

We care about clean food.

“I couldn't believe how good my strawberries tasted after I soaked them for 30 minutes in Fruit & Veggie Wash. They also stayed fresh for over a week in the fridge.” - *Brenda*

“My lettuce was unbelievable, fresher And crisper for over a week and tasted great.” - *Paul*

“I couldn't believe how good my broccoli tasted when I served it. My guest asked me where I purchased it. All I told him was I soaked it in my Fruit & Veggie Wash.” - *Mary*

“I soaked some chicken wings 1/2 hour in my Fruit & Veggie Wash before I baked them, my guests couldn't believe how good they tasted.” - *Jackie*

“I noticed the Fruit & Veggie Wash quickly took the dirt off my vegetables, especially my Strawberries.” - *Lydia*



www.naturalplantation.com
Phone 1 866 806.4372

Natural Plantation Inc. Presents

Fruit & Veggie Wash



Natural Plantation Fruit & Veggie Wash

Wash contaminants from fruit, vegetables, nuts, meats and MORE!

Produce

Just add 4-6 squirts of Fruit and Veggie Wash to 1/2 sink of water, soak fruits and vegetables for 10 minutes (lettuce and strawberries should soak for 30 minutes). After soaking, place on a towel to air dry, and refrigerate (except bananas).

Meats

Soak all meats, chicken, and fish in a fresh solution of water and 4-6 squirts of Fruit & Veggie Wash for 30 minutes.

NOTE: Do not rinse after soaking

You'll find...

Bananas will stay fresh on the counter for up to a week or longer.

Strawberries will stay fresh in fridge for up to a week or longer.

Lettuce will be crisper and keep longer.

Chicken, meat & fish will have improved flavor.

Nuts, buckwheat, rice, etc. will have improved flavor.




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