

**vacSy®**

## MASTER OF FOOD PRESERVATION

THE VacSy® SYSTEM IS THE MOST VERSATILE AND POWERFUL FOOD VACUUM SYSTEM FOR PROFESSIONAL AND HOME USE



**zepter®**  
INTERNATIONAL  
LIVE BETTER • LIVE LONGER

# DID YOU KNOW THAT...

Loss of taste and nutrients in food result from the following influences:



## BIOLOGICAL:

- Bacteria
- Fungus
- Viruses
- Parasites



## NATURAL:

- Light
- Heat
- Moisture
- Air



## CHEMICAL:

- Oxidation
- Fermentation

Today's methods of food preservation carry undesirable health risks and do not protect the foods original flavor, texture, color, and nutritional value, all of which are essential for maintaining its quality and health benefits.

### SUGARING



Sugar consumption has been found to contribute to an increased chance of obesity, diabetes, cardiovascular disease, dementia, muscular degeneration, renal failure, chronic kidney disease, and high blood pressure.

### SALTING



Salt makes our body hold on to water. Too much salt raises blood pressure. The higher the blood pressure gets, the greater the strain on the heart, arteries, kidneys and brain. This can lead to heart attack, stroke, dementia and kidney disease.

### FREEZING



Freezing affects the texture and taste of many foods. Ice crystals that form during freezing can damage cell walls, making food mushy when thawed. Long-term freezing may also lead to nutrient loss and flavor degradation. Repeated thawing and refreezing increases the risk of bacterial growth and food-borne illness.

### CANNING



Canning often involves high heat, which can destroy sensitive vitamins and antioxidants. The process may alter the taste, texture, and color of food. Many canned products also contain added sugar or salt. Chemicals like BPA from can linings can leach into food, potentially disrupting hormones and increasing the risk of serious health issues.

### SMOKING



Artificial smoke is more harmful than real smoke because high levels of polycyclic aromatic hydrocarbons (PAHs) are found in smoked meat or fish. These are thought to play a role in the development of pancreatic, colorectal and prostate cancers.

### PICKLING



Vinegar impedes digestion, destroys healthy blood cells, and irritates the membranes. Pickles and other foods that have been soaked in vinegar are rendered almost totally indigestible.

Whether you're meal-prepping, storing fresh produce, or saving yesterday's dinner—VacSy® keeps good food, good – without the need for chemicals or preservatives.

**No mess. No waste. Just smart, sustainable food preservation for a healthier lifestyle.**



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## vacSy® System

### Vacuum Power for Everyday Freshness

VacSy® is a worldwide-patented food vacuum system designed to create a vacuum inside special glass containers and special air-tight bags. The vacuum environment deprives bacteria, moulds and fungi of the oxygen needed for survival and maintains the flavour and nutritional properties of the food in an unaltered state! Food stays fresh and healthy for up to 5 times longer than in the normal refrigerator conditions.

The VacSy® System can be used to vacuum-pack fresh or prepared foods directly in VacSy® Containers, Zepter Cookware, Bottles and VacSy Rolls.



# vacSy® Containers

The Everyday Solution You'll Keep Using

Crafted from durable, high-quality borosilicate glass, renowned for exceptional strength and resistance to temperature fluctuations- VacSy containers, combined with advanced vacuum-sealing technology, ensure your food stays fresh, nutritious, and delicious up to five times longer than conventional storage methods.

Unlike traditional food preservation techniques that compromise taste and nutrients, the VacSy system creates a controlled vacuum environment, preventing oxidation, bacterial growth, and spoilage.



The logo for vacSy, featuring the brand name in a lowercase, sans-serif font. The 'v' is significantly larger and partially overlaps the 'a' and 'c'. The logo is positioned on a dark, triangular background element that points downwards.

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A vibrant assortment of fresh vegetables including green lettuce, a red bell pepper, a yellow bell pepper, a white mushroom, a green cucumber, and a dark eggplant.

Sleek, reusable, and built to last, VacSy containers provide an unparalleled food preservation and storage solution for everyday home use to professional culinary environments.

A collection of fresh ingredients on a white surface, including a bowl of cherry tomatoes, a sliced red onion, a bowl of green peas, a whole avocado, and a piece of salmon on a dark wooden cutting board.

