



HARVEST RIGHT FREEZE DRIED VS. PURCHASED EMERGENCY FOOD STORAGE

WHAT FOODS WORK BEST FOR HOME FREEZE DRYING?

Don't believe it when someone tells you that purchasing emergency food storage is more economical than freeze drying it yourself with a Harvest Right. It isn't even close.

The graph, shown below, demonstrates how foods that have been freeze dried in a Harvest Right freeze dryer compare (from a cost perspective) to one of the cheapest brands of store bought emergency food storage. Even this poor quality brand of internet purchased emergency food is 3 to 5 times as expensive as doing it yourself in your own freeze dryer.



and most of the meals are full of unhealthy additives.

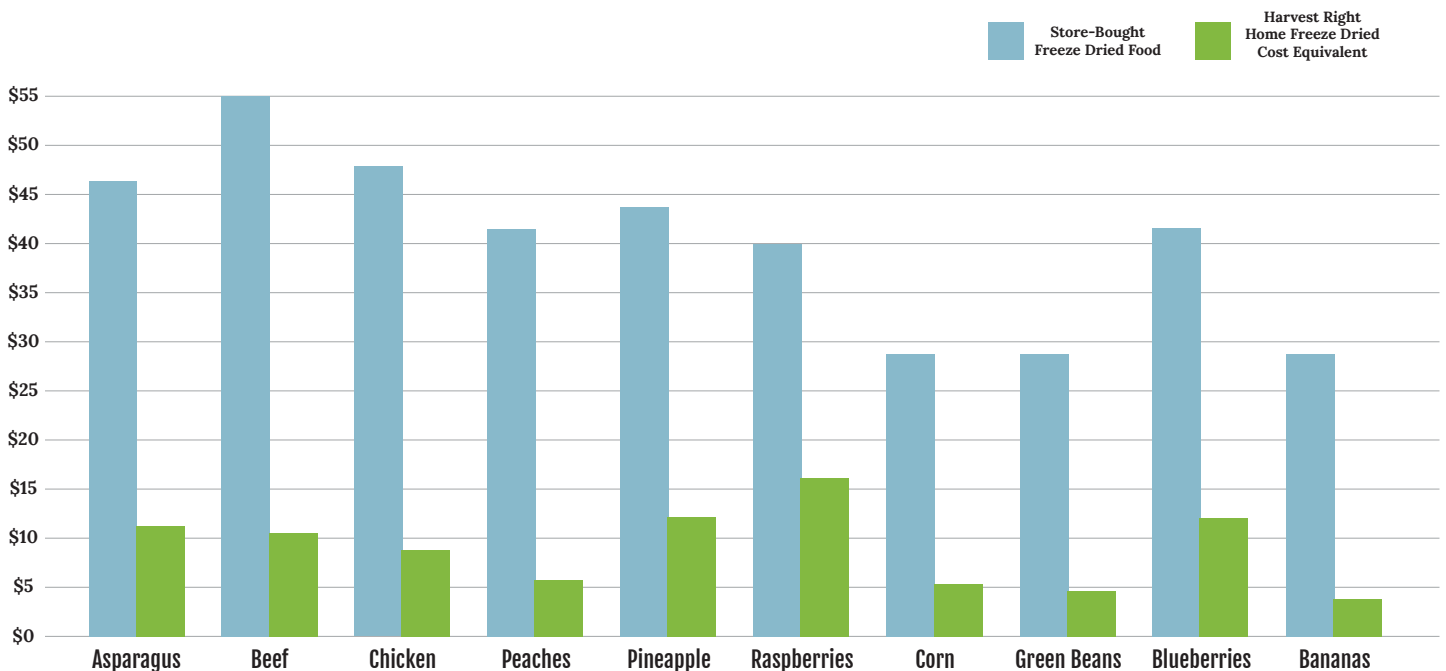
When comparing the expense of freeze drying your own food to the cost of store-bought, commercially prepared freeze-dried foods, in-home freeze drying will cost as little as one-fifth as much. That means you could save \$20 to \$50 on each #10 (gallon) can equivalent that you freeze dry yourself.



COST ADVANTAGE OF HOME FREEZE DRYING

Many families and individuals have prepared for potential emergencies by buying commercially prepared freeze dried food, but that food can be quite expensive

COST COMPARISON: HARVEST RIGHT HOME FREEZE DRIED FOOD VS. STORE-BOUGHT FREEZE DRIED FOOD



The following spreadsheet includes the detail behind this kind of analysis. The first price column pertains to store-bought emergency food storage and the rest of the columns compare how much it costs to make your own freeze dried food with a Harvest Right.

