

Why Choose Thrive Life Products?

Fresher than "Fresh"

If you don't think freeze dried foods compare to fresh, think again! The natural taste and nutrition of our foods are preserved during the freeze drying process. While fresh foods start losing flavor and nutrients the moment they're picked, THRIVE stays healthy and fresh-tasting for years to come. Take a look at the journey your "fresh" food takes from farm to fork compared to THRIVE—you might be surprised at what you find!

Healthy

It's obvious that eating THRIVE is better for you than chowing down on processed or fast food. But have you thought about how THRIVE stacks up against the grocery store? THRIVE foods typically keep their fresh taste and nutrients better than their produce aisle counterparts, and they aren't full of harmful additives and preservatives. You can rest easy knowing that THRIVE is the healthy choice for your family.

Family Time or Prep Time

An extra 30 minutes can make all the difference. It's time to help the kids with their homework, give dating advice to your teenager, or get a game of cards going (even though it's a weekday). But no, instead you've gotta prep the veggies, brown the hamburger, scramble to find something to replace the broccoli that went bad...our head is spinning just thinking about it. And that's why we prep our food for you. So go ahead and pull out the board games. You've got time.

Prepped for You

Cooking with Thrive Life means never having to do those dreaded kitchen tasks. Which one are you most excited to see go?

Cost Efficient

How do you balance convenience, nutrition, and food quality without breaking the bank at the grocery store? It's easy with THRIVE. Take a look below at a few of the ways THRIVE can stop the drain on your wallet and shrink your grocery bill.

- **Waste Not**

What would you change if you learned ¼ of your food budget was going straight into the trash? American households throw out a shocking 25% of their food on average—over 30 lbs a week!—and most of it comes from foods that spoil before they ever get to the plate. That's an average \$2,000 a year families fork out on food that never reaches the fork!

- **The New Fast Food**

The average American eats fast food 159 times a year—that's at least 3 times a week. With fast food running \$5-10 a meal, that can add up to around \$100 a month per person! With THRIVE, there's no need to spend that much for quick meals; everything you need for fast, filling meals is already in your pantry.

- **Beat the Impulse Buy**

Using THRIVE means fewer grocery store visits, which not only saves on gas money, but also removes the notorious temptation of impulse buys. Studies show that anywhere from 20–70% of all purchases are impulse buys, and that the average person spends \$114,293 on impulse buys in their lifetime! By getting your food shipped to you, you'll stay out of stores and save big.

Tasty

The number one reason you'll never go back after trying THRIVE is its unbeatable taste—even fresh foods can't compare! THRIVE foods are freeze dried at their peak state to capture that fresh taste that grocery store produce has lost in its journey of several weeks and thousands of miles to the store. That makes for some big smiles at the dinner table. Our research and development team is committed to finding the best-tasting foods in the world, and our in-house chef's culinary team makes sure each food will create meals that look, smell, and taste fantastic. But don't take our word for it—see what people are saying about the taste of THRIVE.

Food is for Eating

When you purchase food, it should last, right? Too many people end up throwing out veggies and fruits because they simply don't have time to use them. We thought to ourselves, "Hmmm...we like to eat food. How do we do more of that?" We stumbled across freeze drying, and after years of rocket science research, lab tests, expert analysis, picky eater taste tests, and busy mom's stamp of approval we perfected the art of long lasting food. You get strawberries that keep their tart yet sweet flavor, mushrooms that maintain their shape, and nutrition that is ready for your kid's plate. With Thrive Life's freeze dried food, you can actually eat what you buy.

The Delivery Service

Between soccer practice, piano lessons, doctor's appointments, and finding a moment for some peace and quiet...life gets busy. The Delivery Service takes one of the most hectic chores off of your plate: grocery shopping! In just a few minutes you can pick your products and schedule a shipment of simple, clean, and long lasting ingredients to be delivered right to your door. You have full control of your Delivery Service. You pick the products, you pick the date your card is charged, and you can even skip a shipment or cancel at any time.

Quality

When you pick up a can of food at the store, do you know where it comes from, or what standards of quality it was held to? With THRIVE, you can. We painstakingly pick the very best products out there so you don't have to. You can be confident that every can contains only foods with the flavor, taste, color, and appearance that will create the best possible eating experience.

