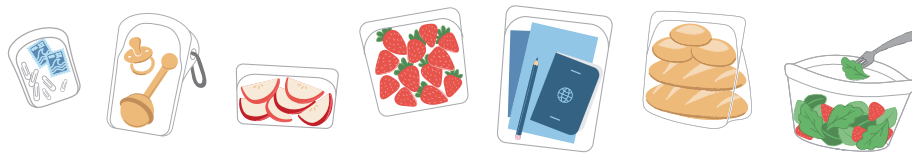


stasher

save what matters®

Welcome to the Stasher Squad!

We know you're excited to put your bags and bowls to good use, but before you do, here are some tips and tricks to help keep them clean, damage-free, and ready for endless uses. Let's go!



STASHER PRO TIPS

cleaning

- Throw in the dishwasher or wash with soapy water.
- Clean the seal with a bottle brush.
- Place in direct sunlight to remove stains.
- Do not turn your bag inside out.

cooking

- Leave the seal partially open when microwaving.
- Keep oven temps to 425°F / 218°C or below.
- Place your bag or bowl on a baking sheet when in the oven or toaster oven.
- Let cool before handling.

storing

- Press out excess air before sealing for freshness.
- To open, gently roll down the sides of seal with your thumbs.
- Sharp objects (like knives or puppy teeth) can damage your bag or bowl.

JOIN THE SQUAD

Follow us on social media.
Get inspired with great Stasher
hacks, recipes, and more.

Tag us with #savewhatmatters to
share the ways you use Stasher bags.



@stasherbag stasherbag.com



Stasher bags and bowls
can be recycled through
our partnership with
TerraCycle®. Visit stasherbag.com to
create / print a prepaid shipping label
to send to TerraCycle. Both are shipped
without individual packaging, and all
shipping materials are recyclable.