



**FOR IMMEDIATE RELEASE**

**SEAL-A-MEAL® VACUUM SEALERS KEEP FOOD FRESHER LONGER, SAVING MONEY,  
TIME AND CALORIES**

**Milford, Mass. (March 12, 2006)** – Most Americans today are busier than ever, making it a challenge to maintain a healthy lifestyle. For them, the Seal-a-Meal® Vacuum Food Sealer is a must-have kitchen tool, providing the convenience of keeping food fresher up to five times longer and sealing in great taste and nutritional benefits. From bulk shopping and batch cooking to quick and easy portion control, Seal-a-Meal® Vacuum Food System offers a variety of solutions for busy people who are concerned with the quality of the food they eat.

Including everyday food storage, there are several popular ways to use the Seal-a-Meal® system to save money, time and calories. Buying food at club stores and taking advantage of sales at the supermarket are great ways to stretch the grocery budget. But how do you keep that food from going bad or getting freezer burn before you have time to eat it? With the Seal-a-Meal® system, simply vacuum seal and freeze your bulk foods to keep them fresh until you need them.

Batch cooking is the latest trend among busy moms across the country. With a little planning, you can cook several make-ahead meals at once and freeze them for busy weeknights. Vacuum sealing those meals before freezing will not only seal in the nutritional benefits but keep your healthy, home cooked meals tasting as fresh as the day they were made. And Seal-a-Meal® is great for leftovers, too!

With so many fad diets and quick fixes for weight loss, Seal-a-Meal® Vacuum Food Sealers offers help with a tried and true method – portion control. Simply measure and seal just the amount you need so that perfect portioned snacks and meals are just a bag away. Reheating is easy in the microwave or by simmering in the bag on the stovetop.

The current Seal-a-Meal® Vacuum Food Storage System line includes:

**Seal-a-Meal® Vacuum Food Sealer with Soft Seal™ Vacuum Control:** This model gives you the

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option to easily seal delicate foods like muffins or cookies without crushing them by simply setting the control for delicate sealing. (Now available in white, black, silver metallic and chrome for \$69.99-\$79.99 at major retailers nationwide.)

**Seal-a-Meal® Compact Vacuum Food Sealer:** This model has a compact design that will save valuable countertop space, and the one-touch vacuum and seal buttons make food storage easy. (Now available in white for \$39.99 - \$59.99 at major retailers nationwide.)

**Seal-a-Meal® Lightweight On-the-Go Containers:** Perfect for taking lunch to work or school, these convenient and affordable containers are durable enough for everyday use and lightweight enough to take on the go. They're also great for storing soup and sauces, as well as dry and delicate foods, helping freshness and flavor last. (Available in May for \$9.99 at major retailers nationwide.)

**Seal-a-Meal® Make-Ahead Meal Kit:** Save time by making multiple meals on the weekend and storing them with the Make-Ahead Meal Kit to eat throughout the week. Also great for portion control and storing leftovers, its unique design allows vacuum sealing without crushing or mixing foods. (Now available for \$19.99 at select retailers.)

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**About The Holmes Group**

Located in Milford, MA, JCS/THG LLC (doing business as The Holmes Group) is a fully integrated global consumer products company and a leading manufacturer of consumer products for Home Environment, Kitchen, and Lighting. With well-known brands such as Bionaire®; Crock-Pot®; FamilyCare®; FoodSaver®; Holmes®; MasterGlow®; Patton®; Rival®; Seal-a-Meal®; VillaWare® and White Mountain®; The Holmes Group continuously develops, manufactures and distributes innovative, high quality products to meet consumer demands.

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