

Keep your Fruit and Vegetables Fresher for Longer

Our Fresher For Longer Discs will increase the life of your fruit and vegetables.

How? As fruit and vegetables ripen, they emit a gas called ethylene. This gas actually speeds up the decaying process, causing your fruit and vegetables to go off even quicker!

However, ecoegg's Fresher For Longer Discs absorb the ethylene gas, significantly slowing the rate of decay.

Instructions for use:

- 1 As a reminder of when to change the disc, in the space provided on the disc, write the replacement date, which is 3 months from the date of first use.



- 2 That's it! There's nothing else to do. Put the disc face up in the area you would like to use it, e.g. in your fridge drawer, your fruit bowl, or any other fruit or vegetable storage container.



- 3 After 3 months, recycle the disc you are using, and replace with a fresh one.



Note: Contents are not for consumption. If the disc breaks, discard it. If the disc becomes wet, it might stain fruit and vegetables. To ensure this doesn't happen, place the disc on a dry surface and avoid putting wet fruit and vegetables in with the disc.



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Frequently Asked Questions

How do I know when the disc needs to be changed?

The discs last an average of 3 months. Write the date of 3 months from initial placement on the disc in the space provided, then you will know when the disc needs replacing.

Where can I use them?

You can use them on almost any dry surface where you store your fruit or vegetables. For example, in your fridge drawers, your fruit bowl, in a salad bowl, or any container where you store your fruit and vegetables.

How can I ensure to get the best results?

- o Ensure the area you place the disc is dry
- o Ensure you change the disc every three months
- o Ensure you place the disc face up (with the label facing upwards)
- o Place first disc with freshly acquired produce. Fresher for Longer Discs work best when they have the chance to absorb Ethylene before the produce starts to go off.

How do they work?

As fruit and vegetables ripen, they give off ethylene gas. This gas speeds-up the decaying process. Our Fresher For Longer Discs absorb the ethylene gas which causes fruit and vegetables to go off. Without the ethylene gas, fruit and vegetables last longer.

How do I use them?

The discs are very easy to use. Simply place the disc face up in your chosen location, and replace the disc every 3 months.

My fruit and vegetables have purple marks on them?

Sometimes if the disc becomes wet or moist, they can leave purple marks on your fruit and vegetables. To ensure this doesn't happen, keep the area dry and always ensure your fruit and vegetables are dry before storing them. If your fruit and vegetables do have purple marks on them, simply wash off prior to consumption.



Toxic to aquatic life with long lasting effects.
Avoid release to the environment.
Dispose of contents/container in accordance with national disposal regulations.
Collect spillage.

Potassium Permanganate (7-10%)
CAS No: 7722-64-7
EC No: 231-760-3
Index No: 7722-64-7

If you have any further questions about this product, our friendly customer services team are waiting to help

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