Posse+Plus, Wood County Texas

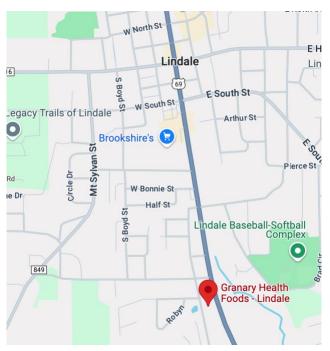
Bulk Buying and Vacuum Packaging

One of the most inexpensive ways to store bulk food is to use a vacuum machine for packaging or to buy pre-packaged vacuumed food.

Brown rice and whole wheat flour have a tendency to become rancid in long term storage. White flour will lose its potency and will not rise well after a couple years of storage however, it still can be used for pancakes. Hard red wheat will store for many more years and can be ground into whole wheat flour as needed. Dried beans will become tougher the longer they are stored. Prices are as May 2024.

Sam's Club (Several items are online only.) https://www.samsclub.com/

Pinto Beans, 12 lbs., \$9.28
White Rice, 25 lbs., \$12.98
White Flour, 12 lbs., \$6.72
Granulated Garlic, 26 oz., \$7.98
Ground Black Pepper, 18 oz., \$6.28
Granulated Sugar, 10 lbs., \$8.64
Quick 1-Minute Oats, 10 lbs., \$11.24
Creamy Peanut Butter, 40 oz., \$8.12
Instant Mashed Potatoes, 3.25 lbs., \$8.78
Coconut Oil, 56 oz., \$8.98
Salt, 64 oz., \$2.18
Pasta Variety, 6 lbs., \$8.52
Vegetable Oil, 192 oz., \$11.48



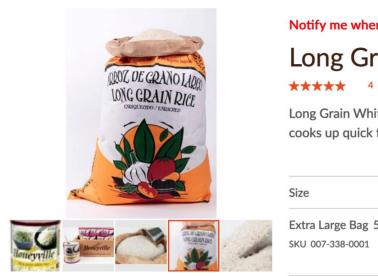
The Granary Health Food Store

(1301 S Main St, Lindale, TX 75771) (2310 E Front St, Tyler, TX 75702) (2324 Blue Mountain Blvd, Tyler, TX 75703) (311 Tuttle Cir, Longview, TX 75605)

Honey 1 gallon, \$65.00 Hard Red Wheat, 25 lbs., \$27.00 White Long Grain Rice, 25 lbs., \$81.25 Regular Rolled Oats, 25 lbs., \$31.25 Organic Pinto Beans, 25 lbs., \$66.25 Organic Black Beans, 25 lbs., \$53.75

Honeyville https://shop.honeyville.com/

Food Storage: When it comes to food storage products, Honeyville is second to no one. We offer a superior line of freeze dried and dehydrated fruits, vegetables, meats, powders, and meals. Our products provide exceptional quality and shelf life as well as delicious tastes. Whether you're shopping by the can or the pallet, we've got you covered with one of the largest selections of shelf stable foods and grains. We ship your entire order, no matter what size or amount, anywhere in the contiguous United States via ground shipping services for only \$8.99.



Notify me when this product is in stock

Long Grain White Rice

Long Grain White Rice is an excellent source of nutrition and cooks up quick for any mealtime.

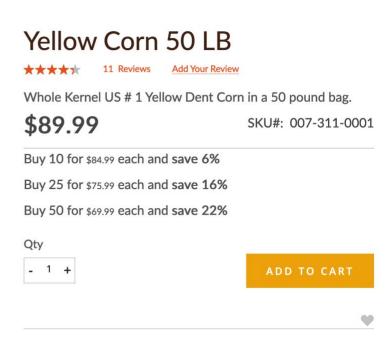
OUT OF STOCK

Add Your Review

Size	Price
Extra Large Bag 50.00 lbs	\$84.99
SKU 007-338-0001	
	er er

Shelf-Life: Long Grain White Rice in a can will store for 10 to 15 years in a sealed #10 can (oxygen absorber included) under ideal storage conditions (cool, dry place). In a large bag it will store for 1 year in a sealed 50 pound bag under ideal storage conditions (cool, dry place).









