

How To Use Dry Age Beef Bags (Using a Chamber Vacuum Packer)



1. Select your preferred meat to Dry Age. (Rib-Eye, Sirloin, Pork Loin)
2. Roll back the opening of the Dry Age Bag so that you can easily slide the piece of beef into the bag.
3. Make sure the meat is pushed right to the bottom of the bag firmly and smooth the Dry Age Bag and press firmly against the meat to remove any air pockets.
4. We advise that there needs to be approximately 12cm between the seal and the meat. If the bag is too long then please cut accordingly.
5. Using a Chamber Vacuum Sealer draw the air out of the bag and seal. (Only a light vacuum is needed)
6. Ensure that the seal is secure and there are no leakages. We recommend a second seal.
7. Now carefully place the meat in the Dry Age Bag onto a wire rack in a well ventilated refrigerator.
8. During the first 5 days a bond will form between the meat and the Dry Age Bag and the meat will darken and look sticky.
9. We recommend if you are using beef then the average time for keeping the beef in the bag is between 25-30 Days.
10. After the preferred time has ended then take the meat out of the Dry Age Bag and trim any of fat/crust off the outside of the meat if you want. This is not harmful to eat.



**Dry Age Beef Vacuum Bags
200X400 50 Per Pack**



**Dry Age Beef Vacuum Bags
250X400 50 Per Pack**



**Dry Age Beef Vacuum Bags
250X550 50 Per Pack**



**Dry Age Beef Vacuum Bags
300X600 50 Per Pack**