

Save Your Produce!

Produce Freshness Packs



See How It Works:



Extends Life of Produce
by up to 10 Days



Preserves
Freshness & Quality



Decreases Harmful
Microbial Growth



Reduces Food Waste
Which Saves You \$\$\$

How to use with

Containers



1. Peel



2. Stick



3. Close

Bags



1. Drop in



2. Close

- Keeps condensation from forming & soaking the produce by absorbing excess moisture.
- SAVRpak uses the laws of physics. No chemicals, no secret formulas.
- Purifies the atmosphere within the package helping to slow the aging process.



FIGHT FOOD WASTE AT HOME.

Easy Integration:

Simply drop the SAVRpak into the Produce Container

Made from Food Grade Plant-Based Materials; All ingredients and components FDA approved for use with Food.



Strawberries

8 days at room temperature



Without SAVRpak



With SAVRpak

Blackberries

14-23 days at room temperature



Without SAVRpak



With SAVRpak

Lettuce

22 days at room temperature



Without SAVRpak



With SAVRpak



Lab Testing



The Effects of SAVRpak on Lettuce Shelf Life

Elizabeth Mitcham, Nico Lingga and Veronique Bikoba | Department of Plant Sciences | University of California, Davis | 11/16/2021

“Across all storage protocols and evaluation dates, the lettuce stored with SAVRpaks had significantly less condensation and free moisture in the bags, and the lettuce had lower water soaking, decay, and wilting scores compared to the control.”

Wholesale Now Available on Faire.com

- Available Sizes: 2 Pack, 5 Pack, 10 Pack , and 20 Pack.
- Organic Materials Review Institute: Certified to use with organic produce.

