

Leafy Greens Storage Ideas



Wrap in a moist towel,
place in an air tight
container.



Use a container designed
to regulate moisture and
airflow .



The organic cotton Vejibag
creates a humid
environment that lets
vegetables breath.



If your greens do wilt,
plunge them into an ice-
water bath to refresh them.

Ways to Save Food

Two thirds of our food waste happens when we buy more than we need and don't use it up in time, leading food to spoil or rot.

We waste fruits and vegetables most often due to overbuying and not using them in time.

- Planning is key. Buy only what you need.
- Visit www.savethefood.com/storage for their interactive storage guide with tips, tricks and info to keep your food fresh for as long as possible.
- Separate ripe from non-ripe fruit.



For more information, visit
www.cityofpaloalto.org/foodwaste
zerowaste@cityofpaloalto.org
(650) 496-5910