



FREEZE DRYER PAYS FOR ITSELF IN LESS THAN A YEAR

A Home Freeze Dryer from Harvest Right will quickly pay for itself in a number of ways:

- Families can preserve food they normally waste and throw away.
- Easily preserve produce from gardens and fruit trees with a home freeze dryer.
- Create your own long term, emergency food storage.

As mentioned above, one of the primary ways Harvest Right's Home Freeze Dryer can pay for itself is through the preserving of food that normally goes to waste.

A number of studies show that an average American family wastes 40% of their food purchases per year. A lot of food is thrown out because people either get tired of it (i.e. leftover meals) or it spoils when they don't consume it soon enough.



\$2,275

**AVERAGE AMERICAN FAMILY
FOOD WASTE PER YEAR**

With a home freeze dryer, we believe families can save and preserve food that now gets put in the garbage. Leftover meals, fruits and vegetables, meats and other things that are left too long on the counter, in the refrigerator, or in the freezer can be freeze dried and saved for future use.

In one year alone, a family of four may be able to easily preserve 2 to 4 months worth of food they would normally waste. This amount of freeze-dried food might cost thousands of dollars on the open market.

Many people have great gardens and orchards but find that when it is time to harvest their bounty they struggle to preserve and store it for later use.



Freeze-dried fruits and veggies

Until now, canning and dehydrating were the best ways to preserve food for future consumption. However, both these methods have huge drawbacks. Canning is messy and takes a lot of time. Canning and dehydrating use heat, which greatly reduces the nutritional value of food. These food preservation methods also change the flavor, color, and texture. Worst of all, the shelf life of canned and dehydrated food is relatively short (generally 2 to 3 years).

Freeze drying solves these problems! Harvest Right's Home Freeze Dryer is extremely easy to use. And, it preserves the taste and nutritional value of food for a long, long time when properly packaged (15 to 25 years).



Additionally, freeze-dried food (meals, fruits, and vegetables) rehydrate quickly and taste the same as they did when they were fresh.

Many families are prudent and purchase freeze-dried, prepared food from reputable companies. These products are generally good quality and are carefully packed, however, they are usually full of chemicals that may not be good for us.

With Harvest Right's Home Freeze Dryer, a family can

augment or totally replace those supplies by preserving their own meats, fruits, vegetables, desserts and complete meals and do so without adding potentially harmful preservatives.

The following compares the cost of purchasing prepared meals from a leading freeze-dried food company to that of freeze drying it yourself.

FOOD PRODUCT	COMMERCIALY FREEZE-DRIED FOOD #10 CAN	FRESH FOOD AT STORE	FREEZE DRYER ELECTRICITY	MYLAR BAG AND OXYGEN ABSORBER	HOME FREEZE-DRIED FOOD #10 CAN EQUIVALENT
Cottage Cheese	\$65.39	\$9.69	\$1.80	\$0.75	\$12.24
Strawberries	\$29.49	\$3.71	\$1.80	\$0.75	\$6.26
Blueberries	\$45.00	\$10.20	\$1.80	\$0.75	\$12.75
Peaches	\$43.00	\$6.93	\$1.80	\$0.75	\$9.48
Pineapple	\$38.99	\$4.45	\$1.80	\$0.75	\$7.00
Bananas	\$25.69	\$2.07	\$1.80	\$0.75	\$4.62
Raspberries	\$42.99	\$5.95	\$1.80	\$0.75	\$8.50
Cheddar Cheese	\$49.95	\$20.93	\$1.80	\$0.75	\$23.48
Mozzarella Cheese	\$46.00	\$20.93	\$1.80	\$0.75	\$23.48



Freeze drying at home is far more cost effective than purchasing freeze-dried food from a retail establishment. You can save between \$15 to \$40 dollars on each #10 can of food you freeze dry yourself and the quality will be much better. **Make up to \$10,000 worth of freeze-dried food in one year.**