

GENERAL USE & CARE

To seal your Sustainable Containable, we recommend pinching down around the edges of the lid. Pressing down on the container may cause it to crumple.

Open the air valve when reheating in the microwave.

Warning: Air vent tab is a choking hazard if removed from the lid.

Remove lid completely when reheating in the oven.

Use care when transporting uncovered food. Inadvertently collapsing the container may cause food spillage.

Avoid contact with open flames and sharp objects. Not for stovetop use.

IMPORTANT

Before using your new silicone containers/lids, place them in boiling water (fully submerged) for at least 20 minutes. Wash with hot soapy water (using dish soap at full strength) after boiling. This will help remove any odor/residue left over from the manufacturing process.

THANK YOU



Supporting families on their journey to optimal health is what our family is passionate about.

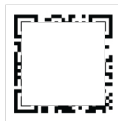
Every choice you make matters, and we appreciate the trust that you have put in us in choosing your Sustainable Containable.

We're in this together – join us on our mission to help make our planet and all our families healthier.

WE WOULD LOVE YOUR FEEDBACK! :)



Questions? Email us at:
support@sustainablecontainables.com



WITH OUR THANKS

Scan to receive 20% off your next purchase!

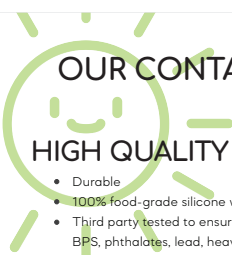
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Healthy Home  Healthy Earth
Healthy You



Sustainable
Containables™

USE & CARE GUIDE



OUR CONTAINABLES

HIGH QUALITY

- Durable
- 100% food-grade silicone with no fillers
- Third party tested to ensure it's free of BPA, BPS, phthalates, lead, heavy metals, plastic and plasticizers.
- LFGB and FDA Certified.
- Silicone lids (Yup! No plastic lids here!)

FUNCTIONAL

- Collapsible for easy storage and transport
- Lighter and more durable than glass
- Leakproof

VERSATILE

Beyond storage - our silicone containers can withstand temperatures as low as -40°F and as high as 400°F.

- Freezer safe
- Dishwasher safe
- Microwave safe
- Oven safe

To prolong the life of the container, temperatures in excess of 325°F should not be maintained for more than 2 hours, or 400°F for more than 30 minutes.

2 Year Warranty

WHY SILICONE?

Silicone, which is derived from silica, a mineral found in sand, is a polymer made up of silicon, carbon, hydrogen, and oxygen. Since this polymer can take many shapes and forms - from solid to gel and just about anything in between - it has been used across many industries and has wide-spread applications.

When used correctly, platinum-cured food-grade silicone is a cleaner, safer alternative to plastic as it does not off-gas or leach BPA, BPS, or phthalates into our food and ultimately our bodies. These estrogen-mimicking compounds (xenoestrogens) have been linked to adverse health conditions in humans (e.g. reproductive and neurodevelopmental issues).

With proper care, your Sustainable Containables will last for many years - far longer than their plastic counterparts. This reduces the amount of plastic waste polluting our landfills and oceans.

While silicone can be recycled, even if discarded, platinum-cured food-grade silicone does not break down into plastic microfragments which have proven to be extremely harmful to wildlife, and to us.

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CLEANING & MAINTENANCE

With proper care, your Sustainable Containable will last for many years to come.

EVERYDAY CARE

Wash by hand with hot soapy water and a soft cloth, or place in dishwasher.

- Do not use steel wool or metal scouring pads.
- Do not use harsh chemicals or bleach.

Spots from the dishwasher?

These are caused by mineral deposits in hard water and will vary based on your region and the detergent used. Simply rinse with warm water or wipe with a damp cloth.

STAINS & ODORS

It is natural for silicone to take on the colors and odors of some foods. Staining will not affect functionality.

Boiling in water with lemon or white vinegar can help stains/odors dissipate. For stubborn stains, soak containers in hydrogen peroxide or an oxygen bleach (e.g., OxiClean) overnight or up to 24 hrs (as needed). Wash with hot soapy water afterward.

For strong/lingering odors, heat clean/dry containers in the oven for 20-30 minutes @250°F. Repeat if required.

GREASE & OIL

For grease or oil build-up, scrub with baking soda paste or coat with baking soda paste, let dry, and rinse clean.

Note: Using soaps containing oils (e.g., castile soap), essential oils, anti-bacterial agents or moisturizers can sometimes leave a film or residue. To remove - please follow the above-listed cleaning instructions.