

Tupperware VentSmart

Thank you for choosing our revolutionary patented VentSmart containers. These “intelligent” containers were designed in collaboration with top food scientists from the University of Florida and Tupperware to keep refrigerated vegetables and fruits fresh longer by using Tupperware’s ACE (Atmosphere Controlled Environment) System.

How does the ACE System work?

- Even after being harvested, fruits and vegetables continue to “breathe” by exchanging beneficial oxygen for carbon dioxide.
- VentSmart containers’ 3-way venting system balances the flow of oxygen coming in and carbon dioxide going out, which regulates the atmosphere inside the container.
- Some fruits and vegetables require more oxygen than others to stay fresh and crisp. VentSmart containers allow you to store produce from the same “breather” group—low, medium and high—together, keeping foods fresher longer.

PERFECT VENTING AND STORAGE CONDITIONS FOR ALL YOUR FAVORITE VEGETABLES!

VentSmart containers offer three venting options:



Half Open

Align the tab with the half circle on the pictogram. Use this option for light venting for medium breathers.



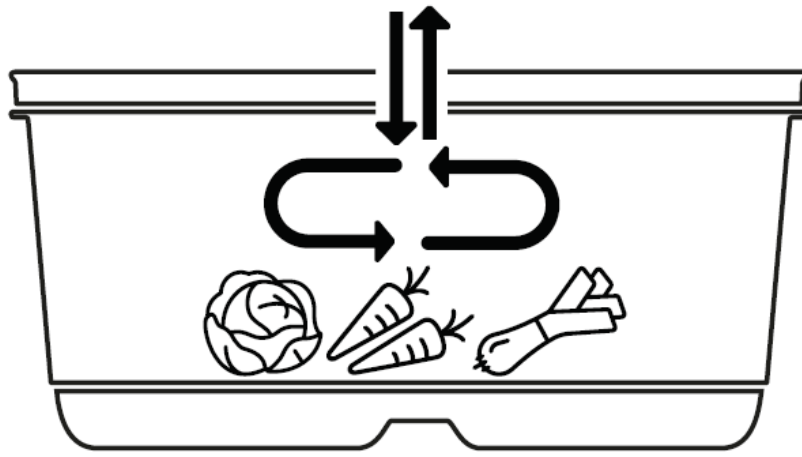
Closed

Align the tab with the fully etched circle in the pictogram. Use this option for low breathers.



Fully Open

Align the tab with the hollow, glossy circle on the pictogram. Use this option for high breathers.



Half Open/Closed/Fully open/Not for fridge

The pictogram below shows common vegetables and fruits classified according to the level of “breathing” they need. Use it to check the type of produce you are storing. Please note that not all fruits and vegetables are shown on each container’s label, certain types of produce require larger containers (For example, cauliflower will not fit inside the Mini size).

VentSmart containers come in a variety of sizes to fit your needs: Mini (375 ml), Small Low (800ml), Small High (1.8L), Medium Low (1.8L), Medium High (4.4L), Large High (6.1L), High (9.9L) and Vertical (3.2L).



HALF OPEN ☾



Cabbage



Oranges



Fennel



Lettuce



Blueberries



Paksoi



Green Beans



Spring Onion



Mangos



Jerusalem Artichokes



Cauliflower



Lemons



Kohlrabi



Fresh Herbs



Pears



Bell Peppers



Chili Peppers



Apples



Leeks



Parsnip



Limes



Rhubarb



Bean Sprouts

CLOSED ●



Celeriac



Carrots



Strawberries



Sweet Potatoes



Turnips



Cherries



Cucumbers



White/red grapes



Figs



Radishes



Celery



Rasberries



Beetroot



Ginger



Romain Lettuce



Zucchini

FULLY OPEN ○



Broccoli



Kale



Peas



Artichokes



Spinach



Green Asparagus



Corn



Endives



White Asparagus



Brussels Sprouts



Mushrooms

NOT FOR FRIDGE X



Avocados



Pumpkins



Plums



Eggplant



Kiwis



Bananas



Butternut Squash



Peaches



Cherry Tomatoes



Tomatoes