\$59.99

Out of stock

Shelf-Life: Stores for 10 to 15 years in an unopened sealed can (oxygen absorber included) under ideal storage conditions (cool, dry place).

Buy a case of 6 for \$78.25 (1)

Extra Large Bag 50.00 lbs

SKU 007-334-0001



6 Gallon Food Storage Bucket

★★★★ 16 Reviews Add Your Review

One 6 Gallon bucket for storing dried foods, grains, beans, rice and more.

Size	Price	Qty	
Bucket w/ Regular Lid 4.00 lbs SKU 007-392-0011	\$19.49	- 0 +	
Bucket w/ Gamma Lid 4.00 lbs SKU 007-392-0006	\$25.49	Out of stock	

Azure Standard www.azurestandard.com

quitman tx

Q

Winnsboro Drop

(Closest Drop to consider joining)

Drop Fee: None **Shipping Fee:** 8.5%

Coordinator: Rikki Ritterbach, rikkiritterbach@live.com

Note: Members need to be at the drop site at the time of delivery to help unload the truck. However, the delivery time displayed at the time that you checkout almost always changes so you'll need to be a little flexable in order to meet the truck. If you're not able to meet the truck at the actual drop time, please find someone to meet the truck for you or contact me ahead of time to make other arrangements. The best way to reach me is via text message. Rikki 406-390-4341

Azure is a different kind of company born of a different mindset and held to a different standard. You know us as a natural health food distributor bringing bulk and specialty health foods to communities all across the nation.

We are also different in how we bring food to you. Instead of using a middle man or expensive shipping, we make it affordable to pick up all your groceries, even bulk quantities, at one of our community delivery drop sites.

Take a look at our <u>interactive Drop Pickup</u>
<u>Location Finder Map</u> to discover whether
there's a drop point near you. You'll find we
cover most of the lower 48 states, plus make
deliveries to barge lines so even folks in Alaska,
Hawaii, and other islands can get Azure food.
What areas we don't cover with truck deliveries
can certainly receive shipments by parcel
carrier such as UPS or USPS.



Azure Market Organics Coconut Oil, Expeller Pressed, Organic

♥ 5302 ★ ★ ★ ★ ★ 284 reviews

32 oz glass	64 oz glass	1 gal	4 x 1 gal	5 gal
\$7.73	\$12.53	\$14.94	\$54.76	\$62.44
\$0.24/ounce	\$0.20/ounce	\$0.12/ounce	\$13.69/ounce	
12 x 32 oz glass	6 x 64 oz glass	268.8 gal Tote		
\$75.17	\$92.06	\$2,178.01		
\$0.20/ounce	\$0.24/ounce			

At Azure we are very, very careful about the products we put our name on. We buy our bulk coconut oil from sustainable producers in the Philippines and each batch is tested and held to the highest E.U. standards of Certified Organic purity. No chemicals are used in the extraction or refining of our oils.

Expeller Pressed Coconut Oil is a high quality coconut oil. It is made by mechanical pressing and contains no solvents or chemicals. This oil is not hydrogenated and contains no trans fats. In addition, because this oil is expeller pressed and refined, it does not contain a coconut taste, but has a neutral flavor.





Azure Market Organics Bread Flour 100% Whole White Wheat (Unifine), Organic

♥ 5198 ★★★★★ 136 reviews

\$1.52/pound



Azure Market Organics 100% Whole White Wheat Bread Flour (Unifine) is milled from hard white wheat. The main difference between this flour and 100% Whole Red Wheat Bread Flour is the color. This flour is usually preferred for light-colored breads like french bread and pizza crust. 100% Whole White Wheat Bread Flour (Unifine) has protein (about 12%) and fiber levels comparable to high protein Red Wheat Bread Flour, yet produces a bread light in texture and color.

