

# A GUIDE TO Food Storage Containers



## Material Comparison

	POLYETHYLENE	POLYPROPYLENE	POLYCARBONATE
<b>COLOR</b>	White	Translucent	Clear
<b>VISIBILITY</b>	None	Some	Most
<b>STAIN RESISTANT</b>	Average	Average	Most
<b>DURABILITY/ RIGIDITY</b>	Least	Average	Most
<b>TEMP RANGE</b>	-40°F to 160°F	-40°F to 160°F	-40°F to 210°F
<b>FREEZER SAFE*</b>	Yes	Not recommended	Not recommended
<b>MICROWAVE SAFE*</b>	Not recommended	Not recommended	No
<b>DISHWASHER SAFE</b>	Yes	Yes	Yes
<b>BPA-FREE</b>	Yes	Yes	No
<b>NSF</b>	Yes	Yes	Yes
<b>COST</b>	\$	\$\$	\$\$\$

\*DISCLAIMER: Though temperature range is representative of microwave and freezer use, it is not recommended for certain materials and may cause products to deform or break.



## Round vs. Square

### Round

- ✓ Proper air flow around container allows for faster cooling times.
- ✓ Round edges reduce food waste, increase durability, and make container easy to clean.
- ✓ Ideal for storing liquids / soups and making immersion blender recipes.

### Square

- ✓ Corners allow users to easily pour out contents.
- ✓ 25% more space efficiency compared to round containers.
- ✓ Ideal for storing solid foods like fruits and vegetables.

## Color Coded System

Color Coding is standard across all major brands.

Lids with matching graduation colors offer better kitchen organization / efficiency.

- 2, 4 qt. containers
- 6, 8 qt. containers
- 12, 18, and 22 qt. containers
- Allergen-free containers



DISCLAIMER: Food storage containers and lids work best with the corresponding brand's container or lid. Using a different brand container or lid may effect the fit as variations can occur in manufacturing.