



## **SugarBaby Brown Sugar Saver Care Instructions & Maintenance Tips**

### **Before First Use**

1. Remove all labelling or information inserts.
2. Wash every part of your SugarBaby Saver with hot and soapy water. This includes the sponge, rubber seal, ceramic lid and the glass jar. Ensure that all the water has been removed from the inside of the ceramic lid.
3. Dry all parts of your SugarBaby Saver.
4. The metal hardware should be dried immediately to help prevent discoloration.
5. Once your SugarBaby Saver is clean and dry it is ready to use!

#### **\*Dishwasher Use:**

Please detach the metal hardware, remove the rubber seal and the sponge-the seal and hardware components should be washed and dried by hand to ensure a longer shelf life. The sponge can be left to dry on its own after being washed.

### **Maintenance Tips**

1. Check the sponge periodically and re-moisten when necessary.
2. The use of distilled or filtered water will prolong sponge life.
3. The humidity level in the SugarBaby Saver depends on the amount of sugar in the jar, type of brown sugar being used and the frequency with which the jar is opened.
4. If anything comes into contact with your sponge you can boil it for 5-10 minutes to disinfect it.
5. Boiling = bacteria free.



## Three Easy Steps for Using your SugarBaby Saver!

### For Fresh Brown Sugar

1. Once your SugarBaby Saver is washed and dried fill it with your favourite brand of brown sugar.
2. Moisten the sponge and squeeze out the excess water. The sponge should feel damp, not wet or sopping.
3. Return the sponge to the humidor lid, fasten the lid and enjoy having soft and fresh brown sugar whenever you want it!

### For Rock-Hard Brown Sugar

1. Break up your hardened brown sugar and fit it into your SugarBaby Saver.
2. Moisten your sponge and don't fully wring out the excess water to allow for a more moist sponge which helps to speed up re-hydration.
3. Never have your sponge so wet that it is dripping or sopping. Fit the sponge into place in the lid and fasten your SugarBaby Saver closed.
4. As the hardened sugar begins to soften, stir 2-3 times during the first 12-24 hour period to help move the humidity around your jar to speed up re-hydration.

\*Without stirring the brown sugar will still re-hydrate, but allow a longer time frame (24-48 hours) to completely soften.

### For Other Products

Examples: dried fruit, marshmallows, licorice, other candy, coconut, soft cookies, soft pet treats, cigars/tobacco, recyclable K-Cups, etc.

1. ALWAYS start with FRESH food products or other items as the SugarBaby Saver CAN NOT re-hydrate anything other than brown sugar. The SugarBaby Saver DOES allow you to keep other items FRESHER LONGER!
2. Moisten the sponge with less water or really squeeze the excess water from the sponge. Less moisture is required when using your SugarBaby Saver for other products.
3. Return the sponge to the SugarBaby humidor lid. You can also leave your sponge drier for longer periods of time as it doesn't need to be re-moistened as frequently as for use with brown sugar.

\*\*If you have left your brown sugar in your SugarBaby Saver for a longer period of time (5+months) without moistening the sponge the sugar will harden in your jar. Simply remoisten your sponge and follow the above directions for rock-hard sugar.\*\*