



## Vacuum Packaging in some steps to achieve an optimal seal

### First step

Insert the product into the pouch.

### Second step

Insert the bag in the vacuum sealer chamber and place it on the sealing bar.

Leave a minimum of 1" of space between the seal bar and the top of the bag. Ensure the upper and lower parts of the bag opening are as aligned as possible.

Ensure your product is as straight as possible relatively to the seal bar. Use filler plates if needed. If needed, use a tilted insert for liquid foods.

### Third step

Select your vacuum settings.  
(see recommendations below)

### Fourth step

Close the lid.  
(press down until it's held by the vacuum)

### Fift step

The lid opens automatically when the cycle is complete.



## Recommendations to help you save everything

### Bags

Choose the appropriate bag size to reduce your costs, overpackaging and offer an attractive presentation.

Electric cut-off option: Pre-cuts the excess portion of the bag above the second seal line.

Avoid contaminating the sealing area of the package or clean it, if necessary, before vacuuming. This will prevent seal quality problems, which could be the cause of slow leaks, bubbles, non-symmetrical lines or weak seals.

### Filler Plates

Filler plates reduce the volume of the chamber and help to position the product correctly on the sealing bar. This will allow for a faster cycle since less air needs to be pumped out of the chamber.

### Vacuum Packaging

Ideally, products should be cold or at room temperature.

After the vacuum cycle, check to see if the product is completely tightened in the bag. If not, there may be a leak (sealing area or damaged bag) or the vacuum percentage is too low. The more you reduce the amount of air in the pouch, the longer your products will last. For sensitive products (i.e. Fresh sausages or pastries), we recommend combining vacuum sealing with gas flush to avoid crushing them.

You can determine that the seal is of good quality when it's clear, without chimneys, and cannot be torn.

Extended shelf life by 2 to 5 times!

## Average shelf life of vacuum-sealed products according to the type of food

Food	Storage in the refrigerator		Storage in freezer	
	Normal	Vacuum sealed (entre 1° et 4°C)	Standard container or bag	Vacuum packaging
Beef & veal	2-4 days	5-8 days	10-12 months	2-3 years
Ground meat	1-2 days	5-8 days	2-3 months	
Pork	2-4 days	10-14 days	8-12 months	
Fresh poultry	2-3 days	10-14 days	1 year	
Smoked meats	1-3 weeks	3-8 months	2-3 months	
Deli sliced meat	1-4 days	3-8 months	1-3 months	
Fresh fish	3-4 days	4-6 days	2-6 months	
Smoked fish	1-2 weeks	1-3 weeks	2 months	
Seafood	1-2 days	4-6 days	2-4 months	
Green vegetables	3-14 days	1-4 weeks	10-12 months	
Hard cheese	2-5 weeks	6-12 weeks	2-3 months	
Pizza	2-7 days	1-3 weeks	3-4 months	

Health Canada, (2017, July 05), <https://www.canada.ca/en/health-canada/services/general-food-safety-tips/safe-food-storage.html>.  
 Produits aériens (n.d.), [https://microsites.airproducts.com/com/map\\_selector/results/Raw\\_Red\\_Meat.htm](https://microsites.airproducts.com/com/map_selector/results/Raw_Red_Meat.htm)

Note that all vacuum-sealed foods must be of high quality, fresh and prepared in a sanitary manner to achieve optimal shelf life. In addition, shelf life can be affected by product freshness, acidity, pH level, temperature, ingredients and the type of bag used, which explains the width of some intervals. Modified atmosphere packaging (MAP) will help achieve the highest interval point. The freezer shelf life indication is relative to quality. Vacuum sealing is not a substitute for canning. Perishable foods must be refrigerated.

\*The above recommendations are for guidance only; please refer to your food health agency to obtain the required certifications for retail sale.

## Vacuum Percentage by Food Type

	Meat	Fish & Seafood	Cheese	Vegetables	Soups, Sauces, Liquids Over 80°C	Soups, Sauces, Liquids Over 40°C	Soups, Sauces, Liquids at Room Temperature	Non-Food Items
Vacuum level (%)	99,5	97	94-99	70-85	50	93	96	Sharp items: 30-70 Round items: 95-99
Vacuum plus (seconds)	5	0	5	0	0	0	0	0

### Notes:

When packaging liquid products, the vacuum lowers the boiling point, which results in the creation of bubbles in the pouch. If your vacuum packaging machine has a transparent lid, you can see this process. A good vacuum setting prevents the liquid from boiling.

To seal liquid products such as soups and sauces, use a tilted insert to avoid spills, available as an option with Sipromac machines.



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