



PRODUCE SAVER USE & CARE INSTRUCTIONS

7J90, 7J91, 7J92

Rubbermaid Produce Saver containers work best when the tray and vented lid are used at the same time.

Rubbermaid Produce Saver containers are ideal for fresh produce rather than pre-packaged fruits or vegetables. 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:

- o Strawberries
- o Raspberries
- o Blueberries
- o Broccoli
- o Lettuce
- o Spinach
- o Carrots
- o Brussels Sprouts
- o Fresh Herbs
- o +Cauliflower

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

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

Follow microwave manufacturers recommendations when reheating food in Rubbermaid containers. Excessive reheating or heating time may cause deformation of the container.

Reheating foods containing tomato based products may stain the containers.

Do not use in conventional ovens, under browning elements, or on the stovetop.

When microwaving frozen foods directly out of the freezer, always use appropriate microwave setting.

Always vent lid by lifting rim enough to break seal before microwaving to avoid excessive steam build-up, and possible injury.