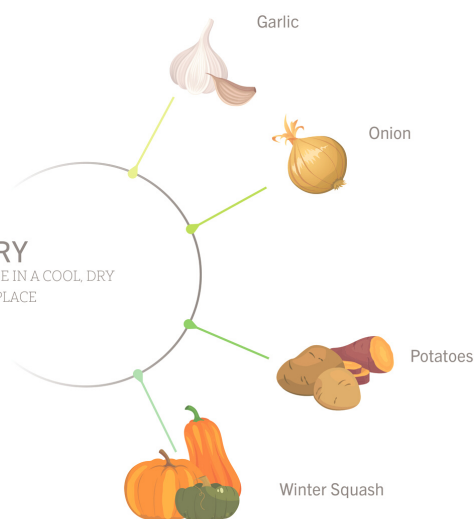


PRODUCE STORAGE

EXTEND LIFE AND FRESHNESS

PANTRY

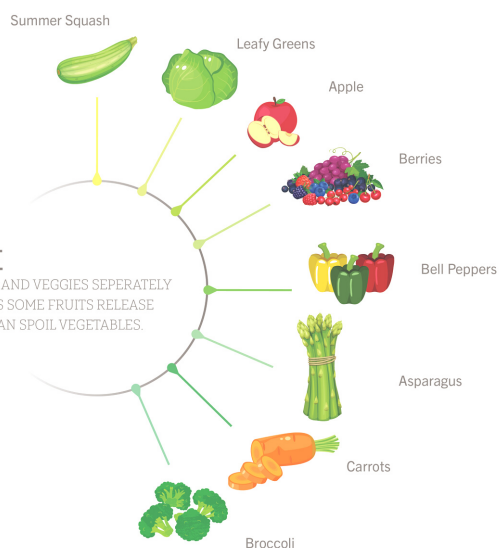
STORE THESE IN A COOL, DRY AND DARK PLACE



Keep onions away from other vegetables as onions release a gas which could spoil other produce.

FRIDGE

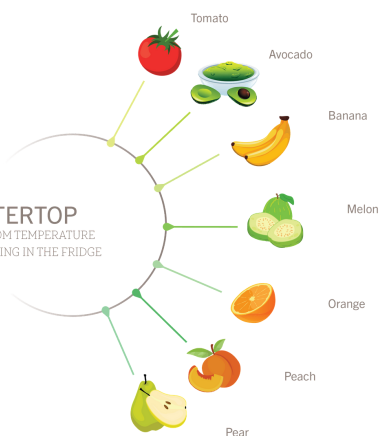
STORE FRUITS AND VEGGIES SEPERATELY IN A FRIDGE AS SOME FRUITS RELEASE GASES THAT CAN SPOIL VEGETABLES.



Cabbage, cauliflower, and corn should be stored inside the outer leaves. Cucumber, eggplant, and herbs store best in a glass of water or in a wet paper towel. Leafy greens thrive in a dishtowel or sealed crisper. Mushrooms should be kept dry in a paper bag.

COUNTERTOP

RIPEN AT ROOM TEMPERATURE BEFORE PLACING IN THE FRIDGE



To speed up the ripening process, place fruit in a paper bag with a ripe banana. Check on the fruit every day to ensure the best possible ripeness.

FREEZER

FREEZING FRUITS & VEGGIES AT HOME IS A FAST AND CONVENIENT WAY TO PRE-SERVE THEM FOR FUTURE USE

