



NATURAL SOLUTIONS

Clinical Kinesiology, Acupuncture, & (w)Holistic Healthcare

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How to Vacuum Seal Food

Have you ever used a vacuum sealer? Have you ever wished you could keep fresh food longer? Maybe you have bulk veggies or meats that can last for many meals. Using a vacuum sealer may be the option you have never thought of.

Whether you are an outdoors person or an avid gardener when harvest season comes how do you preserve quality? The key is removing as much air from the bags before deep-freezing the contents. Why would you want to waste the quality when you could keep food as fresh as the day you packed it? Keep in mind you can store as much as you can produce.



You can even choose the bag size. This gives you a custom option you don't have with store-bought food. Not to mention they leave in the air, which speeds the loss of quality. Make time a friend and not an enemy.

Using a vacuum sealer couldn't be easier. The basic procedure is to hold the bag in place until hands-free operation takes over. This is to ensure proper sealing and takes a minimal effort. There are not many moving parts.

Because of the heated seal edge, you will want to be careful. Not recommended for kids to use. This doesn't take away from the simplicity of use. You just need to pay attention like with most kitchen utensils.

Simple Touch Operation

There are not many buttons to worry about. When using the unit you will have a simple operation so you can seal more items faster. This often aids in keeping the unit clean. Because hands can be messy you will be happy to know you won't need them all over the machine.

The simpler the operation the more quickly you can store more items. Efficiency in the kitchen is the goal of all premium appliances. This unit focuses on efficiency saving time. It also adds time to storage life.





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Important Extra Features

In using your vacuum sealer you will enjoy extra features to help with the normal operation. Things like dishwasher-safe parts and antimicrobial features are common and helpful. With modern construction and design, you will notice the ease of use. Keeping food preparation as safe as possible will be easy.

When using the sealer you should keep a clean area in mind. Using covers for surfaces may also aid in the speed of clean up. Your vacuum sealer is meant to help your speed not slow it. This aids in safety and quality.

Stores Easily

During the times not in use, your vacuum sealer doesn't take up much space. By simply wrapping the cord once clean you can store it in slender places. This can be under the counter or even on it. There will be no wasted space.

The key to storing your vacuum sealer is to clean it between uses. Built up food can only affect the operation badly. Because of the small surface area, this should not be a problem. Damp wiping is all that is needed.



Store Amounts You Want

Because of pre-cut or roll style bags, you can choose the size of storage. This is useful if you have varying amounts that need to be stored. This is great for people who have outdoors lifestyle, shop in bulk, or garden. These are additional ways to save money.

Saving money is also a benefit of a vacuum sealer. Items keep longer with less work. This prevents waste. So do [use custom size bags](#) as you can use only what you need.

Highlighted Features

Easy use locks in quality and freshness in. Because of the simple operation, you will have easy access to higher quality and freshness of stored goods. The simple operation aids in speedy use. The operation is kept simple so using the vacuum sealer will be a pleasure. This aids in the speed of getting food into storage that adds safety and flavor. Surfaces designed for easy clean up allowing for quick storage. Messy hands and storage jobs easily wipe away from streamlined surfaces.

Streamlined storage provides quick regular use. Units are designed to not take up much space in the kitchen. This normally crowded environment will have no problem storing the slim vacuum sealer.



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Frequently Asked Questions

Can you cook meat before vacuum sealing?

Yes. Be sure to cool the cooked meat first. Cooling the meat first will prevent the juices from being vacuumed out by the sealing process.

Can you reseal existing bags?

Yes. You can reseal bags like chips and snacks for extended life. This allows you to store them at a higher quality than normally done with a twist tie or bag clip.

Is there any type of food you can't store?

No. All properly prepared food can benefit from using a vacuum sealer.

Does it work as a food dehydrator?

No a vacuum sealer is not a food dehydrator. It operates by removing air from the product, not moisture.

Can you store sealed food items without freezing?

Yes. The dry storage items store normally as do refrigerated items.



You can use a vacuum sealer in as many ways as you can use traditional storage bags and more.

Vacuum-sealed items can help you make up the money in food cost savings. This is only if you have the time to benefit by sealing your own items. Once in your schedule using a vacuum sealer actually saves time.

If you already have bulk items to store or would like to this product is for you. From the roll style bags to the extended storage time you can't go wrong. Don't forget you can reseal existing bags for both dry and cold storage. Pick yours out today!