Azure Market Honey, Raw, Clover

♥ 4294 ★★★★★ 113 reviews

2 lb bear	12 lb	6 x 2 lb bear	4 x 12 lb	60 lb
\$11.34	\$53.35	\$64.90	\$206.08	\$246.66
\$5.67/pound	\$4.45/pound	\$5.41/pound	\$4.29/pound	\$4.11/pound

Raw Honey in it's natural state, varies in color and flavor with each small, hand extracted batch. Why does the color change from batch to batch? The color of the honey is directly related to the kind of flowers the bees have been visiting. Clover honey is very light colored (often called "white" honey) and is very mild. The Wildflower Berry honey can be anywhere from medium dark to very dark and has a stronger flavor than Clover Honey.

There is nothing in the bottle that the bees didn't put there.

- Kosher
- · Honey Bear is BPA Free

Country of Origin(s): United States of America, Mexico



Azure Market Organics Whole Yellow Corn, Organic

♥ 4176 ★ ★ ★ ★ ★ 158 reviews



Organic Whole Yellow Corn is ideal when grinding in a grist mill for fresh cornmeal, fresh ground corn flour or soaking overnight to use in recipes such as soups.

- Organic
- Non-GMO
- · This yellow corn organic has been field dried.

Price is FOB Moro, Oregon for customers purchasing the 2000 lb size Tote. Customers are responsible for freight charges based on chosen method of delivery from our warehouse to their destination. Receiving customer must have a Forklift, or Dock to unload. Please call for your shipping quote.



Azure Market Pinto Beans

▼ 2847 ★ ★ ★ ★ ★ 53 reviews

5 lb

\$7.18

\$1.44/pound

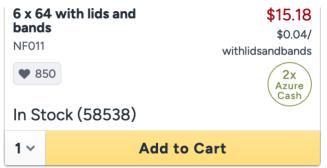
\$1.60/pound

Azure Market pinto beans are small and beige with brown streaks when dry, but they turn fully brown when cooked. They're the most commonly consumed bean in northern Mexico and the southwest US, and are especially popular in Mexican *chili con carne*.

Like most beans, they're high in protein, dietary fiber, and several vitamins and minerals including phosphorus, manganese, and folate (vitamin B9). Our Azure family particularly loves that a meal of pinto beans and corn tortillas or cornbread provides all nine essential amino acids, making this pairing a great alternative for vegetarian or vegan diets.

Cooks in northern Mexico use pinto beans in just about anything, and you can too! They taste great in chilis, casseroles, soups, and salads—or you can refry or mash them for a protein-rich spread. And while plain, unseasoned pinto beans won't turn heads, it doesn't take much to change them from ordinary to extraordinary. Try adding some chipotle pepper while cooking and sprinkle some cheese overtop for a simple yet tasty side to any Mexican-style meal

Azure Canning Co. Canning Jars, Half-Gallon, Wide Mouth (with lids & bands)





Packaging & Supplies Plastic Bucket, No Lid, 5 Gallon

▼ 4813 ★ ★ ★ ★ ★ 229 reviews

5 gal bucket
\$7.22
\$7.22/unit

3 x 5 gal bucket
\$20.55
\$6.85/unit

10 x 5 gal bucket
\$61.73
\$61.77/unit

These empty plastic pails/buckets can serve many functions including food and water storage. FDA approved resin makes these plastic pails/buckets perfect for food storage. They have a very sturdy handle. Nests into similar buckets for convenient storage when not in use.

Lid is sold separately. See PS093 for the clamp on lid

Holds 5 gallons. Plastic thickness is 90 ML.

- · Country of Origin(s): USA, Canada
- BPA Free



Gamma Gamma Seal Lid for 2 Gallon Pail

♥ 2348 ★ ★ ★ ★ ★ 133 reviews

1 ct \$6.25 \$6.25/coun

3 x 1 ct \$17.06 \$5.69/count

15 x 1 ct \$76.76 \$5.12/count

The Gamma Seal lid transforms your pail/bucket into an airtight and leak proof heavy-duty storage container. This lid is the only easily resealing lid on the market. It is easy to open and close. Fits only a 2 gallon pail or bucket. Leak proof and airtight seal.

