WASTE LESS, TASTE MORE 015

Match the Container to the Food



WRAP, BAG, OR BOX WITH A PURPOSE.

After a dinner party, the right packaging makes the extra food easier to store and use. Plastic wrap, resealable bags, and airtight containers each have useful roles.

1 Use wrap for a close-fitting cover

Use food-safe plastic wrap to cover a dish securely or wrap a suitable solid item. Follow the packaging instructions for refrigerator or freezer use.

Why: A close cover helps protect exposed food from drying out.

2 Use bags when flexibility helps

Resealable food-storage bags suit items such as bread slices and cooked meat. Choose freezer-rated bags for freezing and press out excess air before sealing.

Why: Flexible packaging can fit closely around the food and take up less space.

3 Use containers for structure and liquids

Choose leakproof containers for soups and sauces, and rigid containers for food you want to protect from crushing. Use shallow ones when cooling cooked leftovers.

Why: The container should suit both the food and how you plan to handle it.

KITCHEN NOTES

Check the seal

A lid that looks closed may still have an unfastened corner.

Choose freezer-suitable packaging

Ordinary thin wrapping offers less protection from air than packaging designed for freezing.

Store for the next use

Keep sauce separate from crisp components when you want flexibility in tomorrow's meal.

THE PLATING MINDSET

Protect the food's texture now so you have better options when you serve it again.

Freezer packaging: USDA FSIS (linked in PDF)