



BRINGING IT HOME

*The Benefits of
Home Freeze Drying*

Long Live Your Food™

FOUNDER'S MESSAGE



DAN NEVILLE
Founder & CEO

How would you feed your family if you didn't have access to a grocery store?

Natural disasters, economic recessions, and pandemic outbreaks happen all around, but few of us are prepared for these emergencies. Preparation for such events requires thoughtful planning so we are ready when disaster strikes. Food is an essential—and complicated—component to emergency preparation.

With this in mind, our team set out to build an affordable freeze dryer for home use. Everyone told us it wasn't possible. All our research suggested freeze drying as the best preservation method, but only big companies could afford this technology at the time – comparable freeze dryers cost \$30,000 and were complicated to operate. We realized we were attempting to revolutionize an entire industry; but knowing of the great need for this product, we persevered.

We are pleased that our hard work and determination have paid off. Harvest Right can now provide you a way to create the best short and long-term food storage for your family: a home freeze dryer that allows you to preserve the food you and your family love. You can save substantially on your grocery bill by preserving leftover meals and fresh garden produce before they spoil. Plus, you can feel confident that the food you preserve will be good 25 years from the day you preserve it.

We invite you to learn how this technology will change the way you prepare your family for any type of disaster.



FREEZE DRYING IS BETTER THAN CANNING, FREEZING AND DEHYDRATING

We live in an age of canned and processed foods that have reduced nutritional value and are full of additives that can be harmful to our health. Now, because of Harvest Right, a family can own a home freeze dryer that can be used to preserve healthy meals, fruits, vegetables, and meats that they will love to eat.



97% of
Nutrients Retained
WITH OUR REVOLUTIONARY HOME FREEZE DRYER

BENEFITS OF FREEZE-DRIED FOODS

Freeze drying is remarkable because it causes no damage to the nutrition of the food being preserved. Other methods of preservation, such as canning and dehydrating, use higher temperatures that can destroy more than 50% of the food value. Freeze drying does not shrink or toughen the food, but retains the aroma, flavor, color, shape and nutritional content.

BE PREPARED

Our grandparents and great grandparents understood the importance of being prepared by fortifying their pantries with bottled and dehydrated foods. Shouldn't we do the same?

A home freeze dryer is the best way to prepare for times of adversity, allowing you to easily preserve anything you eat. And, when packaged properly, the food will taste great and retain nearly all of its nutritional value for 25 years.



HOME FREEZE DRIED



DEHYDRATED

CUT DOWN ON WASTE

Leftover meals, including ripening fruits and vegetables, that may be wasted and thrown away can be freeze dried until you are ready to eat them. Families can avoid most of this waste and preserve large quantities of high quality food that would normally be put in the garbage.



FREEZE DRYING ACCOMMODATES A WIDE VARIETY OF DIETS

The freeze drying process is compatible with any special diet or nutritional need. What you put in the dryer is what you get out. The following are some common dietary concerns that can be addressed with a home freeze dryer:

- Clean, whole, raw foods
- No processed foods or preservatives
- Organic, non-GMO ingredients
- Food allergies
- Vegetarian and vegan-friendly

EAT HEALTHIER & AVOID ADDITIVES

Prepackaged, processed meals typically include unhealthy additives, such as sodium nitrate, high-fructose corn syrup, trans fats, methylcyclopropene, food dyes and colors. When you freeze dry at home, your food is untainted.

Apples, cheese, avocados, meat, raspberries, peas, ice cream and yogurt will still look fresh because, in reality, they are.

Freeze Dried
↓



BUILD YOUR OWN FOOD STORAGE

We don't have to look too far back in history to see a cyclical pattern of minor and massive disasters, wars and recessions, epidemics and pandemics that have caused gas, food and material shortages. Knowing that no one is impervious to small and large setbacks, it's a good idea to have a food safety net – similar to a rainy day emergency fund – that allows you to maintain a good standard of living, even during lean times.

Building nutritional food storage takes forethought and planning. What kind of food should you store and where will you store it? How much will you need? What about special dietary needs or restrictions?

We hope all your “emergencies” are simple, such as unexpected dinner guests and busy weeknights.