Excellent for literally thousands of storage applications. The resilient elastomeric gaskets keep air and contaminants out, while protecting the contents. Stackability is also a handy feature!

Air tight, screw on lids from Gamma, THE GAMMA SEAL LID FITS STANDARD 9 3/8" 2 GALLON DIAMETER PLASTIC PAILS. Gamma Seal lids will only fit 2 gallon buckets. Made with durable, heavy-duty plastic, this patented lid creates an air-tight seal once screwed on, making an excellent option for food or dry storage. Assembly is easy, simply push down on the outer threaded rim to attach to the bucket (Use rubber mallet if needed), then just screw on the removable lid to transform 2 gallon buckets into leak proof storage.

Packaging & Supplies OxyFree Oxygen Absorbers 2,000 cc for 5 Gallon size containers



10 ct \$6.05 \$6.05/count 24 x 10 ct \$112.30

Packaging & Supplies Mylar Bags, Zipper Top, 5.25 mil, 20 x 30 (5 Gallon)



50 ct \$91.94 \$1.84/count 4 x 50 ct \$329.74

Walmart Online www.walmart.com

Long Grain Enriched Rice, 20 lbs., \$11.14 Pinto Beans, 20 lbs., \$14.94 Iodized Table Salt, 25 lbs., \$49.99 Quick One-Minute Oatmeal, 10 lbs., \$27.90 Spaghetti, 1 lb., \$1.18 Iodized Table Salt, 25 lbs., \$49.99 Sugar, 25 lbs., \$19.97 Honey, 80 oz., \$18.87 Coconut Oil, 56 oz., \$13.63 Vegetable Oil, 1 gallon, \$9.87



LDS Online Home Storage

https://store.churchofjesuschrist.org/usa/en/new-category/food-storage/food-storage/5637169327.c

Most items are sold in a case of 6 #10 cans. Shelf life: Estimated shelf life of 30 years. Estimate assumes storage in a cool, dry place (below 75 degrees Fahrenheit).



Hard Red Wheat -Case of 6 cans

Hard red wheat can be used as part of your home food storage or basic food supply. Can be used for breads, other baked goods, and more. Each case contains 6 number 10 cans and has an estimated shelf life of 30 years if stored in a cool, dry place.

Food items cannot be shipped to addresses outside the United States.

CONTAINS WHEAT AND MADE IN A FACILITY THAT USES MILK.

\$46.00 USD



Pinto Beans - Case of 6 cans

Dry pinto beans can be used as part of your home food storage or basic food supply. Each case contains 6 number 10 cans and has an estimated shelf life of 30 years if stored in a cool, dry place.

Food items cannot be shipped to addresses outside the United States.

MADE IN A FACILITY THAT USES MILK AND WHEAT.

\$56.00 USD



White Rice - Case of 6 cans

White rice can be used as part of your home food storage or basic food supply. Each case contains 6 number 10 cans and has an estimated shelf life of 30 years if stored in a cool, dry place.

Food items cannot be shipped to addresses outside the United States.

MADE IN A FACILITY THAT USES MILK AND WHEAT.

\$51.00 USD

Pleasant Hill Grain

http://www.pleasanthillgrain.com/



Hard Red Wheat, Superpail

SKU: EH535 Shop more Rainy Day Foods items

106 Reviews

\$122.80
IN STOCK
Usually ships in 3-5 business days.

* Shipping Zone

Zone 1

Super-cleaned

All of our grain is triple-cleaned (also called "triple washed") to ensure purity and protect your grain mill from any foreign objects. (Grain that isn't sufficiently cleaned may contain small stones that will damage or destroy a grain mill... not to mention that you don't want such things in your food!)

Shelf Life

Our hard red wheat has a shelf life of 10+ years when unopened and stored in a cool, dark, dry environment.

Non-GMO

All of Pleasant Hill Grain's whole grain products are natural (non-GMO). This applies equally to both the Organic and the Conventional (Non-Organic) grain. Also, PHG does not sell any grains, beans, lentils, pulses or seeds sourced from China.