HOME FREEZE DRIED VS. BEST OF BRAND EMERGENCY FOOD STORAGE

COST OF RETAIL FREEZE-DRIED FOOD		COST TO HOME FREEZE DRY FOOD				SAVINGS	
FOOD PRODUCT IN A #10 CAN OR ONE GALLON EQUIVALENT	FREEZE DRIED PRICE (LEADING BRANDS)	FRESH FOOD PURCHASED AT STORE	FREEZE DRYER ELECTRICITY COST PER #10 CAN	MYLAR BAG (7.0 MIL) AND OXYGEN ABSORBER	HOME FREEZE DRIED COST EQUIVALENT	SAVINGS	% SAVED
Asparagus	\$55.00	\$8.95	\$1.20	\$0.75	\$10.80	\$44.20	81%
Beef	\$76.99	\$8.41	\$1.20	\$0.75	\$10.36	\$66.63	86%
Chicken	\$52.99	\$6.74	\$1.20	\$0.75	\$8.69	\$44.30	83%
Peaches	\$42.00	\$3.90	\$1.20	\$0.75	\$5.85	\$36.15	86%
Pineapple	\$44.00	\$10.57	\$1.20	\$0.75	\$12.43	\$31.57	72%
Raspberries	\$46.99	\$14.20	\$1.20	\$0.75	\$16.05	\$30.94	66%
Corn	\$29.00	\$4.29	\$1.20	\$0.75	\$6.14	\$22.86	79%
Green Beans	\$34.00	\$3.09	\$1.20	\$0.75	\$4.94	\$29.06	85%
Pork Chops	\$76.87	\$15.60	\$1.20	\$0.75	\$17.55	\$59.32	78%
Cheddar Cheese	\$49.95	\$7.05	\$1.20	\$0.75	\$9.00	\$40.95	82%
Mozzarella Cheese	\$49.95	\$7.05	\$1.20	\$0.75	\$9.00	\$40.95	82%
Blueberries	\$42.99	\$10.92	\$1.20	\$0.75	\$12.77	\$30.22	70%
Bananas	\$29.00	\$2.24	\$1.20	\$0.75	\$4.09	\$24.91	86%

WHY FREEZE DRYING PAYS OFF

It takes about a day, 22 to 34 hours, to freeze dry a batch of food. Meat freeze dries quickly, while something like pineapple takes longer. It is easy to run 3 to 5 batches of food in a week. The following describes how much food may be freeze dried in a year with each model of freeze dryer; and how much a person might save versus purchasing emergency food storage:

The following analysis is based on a person using their freeze dryer 3 or 4 times a week:

Small Freeze Dryer—easily capable of freeze drying 175 number 10 cans (175 gallons) of food per year. Based on an average savings of \$25 per can, this equates to about \$4,375 of savings.

Standard Freeze Dryer—easily capable of freeze drying 300 number 10 cans (300 gallons) of food in a year. At a conservative savings of \$25 per can, this equates to \$7,500 of savings.

Large Freeze Dryer—easily capable of freeze drying 500 number 10 cans (500 gallons) of food in a year. Based on an average savings of \$25 per can, this equates to about \$12,500 of savings.

As one can see, the freeze dryers will more than pay for

themselves in a year. Every year thereafter is a bonus.

THE TRUTH ABOUT PREPACKAGED EMERGENCY FOOD

Most store-bought emergency food storage meals are largely not freeze dried. Emergency food entrees use as much as 70% dehydrated ingredients. Most entrees are full of dehydrated noodles or rice that are mixed with a small amount of freeze dried vegetables and meats.

The majority of emergency food companies don't make their own freeze dried food. Their food is prepared and pre-packaged somewhere else (as far away as South America and China). You should know where your food storage comes from. You are paying a premium for freeze dried/dehydrated foods that are mediocre in quality and are repackaged and resold.

There is not a lot of nutrition in most store-bought emergency food storage meals. The carbohydrate count of the food is high, the sodium levels are high, and there are many unhealthy additives/preservatives that are potentially damaging to one's health. Some entrees are basically a version of inexpensive, quick ready-made noodles that can be purchased at the grocery store.



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I had over fifty boxes of great food,
including meals. Yes, this machine
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\$10,000.

-Keith
Oakley, Utah

From a customer that first bought a supply of “emergency food storage” and later purchased a Harvest Right freeze dryer to create his own food storage: “Before I heard about the Harvest Right freeze dryer, I purchased, on sale, two sets of what was called a 1 person, 3 year food supply. Shortly, twelve boxes of food showed up. I thought, Wow! that’s all I get for \$6,000.00? My wife then told me about [Harvest Right’s] freeze dryer. I bought one in May, 2016 and it’s been running nonstop since. After the first 300 batches, I had over fifty boxes of great food, including meals. Yes, this machine would be a bargain even if it cost \$10,000.”

-Keith from Oakley, Utah

Here are pictures of Harvest Right freeze dried food compared to foods from reputable vendors of emergency food storage:

There really is no comparison. The food you freeze dry in a Harvest Right is many times better than prepackaged emergency food. Home freeze dried food is not only higher quality because you choose it; but is also a much wider variety. Your home freeze dried food can include all your favorite meals, meats, fruits, vegetables, dairy, eggs, and desserts. You could never purchase prepackaged emergency food that equals the quality of what you eat every day. However, you can freeze dry those things at home. Your own freeze dried food will be healthier, look better, taste better, and will have no added preservatives.



Strawberries



Apples



Roast Beef



Raspberries



Pineapple



For more information visit
HarvestRight.com or call 1-800-700-5508