HARVESTRIGHT HOME FREEZE DRYNG A NEW WAY TO PRESERVE FOOD!

WHY FREEZE DRY?

- Up to 25-year shelf life
 - No refrigeration needed
 - Color is preserved
- 💋 Taste is maintained
- Nutrition stays locked inside

PRESERVE THE FOOD YOU WANT.



- ✔ Buy and preserve fresh foods that are additive & allergen-free
- ✔ Save money! Preserve food that is on sale
- \checkmark Stock up on fresh food bargains at the farmer's market

REDUCE FOOD WASTE!

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Average American family of four throws away 40% of purchased food.

Freeze dry leftovers and fresh food before it spoils

SAVE UP TO \$190/MO 🖭 \$2,275/YEAR



WHAT CAN YOU FREEZE DRY?

HOW FREEZE DRYING WORKS:

Fresh or cooked foods are placed in the dryer and frozen to -50° F.

Once frozen, the food is enveloped in a powerful vacuum and the frozen moisture in the food quickly evaporates off as a gas.

The whole process takes about 24 to 36 hours.

The freeze-dried food is then sealed in moisture and oxygen proof packaging to ensure freshness.

When water is added to the food it regains its original fresh taste, color, appearance, and nutrition.

DO-IT-YOURSELF FOOD STORAGE! SAVE MONEY!

Commercially Freeze-dried Peaches (7 lbs) \$29.....**Home Freeze Dried \$9** Commercially Freeze-dried Blueberries (6 lbs) \$45.....**Home Freeze Dried \$12** Commercially Freeze-dried Pineapple (6 lbs) \$45.....**Home Freeze Dried \$12** Commercially Freeze-dried Raspberries (6 lbs) \$45.....**Home Freeze Dried \$12** Commercially Freeze-dried Cheddar (4 lbs) \$45.....**Home Freeze Dried \$12** Commercially Freeze-dried Porks Chops (5 lbs) \$70....**Home Freeze Dried \$20**



LEARN MORE AT HARVESTRIGHT.COM OR CALL 1-800-700-5508