

# Debbie Meyer® GreenBags®



## INSTRUCTIONS

### **How *Debbie Meyer*® GreenBags® Work:**

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 helps create a beneficial storage environment to help extend the life of fruit, vegetables and cut flowers.

Store in the refrigerator or on the countertop, wherever you would normally store your produce. Each bag is re-usable 8 - 10 times.... Simply rinse, allow to dry, and re-use.

### **How to use *Debbie Meyer*® GreenBags®**

Produce should be **DRY** before placing in bag. Simply place fresh produce in bags. If storing washed or wet produce, be sure to dry thoroughly before inserting in bag. Wash/rinse produce as usual before eating.

**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 for lettuce, another one for pears, etc. Even cut flowers can be preserved longer by placing arrangements in bag or pulling bag over top of the flower arrangement overnight and remove during the day.

It is not necessary to tightly seal the bag. Just fold over the top of the bag. **Do not** use twist-ties as they might make holes.

**Use *Debbie Meyer*® GreenBags®** for your fresh vegetables, fresh fruit and your cut flowers!

*Debbie Meyer*® GreenBags® are GUSETTED for maximum storage capacity!

- Independent Laboratory tested and proven to work
- BPA Free
- Proudly Made in the USA
- Reusable 8-10 Times Each

*To avoid danger of suffocation, keep bags out of reach of children!*