



DEZINERY

## Your Produce Pod "How To"

To ensure you make the most of your purchase, we have included some helpful information from Fiona at Produce Pod.



### Before first use

Before the first use, wash your inner bag in the washing machine with your regular washing, preferably twice. Why? When it is brand new, it is not as absorbent. It gets more absorbent with every single wash.

### How to use your Pod

1. Dampen the inner bag by running it under the tap, then wring out the excess water.
2. Put the inner bag inside the outer bag. Place your produce in the Pod, close the inner and outer bags, and put the Pod in any part of your fridge.
3. Re-dampen the inner bag whenever it starts to dry out.
4. For best results, store veggies that are bone dry.

### Care instructions

It is essential to wash your Pods thoroughly and regularly as they are used to store food. The Pods are hardy and designed to go in the washing machine. There's no need to hand-wash your Pods.

- Wash the inner and outer bags once per week, inside out in a 60 °C machine cycle with your other laundry and a full dose of detergent.
- Ensure your Pods are thoroughly dried before dampening the inner bag and putting them back in your fridge.
- **Outer bag:** Do not wash at higher than 60 °C. Line dry.
- **Inner bag:** Can withstand high temperatures. Line or tumble dry.

### What if I don't have access to a 60°C machine wash?

Hot water is essential to thoroughly clean your Pod. Instead of a 60 °C machine wash, you can put the inner bag only in a saucepan and pour a boiled kettle over it, and let it sit for a minute or two, submerged in the boiled water, before you do your cold machine wash or hand wash of both the inner and outer bags.

### Should I wash my veggies before storing them?

You can store washed or unwashed veggies in your Produce Pod. But the most important thing for the longevity of your veggies is that they are dry. The drier your veggies, the longer they will last!

Washing your veggies before storage is beneficial, and will help them last longer if you can dry them thoroughly.

Some things are very hard to dry thoroughly. For example, a bag of baby spinach or a head of broccoli. If you are unable to dry them fully after washing, you are better off storing them unwashed.

Other veggies like cucumbers or capsicum are easy to dry. There is no reason not to wash them if you want to.

### Are there any veggies I should not keep in my Produce Pod?

The vast majority of veggies are suitable for your Produce Pod, with a handful of exceptions.

- **Onions and garlic** - Should be kept in a cool, dark, well-ventilated place outside the fridge, such as an open-weave basket in the pantry. They are not suitable for your Produce Pod because they tend to carry mould spores, which can thrive in a damp Pod and spread to your other veggies. If you do want to keep them in the fridge, don't put them in your Produce Pod.
- **Mushrooms and ripe avocados** - Should not be put in a damp Pod with your other veggies. You can keep them separately from other veggies in a Produce Pod with a dry inner bag.
- **Basil** - Is best kept out of the fridge with the stems in water like a bunch of flowers, as the leaves turn black when kept in the fridge due to the cold temperature. If you do want to keep your basil in the fridge, it will still store better in the Produce Pod than in a plastic bag.

Got more questions? [Contact us](#)