Corn Yellow Dent Organic, Superpail



Examples are below.

Organic Hard White Wheat, Superpail, 36 lbs., \$141.90 Organic Pearl Barley, Superpail, 42 lbs., \$134.24 Organic Einkorn, Superpail, 26.5 lbs., \$158.14 Organic Buckwheat, Superpail, 41 lbs., \$173.33

Pleasant Hill Grain also sells vacuum packers, grain grinders, and many other types of kitchen equipment.





Wheatland Seed https://wheatlandseed.com/

We pack our products to stay fresh and nutritious for decades. The containers we use resealable, are stackable food grade plastic buckets. The sturdy bucket is for ease of handling and storage. Our products are placed inside the bucket ...within a sealed mylar pouch with an oxygen absorber. We leave adequate headspace in the sealed mylar pouch so you can hear your wheat move about. Taken together this proven storage process keeps your food fresh and nutritious for decades. Ideal for your long-term storage plans.



Wheatland™
Organic Hard Red
Wheat Berries • 20lb
Bucket, Sealed in
Mylar • Emergency
Food Storage •
Grown by Family
Farmers in Utah/
Idaho • 25 yr. Shelf
Life • Sproutable •
Certified Organic
\$64.95 USD
Shipping calculated at checkout.
Pay in 4 interest-free installments of \$16.23 with shop Pay
Learnmore
Quantity

- 1 +



Wheatland ™ Pinto
Beans • Bulk 25lbs •
Chemical Free •
Farm Fresh • 25
year+ shelf life •
Emergency Food
Storage • Vegan •
Non-GMO • Never
Irradiated No
desiccants • High
Trust Seller • 40 Year
Legacy of Prepping
• 25lbs •

\$74.95 USD
Shipping calculated at checkout.

\$74.95 USD

Shipping calculated at checkout.

Pay in 4 interest-free installments of \$18.73 with Shop (20)

Learn more

Quantity

1 +

Shelf Life for Herbs and Spices

How can you tell if your seasoning is past its prime? The shelf life of each herb and spice is different, and all age, even under the best conditions. Check your herbs and spices—and those you consider purchasing—to see that they look fresh, not faded, and are distinctly aromatic. Replace them as soon as you detect deterioration.

The shelf life of herbs and spices will vary according to the form and plant part, too. (Those that have been cut or powdered have more surface area exposed to the air and so lose their flavor more rapidly than whole herbs and spices, for example.) Here are some guidelines:

Whole Spices and Herbs:

Leaves and flowers 1 to 2 years
Seeds and barks 2 to 3 years
Roots 3 years

Ground Spices and Herbs:

Leaves 1 year
Seeds and barks 1 year
Roots 2 years

Vacuum Packing

Foods in a vacuum maintain their freshness and flavor 3-5 times longer than with conventional storage methods, because they don't come in contact with oxygen. For example, ground spices and herbs that have a typical shelf life of one to two years can last 5 to 10 years in a vacuum packed canning jar.

Foods store in a vacuum maintain their texture and appearance, because microorganisms such as bacteria, mold, and yeast cannot grow in a vacuum. Freezer burn in vacuum packed foods is eliminated, because they no longer become dehydrated from contact with cold, dry air.

Moist foods won't dry out, because there's no air to absorb the moisture from the food. Dry, solid foods, such as brown sugar, won't become hard, because they don't come in contact with air and, therefore, can't absorb moisture from the air. Foods that are high in fats and oils won't become rancid, because there's no oxygen coming in contact with the fats, which causes the rancid taste and smell.

Insect infestation is eliminated, because insects require oxygen to survive and hatch. (As an added note: meat and fish will marinade in minutes when vacuum packaged in canisters, because as air is being removed from the canister, the pores of the meat or fish open up and allow the marinade to penetrate.)

Food bills are reduced because food lasts longer reducing spoilage. Food can be purchased in lower-priced bulk quantities and re-packaged at home into smaller portions.

