

SUN® V DRY AGE BAGS

Aging meat in a safe and simple way INCREASE VALUE!!



INNOVATIVE ADVANTAGES:

- 👉 The special properties of the "**WORLD PAC SUN® V DRY AGE BAG**" ensure a safe, even maturation for a genuine dry aged, full-flavored and tender meat.
- 👉 Tenderness comes from the meat's own enzymes under the presence of Oxygen (= aerobic maturation).
- 👉 NO development of typical acidic taste - as known from the common vacuum maturation.
- 👉 Less risk of contamination and spoilage. "**SUN® V DRY AGE BAGS**" protect the meat from environmental influences.
- 👉 When using the "**SUN® V DRY AGE BAGS**" the meat is slowly, evenly dried:
 - ⇒ Developing an excellent color.
 - ⇒ firming-up and tenderizing the meat at the same time.
 - ⇒ highlighting the natural marbling - lean meat gets darker - marbling stays white.



Naturally achieved tenderness, enhancing the mouthwatering visual appeal of the meat.

All in all the meat quality is lifted to a higher level ...

... INCREASE VALUE!!

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Simple procedure:

- 👉 Choose a fresh boneless piece of meat e.g., prime rib, strip loin, etc.
- 👉 Select the suitable size of "**SUN® V DRY AGE BAGS**" for your piece of meat - the bag should not be too wide or too long.
- 👉 Meat must be fresh; keep the meat surface dry.
- 👉 Put the meat inside the bag and close with vacuum seal equipment. It is important to extract the air from the bag and **close it properly**.
- 👉 Keep the closed bag in a chilled room between 3-6°C (37-43°F). Airflow is required.
- 👉 Similar to "normal" or "traditional" dry aging, the meat surface will change structure, developing a more dry rind in time.
- 👉 The bag will loosen up from the meat and will possibly release, showing more and more wrinkles, especially on the fatty side. This is a normal behavior of the bag.



SUN® V DRY AGE BAG Vacuum matured BAG

Freshly packed

After 2 weeks

After 21 days



- 👉 After 21 days the meat is best to enjoy.
- 👉 Finished aged meat can also be held longer for retail if stored in a vacuum bag.

Availability:

"SUN® V DRY AGE BAGS" are tubular bags with a transparent-milky coloration, made as monolayer non-oriented film and sealed to the required length.

- 👉 Basic material is Copolyester.
- 👉 DRY age bags are available in flat widths of 250 mm, 300 mm, 350 mm up to 400 mm.
- 👉 as tubular film.
- 👉 as bags in lengths of 500 mm, 700 mm and 1.000 mm.

Advantages:

- 👉 NO need for special ripening rooms or special equipment!!
- 👉 Less risk of spoilage and cross-contamination in your regular cooling area. "**SUN® V DRY AGE BAGS**" will protect maturing meat.
- 👉 The material of the "**SUN® V DRY AGE BAGS**" allows moisture to penetrate from the inside to the outside. A proper airflow is necessary to remove the migrating water vapor from the surface of the bag, avoiding an undesirable film and premature spoilage.
- 👉 Cooking Dry Aged meats requires less cooking time than non-dry aged cuts due to reduced moisture in the meat. Reduce cooking time by 30% to 35% vs. non-dry aged cuts.
- 👉 Dark and dry meat rinds can be reclaimed or removed:
 - Cut off dark and dry rinds.
 - Vacuum pack the pieces of meat again for about 3-5 days.
 - Gently rub coarse salt into the areas about 10-15 min prior to cook.