



## Food Waste in the UK

- Nearly one quarter of the 4.1 million tonnes of avoidable food waste is thrown away whole, untouched or unopened.
- 1.2 million tonnes is simply left on our plates.
- In the UK we spend **£10.2 billion every year buying and then throwing away good food**. That works out at **£420** for the average UK household. And for households with children it's even more - **£610** a year.
- Every day we throw away
  - **5.1m** potatoes
  - 4.4m apples
  - 2.8m tomatoes
  - 1.2m sausages
  - 1m slices of ham





## Why use a Food Vacuum Sealer?

### Food sealing is healthy

*Creating a vacuum around food means there's no room left for the problems associated with ordinary freezer or storage bags—oxidation, dehydration, freezer burn, mold formation and growth of bacteria. Seal-a-Meal® Vacuum Sealers help prevent them all by sealing air out, and sealing freshness and flavour in.*

### Food sealing reduces waste

*13% of food is wasted using classic storage methods*

### Food sealing saves money

*Buy in bulk and seal in smaller portions*

### Food sealing keeps food for longer

*Extends storage time by up to 1 or 2 years*

### Food sealing is versatile

*Once sealed, you can freeze, boil or microwave.*



## Vacuum Sealing Extends Storage Time

<b>VACUUM FOOD STORAGE SYSTEM</b> Outperforms Conventional Bags & Wraps	Storage Time with Conventional Bags & Wraps	Storage Time with Seal-a-Meal® Vacuum Food Storage System*
<b>FREEZER</b>		
Beef (Steaks, Roasts)	6-12 months	2-3 years
Beef (Ground, Stew Meat)	3-4 months	1 year
Lean Fish (Cod, Haddock)	4-6 months	2 years
Fatty Fish (Salmon, Sea Trout)	2-3 months	1 year
Pork Chops	4-6 months	2-3 years
Poultry	6-12 months	2-3 years
Soups and Sauces	2-4 months	1-2 years
Vegetables	6-9 months	2-3 years
<b>REFRIGERATOR</b>		
Cheese	2-4 weeks	4-8 months
Deli Meats	3-4 days	7-10 days
Fruits (Berries)	1-5 days	7-14 days
Vegetables	2-7 days	7-14 days
<b>PANTRY</b>		
Cereal	2-3 months	6-12 months
Coffee (Ground)	2 weeks	1-2 years
Cooldes (Homemade)	1-2 weeks	3-6 weeks
Flour	6-8 months	1-2 years
Nuts	6-8 months	2 years

\*Seal-a-Meal® storage time estimates depend on preparation, quality of food and storage conditions.

- ‘ Keeps food fresher for longer
- ‘ Prevents freezer burn
- ‘ Marinates in 20 minutes
- ‘ Reduces food waste
- ‘ Boil or microwave in the bag
- ‘ Buy in bulk save money



## Various Additional Benefits

- **Going On Holiday-** Seal Your Cosmetics & Lotions, No More Nightmare Spills In The Suitcase When You Arrive At Your Destination.
- **Important Documents-** Vacuum Seal Them & Store. No Deterioration Of Quality Means Safety & Security.
- **Going Fishing/ Boating/ Swimming-** Seal Your Mobile Phone, MP3, etc..... Keep Them Safe & Dry.
- **Boil In A Bag Meals-** Make Your Own, Our Bags Are Microwave & Boil Safe. Seal Your Food, Heat & Enjoy.