Do not vacuum pack soft cheese, mushrooms, or garlic. Cruciferous vegetables such as broccoli, cauliflower, cabbage and Brussels sprouts give off gases when they are stored. This gas will cause the bag to expand, and the vegetables will go bad. The way to vacuum pack vegetables is to blanch them first, then cool, dry, vacuum pack, and freeze.

Whole tomatoes may be pre-frozen and then vacuum packaged and stored in the freezer. This may cause the texture of the tomato to change and become limp after thawing. It is not recommended that fresh whole tomatoes be vacuum packaged and stored in refrigerator or at room temperature.

When freezing packages of liquid foods, many have run into the problem of liquid getting sucked back into the vacuum sealer. You can avoid this in one of two ways. One is to fill the vacuum bags and freeze them without sealing. Seal once the contents are solid and they won't leak into sealer.

Another way is to refrigerate the dish until it's thickened – some sauces will almost gel when cold – then you can fill bags and vacuum pack. And finally, you can freeze in temporary containers and then slip the blocks of food out and repackage and seal.

Shelf life of vacuum packaged foods

Food	Stored In	Normal Shelf Life	Vacuum Shelf Life
Large cuts of meat: beef, poultry, lamb and pork	Freezer	6 months	2-3 years
Ground meat: beef, poultry, lamb and pork	Freezer	4 months	1 year
Fish	Freezer	6 months	2 years
Coffee beans	Room temperature	4 weeks	16 months
Coffee beans	Freezer	6-9 months	2-3 years
Berries: strawberries, raspberries, blackberries	Refrigerator	1-3 days	1 week
Berries: cranberries, huckleberries, blueberries	Refrigerator	3-6 days	2 weeks
Cheese - hard, semi-soft and pasteurized cheeses.*Soft cheeses such as Brie, Camembert, Ricotta, Cottage and Teleme MAY NOT be vacuum packaged	Refrigerator	1-2 weeks	4-8 months
Cookies, crackers	Room temperature (periodically opening)	1-2 weeks	3-6 weeks
Flour, sugar, rice	Room temperature	6 months	1-2 years
Lettuce	Refrigerator	3-6 days	2 weeks
Nuts	Room temperature	6 months	2 years
Oils with no preservatives, like safflower, canola, corn oil	Room temperature	5-6 months	1-1.5 years

Types of Vacuum Sealers

There are two basic kinds of vacuum sealers, chamber machines and suction machines. When using a chamber machine, the food is placed in a bag and the bag is place in a chamber on the sealing machine. A vacuum is pulled on the chamber and bag, then the bag is sealed. Air is then let back into the chamber but not into the sealed bag. The bag will collapse when air is let back into the chamber. Suction machines pull air from the bag and then seals the bag.

Chamber sealers are more expensive and are designed for continuous use. Suction sealers are designed for intermittent use and require the use of specialized bags, which tend to be more expensive. Either can have an attachment for sealing canning jars.

An Example of Chamber Vacuum Sealers VacMaster

VacMaster chamber sealers for use in the home are expensive but the bags are cheap. Bags are available in a variety of sizes. A package of 1000 8 inch by 12 inch bags cost \$60.99. The cost per bag is 6.1 cents.







VacMaster 8 inch by 12 inch Heavy Duty 3 Mil Chamber Vacuum Sealer Bags - 1,000 Pre Cut Clear Chamber Machine Pouches Per Case, BPA Free, 30723



The size of the bag you can use is limited to the size of the vacuum chamber.

Common Brands of Suction Vacuum Sealers Include Food Saver, and Avid Armor

Food Saver suction vacuum sealers are less expensive than many other brands but are typically dependable for home use. Bags are available in a variety of sizes. A box of one-gallon bags sells for \$11.99. There are 13 bags in a box. When bought in bulk the price is reduced 30% which equals 65 cents a bag.



