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Things for the Green Home...



## Plastic Free Ideas for Storing Fruit and Vegetables in the Fridge...

Knowing how to store your fruit and vegetables in the fridge when you are aiming for a plastic free lifestyle can be tricky. Some containers work well for some products but not for others. Here's a handy guide to help you get it the right the first time.

Produce	Beeswax produce storage bags <a href="#">Order here</a>	Beeswax wrap <a href="#">Order here</a>	Damp calico bag <a href="#">Order here</a>	PET net bag <a href="#">Order here</a>	Cotton net bag <a href="#">Order here</a>	Loose in crisper	Brown paper bag	Glass jar or glass container
Apples				✓	✓	✓	✓	
Bananas	Store at room temperature							
Beans	✓	✓	✓					✓
Beetroot	✓	✓	✓					✓
Broccoli	✓	✓	✓					
Cabbage	✓	✓	✓					
Capsicum				✓	✓	✓		
Carrots	✓	✓	✓					✓
Cauliflower	✓	✓	✓					
Cucumbers	✓			✓	✓	✓	✓	
Citrus				✓	✓	✓	✓	
Grapes	✓	✓	✓					✓
Herbs	✓	✓						✓
Leafy greens	✓	✓						✓
Lettuce	✓	✓						✓
Onions	Store in a dark cool place outside the fridge							
Pears				✓	✓	✓	✓	
Pineapple	✓	✓						
Potatoes	Store in a dark cool place outside the fridge							
Tomatoes				✓	✓	✓	✓	
Watermelon	✓	✓						
Zucchini	✓			✓	✓	✓	✓	

We aim for a waste free lifestyle and these storage ideas are based on you using your produce within 5-7 days.

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Bee Tastic Wraps