

Rubbermaid® Produce Saver™

7J90, 7J91, 7J92, 7L17, 7J93

Rubbermaid® Produce Saver™ helps keep produce fresher longer. This food storage container features a Fresh Vent™ that allows needed airflow and a unique Crisp Tray™ that separates produce from moisture.

Produce Saver™ containers work best when the tray and vented lid are used at the same time and are ideal for fresh produce rather than pre-packaged fruits, vegetables or salads. Keep pre-packaged produce in their sealed containers until you are ready to use them.

Here are some tips for extending the freshness of fruits and vegetables with Produce Saver™:

1. Remove produce from grocery packaging
2. Do not wash produce prior to storage.
3. Place fresh fruits or vegetables in Rubbermaid® Produce Saver™ with the tray in the bottom and the lid attached to the top of the container.
4. Store Rubbermaid® Produce Saver™ in the refrigerator
5. Wash fruits and vegetables before eating.

Rubbermaid® Produce Saver™ containers work well with fruits or vegetables that require plenty of oxygen to stay fresh. Examples include:

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|----------------|-------------------|
| o Strawberries | o Raspberries |
| o Blueberries | o Broccoli |
| o Lettuce | o Spinach |
| o Carrots | o Brussel Sprouts |
| o Fresh Herbs | o Cauliflower |

Results will vary depending on the type of produce and how it is handled.

Use and Care

To keep your new Rubbermaid® Produce Saver™ containers performing and looking their best, we recommend the following:

- Remove label and wash before use
- Produce Saver™ containers are intended for storing fresh fruits and vegetables, but are made of materials that are safe for microwave use. For microwave use, follow instructions given for Easy Find Lids™.
- This item is made of materials that are safe for normal household dishwashers. Be sure that the item is secured so that it does not come in contact with the dishwasher element to avoid melting.
- Snap the bottom of the base to the top of the lid for easy storage and organization.