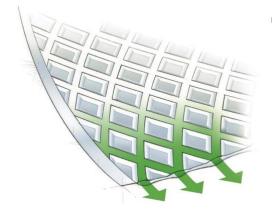
FoodSaver Compact Vacuum Sealer Machine with Sealer Bags and Roll for Airtight Food Storage and Sous Vide, White





Avid Armor Vacuum Sealer Machine - A100 Stainless Construction, Clear Lid, Commercial Double Piston Pump Heavy Duty 12 Wide Seal Bar Built in Cooling Fan Includes 30 Pre-cut Bags and Accessory Hose



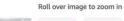


Suction vacuum sealer bags are constructed with channels for removing the air while they are being sealed. This increases the cost of each bag.

Product Dimensions 15"L x 10.75"W x 3.75"H

Suction vacuum sealer rolls are cheaper than precut bags and can be cut to any size, but require sealing of the cut end before using as a vacuum sealer bag.

















Roll over image to zoom in





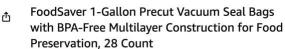


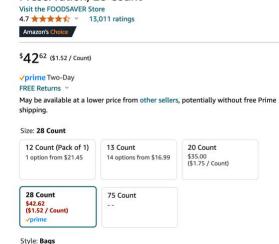




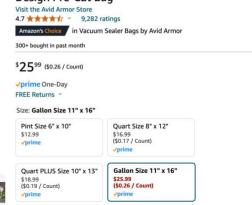






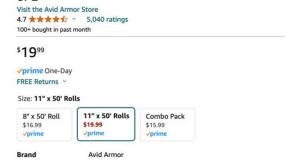


Avid Armor Vacuum Sealer Bags 100 Gallon 11"x16" for Food Saver, Seal a Meal Vac Sealers BPA Free, Heavy Duty Commercial Grade, Mea Prep and Sous Vide Vaccume Safe, Universal Design Pre-Cut Bag





Avid Armor - Vacuum Seal Rolls, Vac Seal Bags for Food Storage, Meal Saver Freezer Vacuum Sealer Bags, Sous Vide Bags Vacuum Sealer, Non-BPA Vacuum Sealer Bags, 11 inches by 50 feet, Pack of 2



Vacuum Sealing Jars

Vacuum sealers featuring a specialized vacuum outlet port or accessory port can be used for vacuum-sealing canning jars. The attachments are often included with the sealer but can be purchased separately.

It will include an air extraction tube. This is a narrow plastic hose that connects to the vacuum outlet of your machine. The other end of the hose connects to a top-hat shaped, plastic attachment that will fit on top of a canning jar. This component is available in two sizes, regular or wide mouthed.



Another option is to use an electric canning jar vacuum sealer. Often, they are battery operated and recharged with a USB charger.



Storing Food in Mylar Bags and Five Gallon Buckets

A generally accepted rule for food storage is that any food to be stored long-term should have 10% moisture or less. Typically, bulk foods and dried goods like baking powder, baking soda, cocoa powder, dry beans, oats, pasta, sugar, white flour, and white rice are some of the best choices for Mylar bag storage.

Dehydrated vegetables, fruits, herbs, and meats also store very well in these convenient pouches. They also work well for freeze-dried fruit and other freeze-dried foods.

Be aware that whole grains can be stored in Mylar bags for longer than flour ground out of those grains. For instance, while wheat kernels can safely store for up to 30 years or more, the storage limit for wheat flour typically tops out at about five years.

Similarly, dried beans store longer than bean flour. Also, rolled oats or steel-cut oats safely store longer than oat flour.

Mylar Shelf Life of Average Foods

Food	Mylar Shelf-Life
Nuts	Up to 1 Year
Brown Rice	Up to 1 Year
Beef Jerky	1 – 2 Years
Dried Herbs From The Garden	Up to 5 Years
Rye	Up to 10 Years
Granola	Up to 10 Years
Alfalfa	Up to 10 Years
Powdered Eggs	Up to 10 Years
Buckwheat	Up to 20 Years
White Flour	Up to 20 Years
Powdered Milk	Up to 30 Years
Pasta and Noodles	Up to 30 Years
White Rice	Up to 30 Years
Salt	Indefinitely
Honey	Indefinitely
Sugar	Indefinitely

The foods **least suitable for storage in Mylar bags** or any other food preservation system are those with high fat, oil, or moisture contents. Some examples of these food products include brown rice, chocolate, cookies, crackers, granola, nuts, pastries, raisins, and unbleached flour.