## Benefits of vacuum food preservation:

**Extended Freshness:** Keep food fresh up to five times longer.

**Nutrient Retention:** Prevents oxidation, keeping vitamins and minerals intact.

**Less Waste:** Reduce food spoilage and save money.

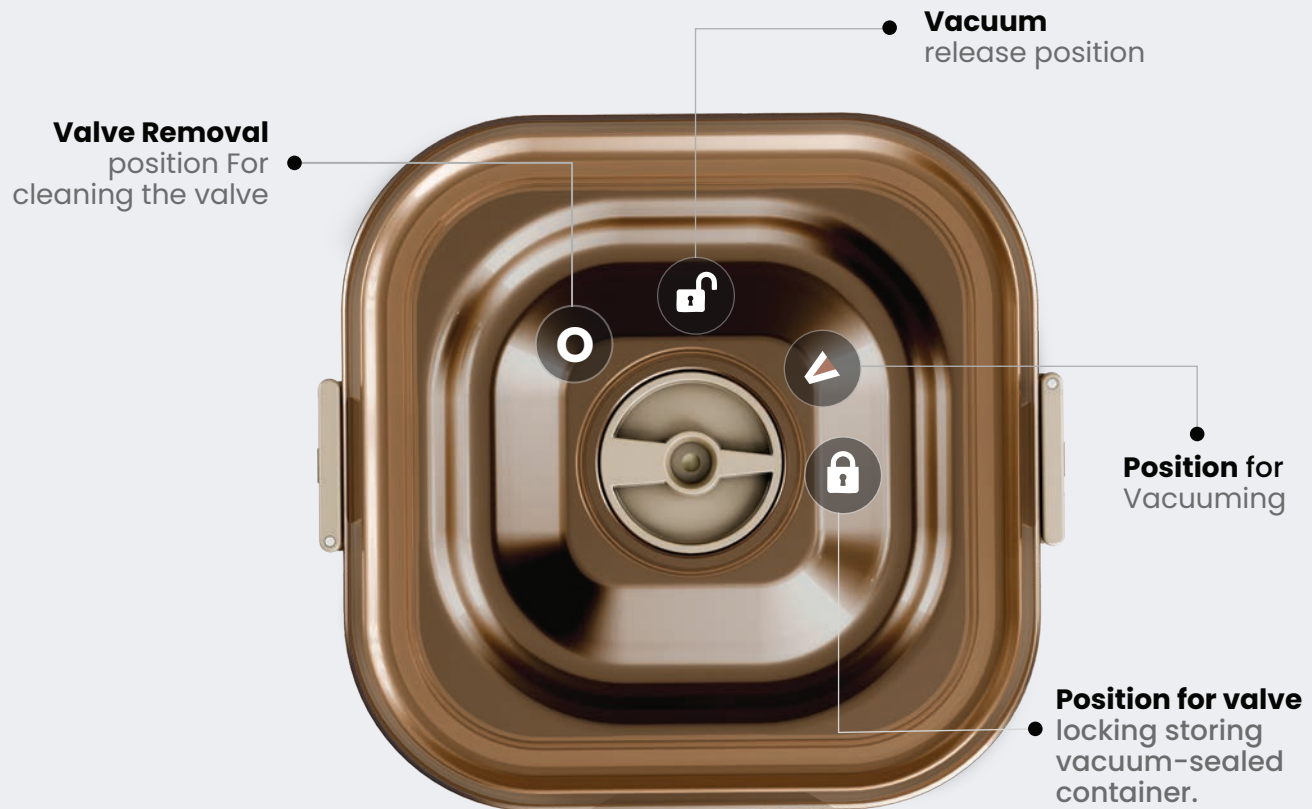
**Versatile & Durable:** Perfect for refrigeration, meal prep, leftovers – for home and professional use.

