



Innovative Easy Grip Waterless Airlock Fermentation Lids Launched by Brillenti

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Brillenti, maker of innovative healthy kitchen products has today launched its Easy Grip fermentation lids. The lids are designed to do the fermenting work for the user and make fermenting easy and low maintenance. The product has been in design and development for a year and Greg Pippin, the owner is convinced these brand new lids will become extremely popular among those people who ferment vegetables.

“Our fermentation lids have been carefully designed to make the fermentation process easy and enjoyable,” said Greg Pippin, owner of Brillenti. “The center valve will automatically release built up gases but blocks oxygen from entering the ferment. This prevents mold and removes the need to do the daily maintenance of burping the lids. Our mission with these is for the lids to do all the fermenting work.”

Until now, the problem with fermenting at home is that the process is time consuming and requires daily maintenance. Every day the lids need to be removed and replaced on the jars of vegetables to allow the carbon dioxide gases to escape. When this is not done, the fermenting brine liquid can leak out onto the

counter or the jar can sometimes break. These new Brillenti Easy Grip fermenting lids look to solve those problems and make the process easy, Greg states.

The 4 tab Easy Grip design of this product allows for comfortable easy removal of the lid should the lid become stubborn to remove at the end of a ferment. The design also includes upper edges that are rounded and smooth unlike all others on the market which have sharp edges.

Fermentation is the process of healthy bacteria expanding rapidly in a culture of vegetables and eating these fermented foods provides a significant amount of probiotics back into the body. Sauerkraut is perhaps the most widely known fermented food but pickling and making Kimchi are other examples. Before these lids, the primary options for those wanting to make fermented vegetables were to either manually open the lids daily or use a water fill bulky airlock lid. These are the primary problems that Brillenti is attempting to remove.

Greg further explained, "Our modern lids are low profile, which allows the filled jars to be easily placed in a cupboard as we describe on our site here: <https://www.brillenti.com/easy-grip-fermenting>. This replaces the need for those tall, hard to use water filled airlocks which do not allow a filled jar and lid to be placed in a cupboard as it is too tall. We have worked hard over the past year to create a design which is easy to use, requires little time and eliminates the hassles associated with other types of fermenting lids."

Brillenti is a family owned business providing kitchen products which make life easier. Its flagship product, the Easy Grip Lid, is designed to "let the lids do the work for you," as the company has stated. The owner has been active in the health and wellness industry for over 6 years providing organic foods and easy to use products and is now publishing information on the product on its blog. Those interested can find out more about Brillenti at their website brillenti.com.

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Brillenti

Brillenti's mission is provide brilliantly designed products for Kitchens. Our products do the work for you.

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