

... to keep leftovers fresh & eliminate refrigerator odors.



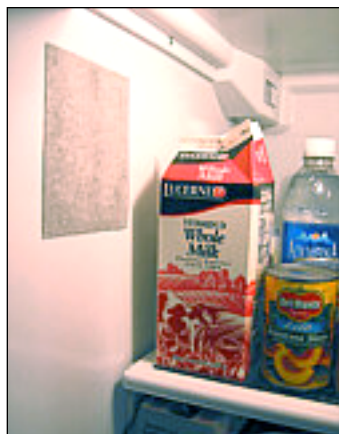
You may be surprised to learn that many plastic films and bags designed for left-overs are no longer made of good odor-barrier materials.

Example: Dow's *Saran Wrap*® and, later, SC Johnson's *Saran Original*® were made of saran, an excellent odor-barrier polymer with notable stretch & cling characteristics. In 2004, SC Johnson bought the *Saran* brand name from Dow, introduced *Saran Premium*® composed of polyethylene, a poorer barrier to oxygen, aroma, and flavor. So much for brand integrity!

Most food wraps and bags on the store shelves are made of polyethylene. But all is not lost. Saran is still produced for the commercial market. It is the film-of-choice among restaurants, carterers, butchers, bakers, etc.



**Contain Odors** *Stretch-Tite*® true saran film is available in many grocery stores, wholesale clubs, discount stores, online outlets, including [www.stretchtite.com](http://www.stretchtite.com).



**Soak Up Stray Odors** Activated carbon has vast internal surfaces onto which food odor molecules are adsorbed from the refrigerator atmosphere. The result is almost odorless refrigerator air.

Using *Velcro* or tape, place a postcard-size swatch of *Gray Matter* activated carbon cloth, your chemist's invention, (included with this page) on the refrigerator wall. Every few months, drive adsorbed odors out of the cloth by heating it in boiling water for 10 seconds.

1 gram (1/30 oz.) of activated carbon has the surface area of 6 tennis courts!

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