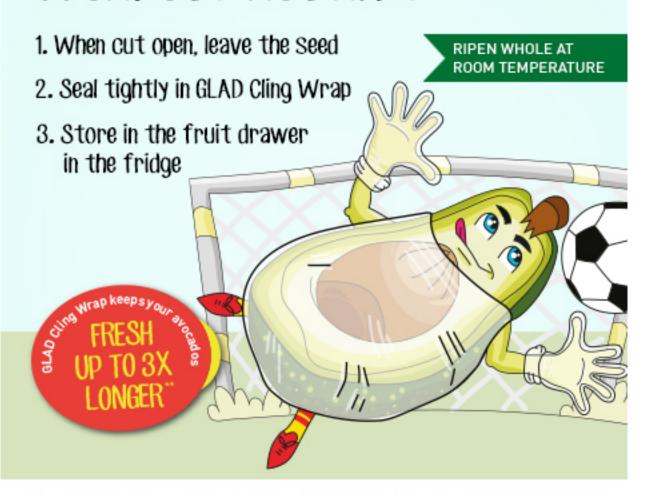


### THE FOOD GYM AVOCADO

## **WORKOUT ROUTINE:**







<sup>&</sup>quot;Based on moisture loss data and visual appearance compared to no protection

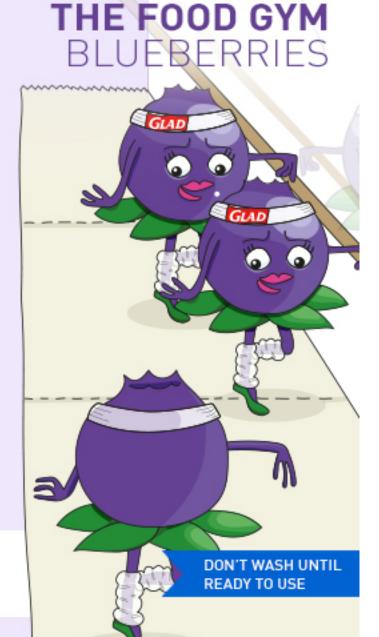


# WORKOUT ROUTINE:

- Line a bowl with paper towel
- Place blueberries in an even layer don't overcrowd
- Seal tightly in GLAD Cling Wrap
- 4. Store in the fridge

99% Moisture

GLAD Cling Wrap retains up to 99% moisture over 7 days for blueberries\*\*





1.5 TIGHTER X SEAL\*





#### THE FOOD GYM CAULIFLOWER

### **WORKOUT ROUTINE:**

DON'T WASH UNTIL READY TO USE

- Wrap head loosely in GLAD Cling Wrap
- 2. Place stem-side down to prevent florets from damage
- 3. Store in the veggie draw in the fridge







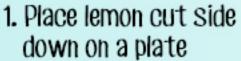
1.5TIGHTER SEAL\*





### THE FOOD GYM LEMON

# **WORKOUT ROUTINE:**



Seal tightly in GLAD Cling Wrap

3. Store in the fridge







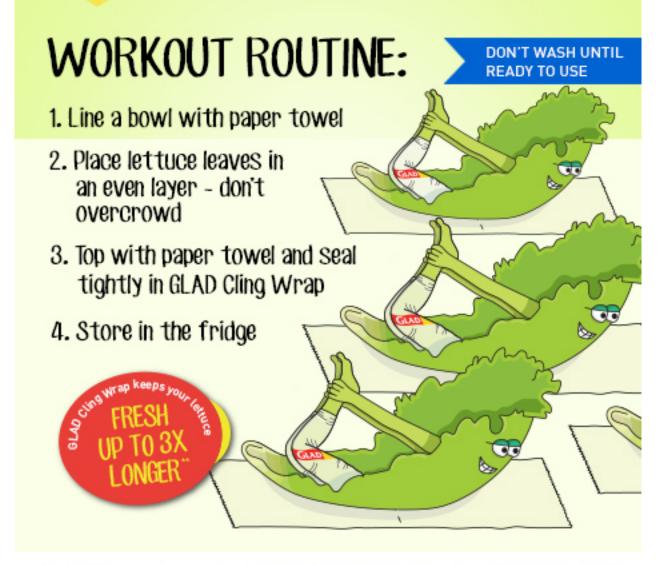


1.5TIGHTER SEAL\*





### THE FOOD GYM LETTUCE LEAVES









### THE FOOD GYM SPRING ONION

DON'T WASH UNTIL READY TO USE

36

GLAD

## **WORKOUT ROUTINE:**

- Cut into equal lengths (halves)
- 2. Place in a GLAD Snap Lock reseal bag
- 3. Squeeze all the air out and seal
- 4. Store in the veggie draw in the fridge











#### THE FOOD GYM STRAWBERRIES

### **WORKOUT ROUTINE:**

DON'T WASH UNTIL READY TO USE

1. Line a bowl with paper towel

Place Strawberries in a Single layer - don't overcrowd

Seal tightly in GLAD Cling Wrap

4. Store in the fridge

99% Moisture GLAD Cling Wrap retains up to 99% moisture over 7 days for strawberries\*\*