FOOD
LASTS
25
YEARS





**PRESERVE WHAT YOU
ALREADY EAT**



PACKAGE IT PROPERLY



**STORE IT IN A SAFE, COOL
LOCATION**

WHAT ARE MY FOOD STORAGE OPTIONS?



HOME FREEZE-DRIED

FOOD is food you enjoy. It is cost-efficient and has a long shelf life, not

requiring a complicated rotation schedule. This food will be good for up to 25 years, holding its nutritional value the entire time.

CANNED FOOD is the most common method of food preservation. Because of its short 3-year shelf life, it requires a careful rotation schedule to ensure you're not stuck with expired cans of food.

FROZEN FOOD is typically good for a couple of years if properly stored to avoid freezer burn. But what happens if the power goes out? The food thaws and is ruined.

DEHYDRATED FOOD uses heat to get the water out of the food. This destroys about 40% of

the nutritional value. More importantly, dehydrating does not remove all the moisture from food. Because of this, the food will spoil and grow mold on it. The shelf life is about 3 years when packaged properly.

COMMERCIALLY FREEZE-DRIED

FOOD can be very expensive and loaded with chemicals. The meals may not taste very good and may be saturated with carbohydrates, not offering enough protein, fruits or vegetables.

FREEZE DRIED FOOD up to 25 years

DEHYDRATED FOOD up to 4 years

CANNED FOOD up to 3 years

FROZEN FOOD up to 2 years



Fruits



Vegetables



Meats



Dairy



Desserts



Meals



WHAT WILL FREEZE DRY?

A wide variety of fruits, vegetables and meats, such as tomatoes, apples, avocados, bananas, strawberries, peaches, green beans, peppers, onions, potatoes, spinach,

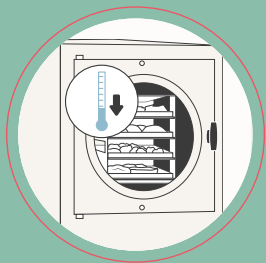
shrimp, pork, beef, lobster, and many more. Even your favorite meals can be freeze dried, lasagna, rice dishes, cheese macaroni, chili, beef stew, chicken a la king, casseroles, spaghetti, steak, pork chops, pasta sauces, or scrambled eggs – just to name a few.

Home Freeze Dried Shrimp



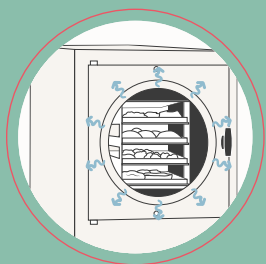
It is delightful to experiment with different foods and meals in your freeze dryer.

HOW IT WORKS



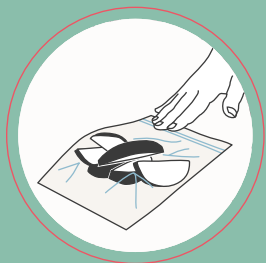
STEP 1

Fresh or cooked foods are placed on the shelves where they are frozen to -40°F or colder.



STEP 2

Once the food is frozen, the freeze dryer creates a powerful vacuum around the food. As the food is slightly warmed, the ice in the food sublimates and changes directly from a solid to a gas. That water vapor is then discarded.



STEP 3

When completely dry, food is removed from the freeze dryer and sealed in moisture and oxygen proof packaging to ensure freshness until opened.



STEP 4

When you are ready to eat the food, simply add water. It will regain its original fresh flavor, aroma, texture and appearance!



SAVE up to
80%
BY CREATING YOUR OWN
FREEZE-DRIED FOOD STORAGE

HOW HARVEST RIGHT PAYS FOR ITSELF

BUY IN BULK

Families can significantly reduce their grocery bills by purchasing foods in bulk or during sales. The Harvest Right Freeze Dryer allows you to preserve meat, veggies, fruit, dairy and herbs until needed. In 5 to 10 years, your food might be worth many times what it is today.

PRESERVE GARDEN PRODUCE MORE EFFECTIVELY

Many people have great gardens and orchards but struggle to preserve their harvest and store it for later use. With an in-home freeze dryer, the preservation process is simple and mess free. Plus, when freeze dried, the food tastes the same as it did when it was fresh.

