



Pistoia, 16/03/2022

Dear customer

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Attention to: Luca Rodella

According to the shared information,

in a 15 minutes time, a natural process resulting in a decrease of microbial growth and enzymatic oxidation will take place inside JARSTY, and the vacuum will be created; this process can provide an extended shelf life of the food up to 15 days (variable timing depending on the ingredients that have been used in the recipe).

Technical Director



*Marinella Vitulli*

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