

# Directions to use Freshwrapp Foil for Multiple Applications to get Potential Benefits

## A. Wrapping & Packing Application

### Freshwrapp 11 micron & 18 micron Aluminium foil

1	<b>Food Types</b>	Foods like roti, paratha, sandwich, burger, rolls, etc.
2	<b>Temperature</b>	Avoid packing very hot food.
3	<b>Wrapping/Packing</b>	The food should be wrapped and sealed tightly to maintain its moistness, aroma & flavour.
4	<b>Protective barrier</b>	The food should be wrapped and sealed tightly to provide a protective barrier against bacterial growth.
5	<b>Duration of Wrapping and Packing</b>	Food can be wrapped and packed in the Freshwrapp foil for upto 8-10 hours at room temperature. Beyond 10 hours refrigeration.
6	<b>Foods to avoid</b>	Avoid very salty & tangy foods like pickles, lemons, etc.
7	<b>Microwave Usage</b>	<b>DO NOT USE in a Microwave.</b> Foil can be used in an Oven, Toaster and Griller (OTG) to warm the food.
8	<b>Dispose</b>	Wash the foil and dispose it in a dry bin to make it easily recyclable for a greener environment.

## B. Storing Application

### Freshwrapp 11 micron & 18 micron Aluminium foil

1	<b>Food Types</b>	Fresh or leftover foods like roti, paratha, sandwich, burger, rolls, etc. can be wrapped and stored in casseroles and containers. Raw foods like vegetables, fruits, salads, can be stored in a container (Avoid tangy foods like lemons, pickles, oranges, etc.)
2	<b>Temperature</b>	8-10 hours in room temperature in a container. Beyond 10 hours store in refrigerator.
3	<b>Storing/Covering</b>	The food should be wrapped and sealed tightly to maintain its moistness, aroma & flavour.
4	<b>Protective barrier</b>	The food should be wrapped and sealed tightly to provide a protective barrier against bacterial growth.
5	<b>Duration for Storage</b>	Food can be stored in the Freshwrapp foil for 8-10 hours at room temperature. Beyond 10 hours in refrigeration.
6	<b>Foods to avoid</b>	Avoid very salty & tangy foods like pickles, lemons, etc.
7	<b>OTG &amp; Microwave Usage</b>	Stored food can be reheated in OTG (Oven, Toaster, Griller) with foil. Do not use foil in Microwave Mode; only use in Convection Mode.
8	<b>Dispose</b>	Wash the foil and dispose it in a dry bin to make it easily recyclable for a greener environment.

## C. Cooking Application

### Only Freshwrapp 18 micron Aluminium foil

1	<b>Cooking Method &amp; Food Types</b>	Cooking methods like Baking /Grilling/ Roasting/ Freezing. Food items like Cakes, Grilled Chicken, Roasted Chicken, Grilled Paneer, Grilled Fish, Pizza, Baked Potatoes, Cookies, etc.
2	<b>Temperature</b>	40°C to 220°C
3	<b>Cooking</b>	The food should be wrapped and sealed tightly to maintain its moistness, aroma & flavour.
4	<b>Protective barrier</b>	The food should be wrapped and sealed tightly to provide a protective barrier against bacterial growth.
5	<b>Duration of Cooking</b>	10 - 50 minutes (as per the food recipe requirement)
6	<b>Foods to avoid</b>	Avoid very salty & tangy foods like pickles, lemons, etc.
7	<b>Microwave Usage</b>	Foil can be used in an Oven, Toaster and Griller (OTG) to make it warm and or cook the food. Do not use foil in Microwave Mode; only use in Convection Mode.
8	<b>Dispose</b>	Wash the foil and dispose it in a dry bin to make it easily recyclable for a greener environment.



*\*Tested in NABL approved Labs.*

Visit [www.freshwrapp.com](http://www.freshwrapp.com) for directions to use Freshwrapp foil.