PREVENT FOOD WASTE THROUGH PRESERVATION

Studies show that the average American family wastes 40% of their food purchases per year (approximately \$2,250). Food is thrown out because people either get tired of leftover meals or it spoils before it is consumed. With an in-home freeze dryer, families can preserve leftover meals, fruits, vegetables and meats for future use, cutting cost on future groceries.



CREATE LONG-TERM FOOD STORAGE AT REDUCED COST

Many families purchase commercially freeze-dried food from reputable companies, a costly alternative when compared to in-home freeze drying. With Harvest Right's Home Freeze Dryer, a family can create their own freeze dried food at significantly reduced costs, without the additional preservatives and additives.

Make your own light-weight, high powered snacks and meals.



MAKE ORGANIC, KID-FRIENDLY FOODS & SNACKS

Create healthy, allergy-free and inexpensive snacks or pureed baby foods. Kids of all ages love the taste and texture of freeze-dried foods.

PRESERVE LARGE SLICES OF HIGH-QUALITY FRUITS, VEGETABLES & MEATS



PRESERVE 100% OF HERB POTENCY & FLAVOR

Retain 100% of herbal properties for cooking, medicinal, or aromatic use. No other preservation method makes this possible.



STARTING AT

\$1,995

Available in stainless steel and other colors,
and now in three sizes.

“*We love this machine. Thanks for being so awesome and answering all our questions. Five stars for sure! Two thumbs way up! The freeze dried food is delicious.*”

JAKE
Idaho



HARVEST RIGHT HOME FREEZE DRYER

U.S. PATENT 9,459,004

The Harvest Right Home Freeze Dryer has the ability to freeze dry food within a 24-hour period, producing upwards of 400 gallons of food annually. It is the perfect solution to easily preserve fruits vegetables, meats, dairy products, complete meals, desserts ... and more!

- Three manageable sizes: perfect size for a corner, counter top, or cart.
- Easy setup—connect the vacuum pump, plug in and begin.
- Preserve food for up to 25 years with your own freeze dryer.
- Includes a commercial-grade vacuum pump.

FREEZE DRYER OPTIONS



LARGE

32.5" TALL X 22.5" WIDE X 25.5" DEEP

5 Trays will hold about 12 to 16 lbs of fresh food per batch and produce about 3.5 gallons of food.



STANDARD

30" TALL X 20" WIDE X 25" DEEP

4 Trays will hold about 6 to 10 lbs of fresh food per batch and produce about 1.5 to 2.5 gallons of food.



SMALL

25" TALL X 16.5" WIDE X 18.5" DEEP

3 Trays will hold about 4 to 7 lbs of fresh food per batch and produce about 1.0 to 1.5 gallons of food.

FREEZE DRYING ACCESSORIES



12" IMPULSE SEALER **\$129.99**

This 12" Impulse Sealer provides a great 5mm-wide airtight seal, an essential step to properly package food with a Mylar pouch and oxygen absorber. This sealer is convenient, easy to use, doesn't need extra time to warm-up, and can be used to seal other types of plastic bags.

MYLAR BAGS **\$20.99** 8"x12" | 50 COUNT **\$25.99** 10"x14" | 50 COUNT

These reusable 7ml-thick, food-grade Mylar bags aid in preventing oxygen and water from penetrating the bag, ensuring a long-term shelf life.

8"x12" bags = 1/2 gallon
10"x14" bags = 1 gallon



OXYGEN ABSORBERS **\$16.99** 50 COUNT **\$26.99** 100 COUNT

Oxygen absorbers remove residual oxygen inside packaging to below 0.01%, effectively preserving foods without additives, preservatives, or vacuum sealing. A single oxygen absorber is all that is needed to remove the oxygen within a one-gallon (or smaller) Mylar bag.





95 NORTH FOXBORO DRIVE, SUITE 100
NORTH SALT LAKE, UTAH 84054

HarvestRight.com | 1-800-700-5508

THE ONLY HOME FREEZE DRYER!

Home Dried
Freeze Turkey 