**Natural:** No additives, no preservatives— just real, wholesome food.



# vacSy® Lids

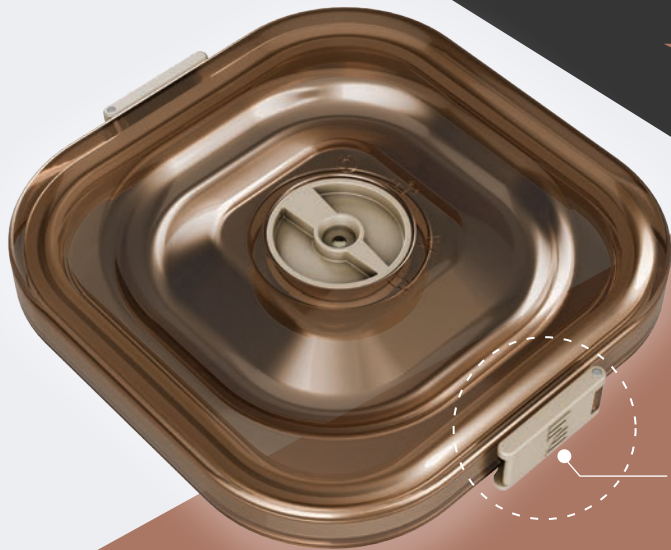
Healthy Inside. Sealed Tight.



VacSy® Lids are made from ECOZEN™ T100G Pro, an advanced bio-based copolyester that offers high heat resistance, exceptional transparency, and outstanding impact durability. This next-generation material is not only reliable in daily use, but also BPA-free and Eco-friendly supporting a healthier lifestyle and a more sustainable future.

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Each lid features vacuum valve, designed for efficient and effective air extraction when used with the VacSy® Pump Deluxe. By creating a vacuum-tight environment, this mechanism eliminates oxidation caused by air exposure, helping to slow spoilage and extend the natural life of your food.



The integrated clips are ensuring enhanced stability during transport. Whether you are meal prepping for the week, packing a healthy lunch for work, snacks for your kids at school, or organizing a picnic, the containers keep your food safe and fresh. And extra plus, they are extremely versatile - they can be used with our without the vacuum function depending on your needs.



# FOOD SHELF LIFE WITH vacSy®

(IN DAYS)



\* This table contains approximate values. It is assumed that food is stored at a cold-storage temperature between +3°C and +5°C. The preservation periods of food depend on the initial freshness of the products, the way they are prepared, and whether or not vacSy® procedures are carried out correctly. Pre-packed products must be consumed prior to the expiry date stated on the package. All data indicated here are the result of research by the "Università degli Studi", Milan, Italy

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# vacSy®

## Sized for Everything. Styled for Everywhere.

### VACSY® PRODUCT RANGE

Available in six different volumes to accommodate all your food storage needs (0.5L, 0.8L, 1.1L, 1.5L, 1.8L, and 2.3L).



**0.5L**

130x130x54mm  
VA-1305



**0.8L**

130x130x110mm  
VA-1385



**1.1L**

174.5x174.5x65mm  
VA-1711



**1.5L**

220x164x66mm  
VA-2215



**1.8L**

174.5x174.5x120mm  
VA-1718



**2.3L**

220x164x120mm  
VA-2223



**Three distinct lids**  
Each tailored for different container sizes and featuring an elegant amber/brown tone with gold/yellow accents.



**Stackable design for efficient space-saving storage**  
Both lids and containers can be neatly arranged to optimize kitchen space.

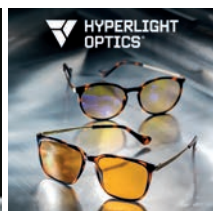


**Fully compatible with the VacSy Vacuum Pump Deluxe.**

Whether you're looking to simplify meal prep, reduce food waste, or ensure your ingredients stay fresher for longer, the VacSy Containers provide the perfect solution. Upgrade your kitchen with Zepter's cutting-edge vacuum technology and experience food preservation like never before.

**Zepter International** is a privately owned Swiss multinational company that was founded in 1986 by Mr. Philip Zepter. Since its establishment, Zepter International has evolved into a global, multi-branded corporation specializing in the production, distribution, and sale of premium consumer goods worldwide. This is primarily accomplished through its extensive proprietary sales network and high-end retail outlets.

From its inception in 1986, Zepter has remained steadfast in its mission to safeguard the most cherished and esteemed aspect of human life: health. We are dedicated to delivering unique and enduring solutions aimed at enhancing the quality and longevity of life. Our products have gained a worldwide reputation for their original design, exceptional quality, and the utilization of advanced technologies in their manufacturing processes. Zepter is an embodiment of excellence and a genuine commitment to promoting a beautiful and healthy lifestyle.