Mylar bags are available in a variety of sizes and thicknesses. Avoid any Mylar bags that are less than 5 millimeters thick.



Food that is vacuum packed correctly in a Mylar bag and sealed inside 5-gallon buckets can last more than 20 years. Storing food in Mylar bags and sealed buckets effectively prevents spoilage caused by pests, light, and moisture. Eliminating oxygen inside the bucket is vital when using this method, so packing and sealing it correctly at the onset is essential to ensure the longevity of your food.

The steps for proper storage include:

- 1. Wash the five-gallon bucket and lid with warm soapy water and rinse. Allow to dry.
- 2. Insert the five-gallon Mylar bag into the 5-gallon bucket.
- 3. Pour the bulk food into the bag leaving enough space at the top for thermal sealing.
- 4. Sprinkle two tablespoons of dematiaceous earth over the bulk food.
- 5. Place a 2,000 to 3,000 cc oxygen absorber in the Mylar bag.
- 6. Use an impulse sealer or iron to thermally seal the Mylar bag.
- 7. Us a rubber mallet to install the bucket lid tightly onto the bucket.



New food grade buckets should be used. When it comes to storing food, it's important to use containers that are food grade. This means that they are made with materials that are safe for food storage and won't contaminate or leach harmful chemicals into your food. The plastic symbol is a triangle with a number inside it. It indicates the type of plastic used to make the container. There are seven different types of plastic, and not all of them are suitable for food storage. The ones that are safe for food storage are numbers 2, 4, and 5.

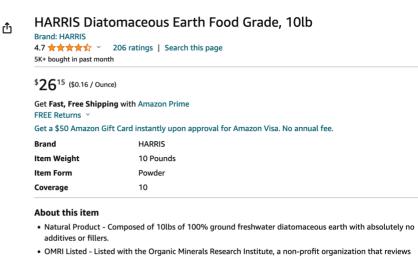
Number 2 plastic is high-density polyethylene (HDPE) and is commonly used for milk jugs, detergent bottles, and some food containers. Number 4 plastic is low-density polyethylene (LDPE) and is commonly used for grocery bags, sandwich bags, and some food storage containers. Number 5 plastic is polypropylene (PP) and is commonly used for yogurt containers, ketchup bottles, and some food storage containers.

If the bucket you're using has any other number inside the plastic symbol, it's not safe for food storage. These plastics may contain harmful chemicals that can leach into your food, especially when exposed to heat or acidic foods.

products against organic standards.

• Made in the USA - Mined in Nevada and packaged in Georgia







Û Machine with Repair Kit, Manual Bag Sealer, Heavy Duty Impulse Heat Sealer for Plastic Bags, Shrink Wrap Bag (Blue) Visit the METRONIC Store 4.4 *** 12,230 ratings #1 Best Seller in Commercial Bag Sealers 100+ bought in past month \$59⁹⁹ FREE Returns Color: Blue 12 inch 8 inch

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METRONIC Impulse Sealer 12 Inch, Heat Sealer







Romooa Aluminum Bucket Opener 5 Gallon
Pail Opener Silver Buckets Lid Wrench Metal
Can Opener Lid Remover Tool for Home
Industrial Use (1 Piece), 21 cm





Gamma Seal Premium 5 Gallon BPA-Free Food-Grade Bucket Lid, HDPE, White

Visit the Gamma Seal Store 4.6 ★★★☆ ✓ 1,019 ratings Amazon's Choice in Drum & Pail Lids by Gamma Seal \$15⁹⁹ Brand Gamma Seal White Color Plastic Material Item Weight 4.3 Pounds Capacity 5 Gallons Round With Lid **About this item**

- STURDY | 90 mil bucket made from FDA compliant material (food grade)
- SAFE | High Density PolyEthylene (HDPE) is FDA compliant (food grade) and is not a candidate for BPA (BPA Free)
- READY | Gamma Lids shine for daily or easy access dry storage