

Debbie Meyer® BreadBags™



Proven in Independent Laboratory Testing to Extend the Life of Bread

Use and Care:

DEBBIE MEYER® BreadBags™ can be used with any Bread (including packaged breads, bagels, rolls, bakery bread, homemade bread, etc.)

- Remove bread from original packaging
- Place bread in bag - one type of bread in each bag
- Loosely fold over the top of the bag
- Keep end of bag folded over during storage. Do not seal - no clips, twist-ties etc. needed
- Store where your bread is normally stored (counter-top, bread box, drawer, pantry, etc)
- Bread contains moisture. If you notice moisture in the bag, just wipe out with a paper towel and keep contents as dry as possible during storage
- Can be used with a different type of bread each time, if desired

To reuse bag:

If necessary, simply rinse with cool water (NO SOAP) and allow to dry thoroughly before reusing bag

DEBBIE MEYER® BreadBags™ are GUSSETED 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!

Also available - Debbie Meyer® GreenBags®, proven to keep your Produce fresh longer.

www.DebbieMeyer.com

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