How can I ensure the freshness of my fruits, vegetables, meat, frozen, chilled or other perishable items?

Suise Ubeda - 2026-07-24 - Comments (0) - General

Our fresh products are handpicked and repacked to ensure freshness. Our pickers are specially trained in quality control for our fresh goods.

The products are checked twice by different teams, during preparation and right before delivery to guarantee that only quality goods reach your doorstep.

Certain products such as seaweeds, squash, or mixed vegetables are prepared the same day of delivery to ensure freshness.

We keep temperature-sensitive items in the freezer or chiller until it is time for delivery. To ensure the quality of the products during transport, they are placed in an icebox with (gel) blue ice packs. With this, frozen and chilled products are able to maintain their temperature for hours during transport.

If you are unhappy with the freshness or temperature of the items when they arrive, no worries! Simply hand the items back to our Super Driver and they can remove this from your invoice.