

Debbie Meyer GreenBags™

INSTRUCTIONS

How *Debbie Meyer GreenBags™* Work: They absorb and remove damaging gases: Most fruits, vegetables and flowers release ethylene gases during the natural ripening process after harvest. Exposure of the produce to these gases accelerates aging and deterioration. *Debbie Meyer GreenBags™* are made with a natural mineral that is known to extend the life of produce by absorbing and removing the ethylene gases that cause normal deterioration.

Allows use of entire refrigerator for storage....no boxes or containers that don't fit in the produce drawers, or take up too much shelf space.

Each bag is re-usable several times....simply rinse, allow to dry, and re-use.

Saves money by eliminating waste!

How to use *Debbie Meyer GreenBags™*:

- * Remove all items from original packaging before placing in *Debbie Meyer GreenBags™*.
- * Produce should be **DRY** before placing in bag. Simply place fresh produce in bags and wash/rinse produce as usual before use. If storing washed produce, be sure to dry thoroughly before inserting in bag. **Fruit and vegetables contain moisture. If moisture builds in the bag just wipe out with a paper towel and keep contents as dry as possible during storage.**
- * Use one bag for each type of produce...for instance, use a bag for apples, another one for lettuce, another one for pears, etc. Even cut flowers can be preserved longer by placing arrangement in bag or pulling bag over top of vase.
- * Just fold over the top of the bag, to loosely seal air out ...
Keep end of bag folded over during storage. You do not need to seal tightly.
Do not use twist ties - they might make holes.

Here are some examples of the produce that can be stored in:

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apples, apricots, avocados, asparagus, bananas, berries, broccoli, Brussels sprouts, cabbage, carrots, cauliflower, cherries, cucumbers, eggplant, grapefruits, grapes, green peppers, kiwis, lemons, lettuce, limes, mangoes, melons, oranges, parsnips, peaches, pears, peas, plums, radishes, spinach, spring greens, strawberries, sweet corn, tomato, turnips, zucchini, all berries, potatoes, onions, scallions, mushrooms, parsley, celery, herbs, CUT FLOWERS and many, many more.

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