## ZEPTEP WORLDWIDE PRESENCE

**ALBANIA**, Living Longer, Exclusiv Sh.p.k  
**ALGERIA**, Newtech Algerie Division  
**ANGOLA**, Nebojsa CC  
**ARMENIA**, Travelon Ltd., Afina LLC  
**AZERBAIJAN**, Royal Home Design LLC  
**AUSTRALIA**, The Sixth Dimension Pty Ltd, Zepter World Australia  
**AUSTRIA**, Vienna  
**BANGLADESH**, Adora BD Limited  
**BELARUS**, Minsk  
**BELGIUM**, Haromed BVBA, Trendy Cook  
**BOSNIA AND HERZEGOVINA**, Sarajevo, Banja Luka  
**BULGARIA**, Sofia  
**CANADA**, Toronto  
**CZECH REP.**, Prague  
**CHINA**, Shenzhen Shande Brothers Medical Biotechnology Co.Ltd, Jesa Industrial Limited  
**CROATIA**, Zagreb  
**CYPRUS**, Life's Quality Ltd  
**DOMINICAN REPUBLIC**, Medicaluz  
**DENMARK**, Govinda Consult APS  
**EGYPT**, Cairo  
**ESTONIA**, Tallinn  
**FRANCE**, Paris HITEC Environment  
**GEORGIA**, Limited Liability LLC  
**GERMANY**, Sollingen, Sefeld MZV Deutschland GmbH  
**GUADALOUPE**, SAS BEE'CONFORT  
**HOLLAND**, Beauty Injection, Trendy Cook, Haromed BVBA  
**HONG KONG**, Wessen Group Limited, Jesa Industrial Limited, Solutions Health Care, Gold Beauty Ltd., SWAN GROUP ASIA LIMITED  
**HUNGARY**, Budapest  
**ISRAEL**, A.L.N. Import LTD  
**ITALY**, Milan  
**JAPAN**, Aglex Inc.  
**JORDAN**, Amman  
**KAZAKHSTAN**, Almaty  
**KOSOVO**, Living Longer, Exclusiv Sh.p.k  
**KUWAIT**, Healthy Home Trading Co.

**LATVIA**, Riga  
**LIBYA**, Newtech Algerie Division  
**LITHUANIA**, Vilnius  
**MACAU**, Wessen Group Limited  
**MACEDONIA**, Skopje, Exclusiv Sh.p.k  
**MALTA**, Ddellta Ltd.  
**MAURITIUS**, Nutri Health Co Ltd.  
**MAROCCO**, Lilimpharm  
**MOLDOVA**, Chisinau  
**MONGOLIA**, Standlab Co Ltd  
**MONTENEGRO**, Zepter d.o.o Podgorica, Exclusiv Sh.p.k  
**NAMIBIA**, Nebojsa CC  
**NEW ZEALAND**, AJE Lifestyles Limited  
**NORWAY**, Uno Vita AS, Nailit A/S  
**PHILIPPINES**, BCP Dermatological Corp  
**POLAND**, Warsaw  
**PRINCIPALITY OF MONACO**, Monte Carlo  
**ROMANIA**, Bucharest  
**RUSSIA**, Moscow  
**SERBIA**, Belgrade  
**SINGAPORE**, Zen'Yu Pacific Pte Ltd.  
**SLOVAKIA**, Bratislava  
**SLOVENIA**, Slovenj Gradec, Status d.o.o. Metlika  
**SOUTH AFRICA**, Nebojsa CC  
**SOUTH KOREA**, Seoul, Angel Korea Ltd., Dooil GL Co., LTD  
**SPAIN**, Madrid  
**SWEDEN**, Galo Medical AB,  
**SWITZERLAND**, Wollerau, Z-Elite GmbH, Life Resonance AG, Physiotherapie 011  
**TUNISIA**, Newtech Algerie Division  
**TURKEY**, Derma Medikal Kozmetik ithalat ihracat Ve Tic.Ltd.Şti.  
**UAE**, Scarlette Trading Co., Zepter ME Trading LLC, Jashanmal National Company LLC  
**UK**, Colour Ministry,UK  
**UKRAINE**, Kiev USA, North Bergen  
**UZBEKISTAN**, Tashkent  
**ZIMBABWE**, Nebojsa CC



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Your choice to a **healthier**  
more **sustainable** lifestyle



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