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› Dry-Packs 5 Gallon Mylar Bags with Oxygen Absorbers Instruction Manual

Dry-Packs 10 5 Gallon 20x30 Mylar Bags with Oxygen Absorbers

Dry-Packs 5 Gallon Mylar Bags with Oxygen Absorbers Instruction Manual

Model: 10 5 Gallon 20"x30" Mylar Bags with Oxygen Absorbers

[Dry-Packs Official Website](#)

1. INTRODUCTION

This manual provides instructions for the proper use and care of your Dry-Packs 5 Gallon Mylar Bags with 2000cc Oxygen Absorbers. These products are designed for long-term food storage, protecting contents from light, moisture, and oxygen to maintain freshness and extend shelf life.



Image 1.1: Dry-Packs Mylar bags and oxygen absorbers for food storage.

2. PRODUCT FEATURES

- **Heavy-Duty & Versatile Mylar Bags:** Each 20"x30" mylar bag is 4.3 mil thick, offering exceptional durability and puncture resistance. They protect against light, moisture, and oxygen, crucial for long-term food preservation.
- **Reusable & Sealable:** These 5-gallon mylar bags can be heat-sealed with a hot iron and resealed after opening.
- **Oxygen Absorbers Included:** Each package includes 2000cc oxygen absorbers to maintain an airtight seal for effective food preservation.
- **Comprehensive Protection:** Each 2000cc Oxy-Sorb oxygen absorber features an indicator pill to monitor oxygen levels, ensuring optimal conditions for long-term food storage.
- **Generous Capacity:** Each set includes 10 large 5-gallon mylar bags, suitable for storing grains, rice, oats, coffee beans, nuts, and other dried foods.



PRODUCT FEATURES

DRY-PACKSTM

Image 2.1: Product features including dimensions and included components.

3. PACKAGE CONTENTS

Your Dry-Packs Mylar Bag kit includes:

- 10 x 5 Gallon Mylar Bags (20"x30")
- 10 x 2000cc Oxy-Sorb Oxygen Absorbers

4. SETUP AND PREPARATION

4.1 Inspecting Bags

Before use, carefully inspect each Mylar bag for any visible damage, such as pinholes or tears, especially along the fold lines. While these bags are durable, manufacturing or shipping can sometimes cause minor imperfections. A simple test involves placing a flashlight inside the bag in a dark room; any light visible from the outside indicates a potential leak. Do not use damaged bags for long-term food storage.

4.2 Preparing Food

Ensure all food items are completely dry before placing them into the Mylar bags. Moisture can lead to spoilage even in an oxygen-free environment. Dehydrated foods, grains, beans, pasta, and coffee beans are ideal for storage.

5. OPERATING INSTRUCTIONS

Follow these steps for effective long-term food storage:

1. **Place Food in Mylar Bag:** Open the Mylar bag and carefully pour your dried food item into it. Ensure not to overfill, leaving enough space at the top for sealing.
2. **Add Oxygen Absorber:** Immediately after filling, place one 2000cc oxygen absorber into the bag with the food. Oxygen absorbers begin working upon exposure to air, so minimize their exposure time before sealing.
3. **Remove Excess Air:** Gently press out as much air as possible from the bag before sealing. This helps the oxygen absorber work more efficiently.
4. **Heat Seal the Bag:** Use a hot iron or a dedicated heat sealer to create a strong, airtight seal across the top of the bag. Ensure the seal is continuous and free of wrinkles. For best results, create a double seal.

HOW TO USE

1. Place Food in Mylar Bag



2. Add Oxygen Absorber



3. Heat Seal the Bag



Image 5.1: Step-by-step guide for using Dry-Packs Mylar bags.



Increase Shelf Life, Maintain Food
and Nutrients freshness.
PREVENT FOOD SPOILAGE.

Image 5.2: Adding an oxygen absorber to the Mylar bag.



Image 5.3: The process of sealing a Mylar bag with an oxygen absorber.

6. MAINTENANCE AND STORAGE

6.1 Storing Sealed Bags

Store sealed Mylar bags in a cool, dark, and dry place, ideally within a rigid container like a 5-gallon bucket to protect them from rodents, insects, and physical damage. This also helps prevent light degradation of the food and bag material.

6.2 Storing Unused Oxygen Absorbers

Oxygen absorbers are sensitive to air. Any unused absorbers should be immediately resealed in an airtight container, such as a vacuum-sealed bag or a glass jar with a tight-fitting lid. The indicator pill on the absorber will change color (typically from pink to blue) when exposed to oxygen, indicating it is no longer effective. Discard any absorbers that have changed color.

6.3 Reusability of Mylar Bags

Dry-Packs Mylar bags are reusable if they are opened carefully and remain undamaged. After emptying, clean the bag thoroughly and ensure it is completely dry before reusing. Inspect for any new damage before each reuse.

7. TROUBLESHOOTING

7.1 Light Visible Through Bag

If you observe light coming through the Mylar bag, especially along fold lines or seams, the bag may have pinholes or a compromised barrier. Such bags are not suitable for long-term food storage as they will not maintain an oxygen-free environment. It is recommended to discard or use these bags for short-term storage of non-critical items.

7.2 Bag Does Not Achieve a Vacuum Seal

A common misconception is that Mylar bags must achieve a hard vacuum seal to be effective. While some bags may appear vacuum-sealed, it is not always an indicator of success or failure. Air is composed of approximately 21% oxygen and 78% nitrogen, along with other trace gases. Oxygen absorbers remove only the oxygen. Therefore, even if all oxygen is removed, the remaining nitrogen and other gases will still occupy space, preventing a complete vacuum. The primary goal is oxygen removal, not a visible vacuum seal. As long as the bag is properly sealed and the oxygen absorber was fresh, the food will be protected.

8. SPECIFICATIONS

Attribute	Detail
Brand	Dry-Packs
Model Name	10 5 Gallon 20"x30" Mylar Bags with Oxygen Absorbers
Material	Mylar, Oxygen Absorbers
Capacity	5 Gallons per bag
Product Dimensions (W x H)	20" x 30" (each bag)
Mylar Thickness	4.3 mil
Oxygen Absorber Size	2000cc (each)

Number of Items	10 Mylar Bags, 10 Oxygen Absorbers
Closure Type	Heat Seal (Fold Top)
Reusability	Reusable (if undamaged)
Microwaveable	No

9. WARRANTY AND SUPPORT

For information regarding product warranty, returns, or customer support, please refer to the Dry-Packs official website or contact your retailer directly. Keep your purchase receipt for any warranty claims.

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