



**KEEP YOUR FOOD** *Fresh!*



*Custom*

*Solutions*

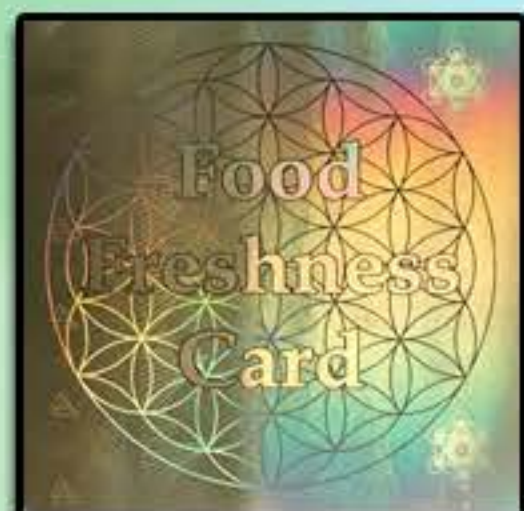
*To Reduce*

*Spoilage*



## New Award Winning Technology

The Food Freshness Card is a revolutionary product that helps keep food fresher longer. The Food Freshness Card has been commercially and laboratory tested to increase the life of many fruits, vegetables, and breads utilizing new technology designed to inhibit mold, fungi, and bacteria growth.



## Commercial Food Facilities

Place Food Freshness Cards in walk in refrigerators, food storage areas, receiving areas, food prep areas, and food serving areas.



## Import/Export Applications

The Food Freshness Card is available for reefer containers, warm and cold storage, pallets, trucking and shipping, and custom applications for packaging.



## Market/Grocery Store Applications

Place Food Freshness Cards under ice, in point of purchase displays, behind and under shelving on wall displays, in walk in refrigerators and all storage areas.



## Farming & Post-Harvest Applications

The international award-winning Food Freshness Card assists with keeping your harvest fresh. Simply place Food Freshness Cards where produce is stored and on pallets for transit.



## Sustainability

Around the world, over 35 trillion tons of food is wasted annually. The energy and resources used to produce the food is massive. If we can reduce food waste by even one percent, the savings in energy and resources to the planet would be enormous.



# 10 Benefits Using the Food Freshness Card

1. The Food Freshness Card should not and does not need to ever come in contact with produce.
2. Unlike other post-harvest methods, there are no gasses emitted which come in contact with the produce that may change its composition.
3. The Card can be placed on container walls and outside of wrapped pallets and packaging.
4. The Food Freshness Card can naturally extend the life and may double the life many produce fruits, vegetables and florals (excluding bananas).
5. The Food Freshness Card has no power source unlike cargo scanning.
6. Most containers entering the U.S. are routinely scanned with Gamma Ray Radiography using cobalt-60 or Caesium-137, X-ray, dual energy, and other forms of radiography.
7. The Food Freshness Card is easy to use and an international award-winning product for keeping food fresh.
8. The Food Freshness Card is designed to inhibit mold, fungi, and bacteria growth.
9. The natural element Silver has been used as anti-bacterial going back to the Phoenicians who stored water and liquids lined in silver coated bottles to discourage contamination of microbes. A silver lined shipping container would assist as anti-microbial, but would not be cost effective.
10. There are numerous known natural herbs such as: Cinnamon, Bayberry, Garlic, Eucalyptus, Goldenseal, Tea Tree, etc... that can be used naturally as an anti-bacterial and anti-fungal solution.

Our Technology is a new US Patent Pending Process and may be able to replicate the natural essence of many natural elements and herbs by using a myriad of sound, light and longitudinal electromagnetic waves that assist with providing natural anti-bacterial and anti-fungal properties.

## Independent Laboratory Tested



**Peel and Stick**  
Approx. Dimentions



5 7/8 Inches  
(149.23 mm)

5 7/8 Inches  
(149.23 mm)

### Contact

Rick Hassler  
Rick@NaturesFrequencies.com

### Nature's Frequencies

244 Liberty St. BLDG 6  
Brockton, MA 02301  
+1 508 510 6189  
www.foodfreshnesscard.com

**MADE IN USA**

**Laminated**  
Approx. Dimentions



6 1/4 Inches  
(158.75 mm)

6 1/4 Inches  
(158.75 mm)