

IMPERFECT FOODS

STORE RIGHT.
WASTE LESS.

ON THE COUNTER



Lemons



Basil (In a jar)



Peaches



Hard Squash



Avocados



Apples



Melons



Tomatoes

TIP

Separate fruits and vegetables, since fruits like apples and pears release gases that can make veggies spoil.

TIP

Store counter items loose and away from sunlight, heat, and moisture.

IN THE PANTRY



Lentils / Rice / Quinoa



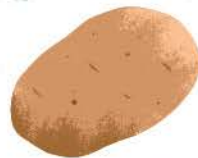
Garlic



Onions



Nut Butters



Potatoes



Nuts



Olive Oil

TIP

Separate onions and potatoes, since the onions will make the potatoes sprout faster.

Extend the shelf life of nuts by keeping them in the fridge or freezer.

TIP

Don't store dairy items like milk or eggs in the fridge door, since this part of the fridge does not stay cold enough.

TIP

IN THE FRIDGE



Leeks



Cabbage



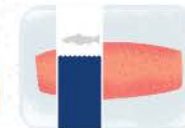
Greens



Green Beans



Eggs



Seafood/Meat



Tofu



Milk



Brussels Sprouts



Mushrooms (in a paper bag)



Cilantro (in a jar)



Berries



Broccoli



Fennel



Cucumbers



Radishes



Carrots



Cauliflower



Beets



Zucchini

TIP

Always refrigerate cut or peeled produce.