

Packing Dry Foods In Mylar Bags With Oxygen Absorbers:

Follow these steps to safely pack dry foods:

1. Pack foods well within their useful shelf life (use by date). Make sure they are completely dry.
2. **Choose the size of Mylar storage bag** you will use. If you are using bags larger than 1 gallon, place them in a bucket for support.
3. Place the food in the bag. Do not overfill. Leave room for sealing.
4. Check the inside lip of the bag for small food particles that can interfere with the seal. Clean the inside of the bag with a dry cloth, if needed.
5. **Add oxygen absorbers** on the top of the food in the Mylar bag. DO NOT OPEN the individual foil packed absorber, the contents are not edible.
6. **Heat seal the Mylar:** I use hair straightening tongs, but if you are using an iron, check the seal thoroughly to be sure it is completely sealed.
7. **Label the bags** with the contents, date sealed and a use by date.
8. If using buckets (a good idea as they keep out mice/rats etc), seal the FOOD GRADE bucket with a lid. Bunnings sell these, or you can purchase them second hand much cheaper from bulk food packaging companies (foods like, olives, potato salad, but you will need to sterilize them, etc)...
9. Store the sealed bags or buckets in a cool, dark and dry place. Place them off the floor, elevated on a shelf to allow air circulation around and under the buckets or bags.
10. **Rotate foods**, using within their storage shelf life.



🔒 <https://www.bunnings.com.au/handy-pail-> 90% ... ☆ 🔍 best type mylar →

Handy Pail 2.3L Handy Pail With Lid

I/N: 4480008



\$3.68

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