



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 of the planet would be enormous.

Food Logistics
Rock Stars of the Supply Chain
2017
Champions™



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The Future of Freshness

Sustainability and keeping food fresher is a global concern; 40% of the food produced at the farm does not make it to the table. The Food Freshness Card can assist with freshness in every step of the Food Logistic System. From farm to: pallet, storage, transport, reefer container, distribution centers, supermarkets, and commercial restaurants. The Food Freshness Card can naturally extend the life and may double the life of many produce, fruits, vegetables, breads, and flowers.

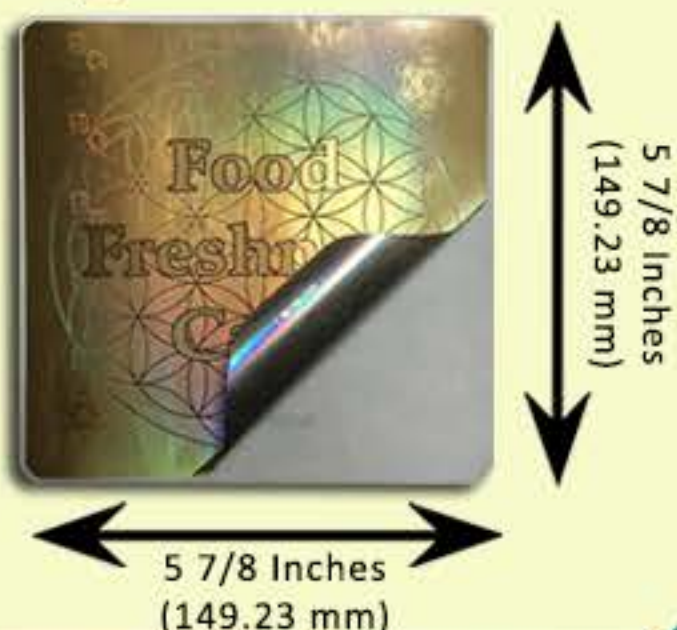
The Food Freshness Card does not need to come in contact with produce or flowers and works unlike other post-harvest methods. This new internationally award winning technology for keeping food fresh is unique without the use of an ethylene gas absorption method or a controlled atmosphere. There are no gasses being emitted that come in contact with the produce to change its constitution.

The Food Freshness Card has won international awards and its unique U.S. Patent Pending technology is unlike any process or system used to enhance freshness. The Food Freshness Card combines quantum physics, Tesla technology, and a myriad of other technologies with a proprietary programming process designed to enhance freshness and inhibit mold, fungi, and bacteria growth.

Independent Laboratory Tested



Peel and Stick
Approx. Dimentions



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MADE IN USA

Laminated
Approx. Dimentions