- **World Class Standards**

We couldn't be more proud of the high standards we uphold in the world class facility where we produce our foods. Here's a couple reasons why:

- **We Ace Our Audits**

THRIVE undergoes an annual audit from a third party organization for quality control, sanitation, and food safety. We scored 98% on our 2014 audit, and we've never scored below 95%!

- **FDA & USDA Certified**

All our foods are FDA certified, and our meats, poultry, eggs, and organic products are USDA certified.

- **Gluten-Free Certified**

Our gluten-free products and procedures are certified through the Gluten Intolerance Group. In fact, we test at 5 parts per million on our products, far below the required 20 ppm!

- **Picking the Best**

There's a lot that goes into selecting new THRIVE products to make sure they're in keeping with our high expectations of quality. Take a look at some of the factors at play in selecting each new THRIVE food.

- **Taste & Appearance**

Every new product goes through several phases of testing by our R&D department, culinary team, and outside groups to make sure it looks and tastes great.

- **Source**

We won't accept products sourced from China, or anywhere else that we can't be sure of their high quality. We source our foods within the USA whenever possible!

Convenience

Our culinary team works with (and in many cases, formulates) new products to make sure they're easy to cook with. They also create tasty recipes for every new product!

Health

We make sure new products are non-GMO, have no MSG, and have no hydrogenated oils, preservatives, or artificial flavors or colors whenever possible.

All in a Day's Work

Every step of the way from ingredient to packaged product, we follow strict procedures to make sure our customers get the very best.

Step 1

The moment the product arrives at our facility, we inspect the trucks to make sure the food was packed and transported correctly, and not with items that could harm the foods.

Step 2

We inspect every lot of product and compare it with control samples to make sure the taste, color, size, and appearance all meet our high standards so we can send it to production.

Step 3

Before production, the room is inspected to make sure all equipment and working surfaces have been sanitized and are working properly.

Step 4

Production rooms are inspected every hour to ensure that equipment is working properly, employees are following procedures, and cans are being packed correctly to ensure the optimal shelf life.

Step 5

We perform shelf life testing on our products after different intervals of time to make sure they maintain their quality and freshness throughout the stated shelf life.

Versatile

Food should be made to fit your lifestyle—not the other way around. That's why THRIVE gives you the simple ingredients for you to make food exactly the way you want it. You don't even have to worry about what's in season! Our foods are made to go anywhere and do anything you can, so here are just a few of the many ways you can get creative in the kitchen with THRIVE.

Snacking Made Easy

Kids eat the fruits and even veggies right out of the can! Because they don't need to be refrigerated, they're perfect for sticking into school lunches or baby bags. Replace junky chips and cookies with THRIVE fruits and yogurt bites mixed with granola, dry cereal, or pretzels. Plus, no sticky fingers!

Start Out Right

Begin the morning by sprinkling THRIVE fruits into oatmeal, cooking them into waffles or pancakes, or adding them to cold cereal or yogurt for an added boost. THRIVE eggs scramble up great or make tasty omelets combined with your favorite THRIVE cheese, veggies, and Ham Dices or Sausage Crumbles.

Blend It In

THRIVE fruits make easy smoothies in minutes with no cleanup, and you can add our Spinach or other veggies to up the health without affecting the taste.

Better for Baby

Get rid of those costly baby foods full of preservatives. Just blend our fruits and veggies with water for instant, natural baby foods that you can feel good about feeding to your little ones.

Outdoor Approved

THRIVE foods are lightweight and don't need to be refrigerated, making them perfect for hiking, biking, boating, and camping.

Crock Pot Cuisine

Toss THRIVE meats, veggies, bouillon, and seasonings in the crock pot in the morning and come home to a meal that tastes like you slaved over it all day!

Top It Off

Our meats and veggies are the perfect size for quick stir fry. Cook up your favorites to eat over rice, noodles, quinoa, or other grains.

Wrap It Up

No chopping means no-fuss burritos full of your favorite veggies, meats, beans, and cheese. Our Chopped Chicken makes for kid-friendly quesadillas, or add THRIVE eggs for breakfast burritos on the go. Add taco seasoning to our Ground Beef and heat up one of our sauces for enchiladas in no time!

Powder Power

Our fruits and veggies are easy to blend or crush into powder. Try sprinkling powdered veggies into dishes for the picky eaters at the table, or mixing it with bread crumbs for tasty breading for meats. Fruit powders add natural color and flavor to frosting, yogurt, ice cream, and more.