Longer withHermetic Storage Industryaa

What

are Hermetic Storage Bags?

Hermetic storage are a type of reusable foodstorage bag designed to help keep

foods fresh for longer. They work by creating anairtight seal that prevents oxygen from entering and preserving the freshnessand nutritional value of foods. Hermetic bags are made from materials likeplastic, glass, or ceramic that form an airtight seal when closed. This preventsoxidation and the degradation of foods that results from exposure tooxygen in regular plastic bags.

Benefits of Using Hermetic Storage Bags

One of the main benefits of Hermetic

Storage Bags is their

ability to extend the shelf life of foods. By preventingoxygen from entering, foods stored in hermetic bags can retain theirflavors, textures, and nutrients for much longer than when stored in regular plasticbags. Some key benefits include:

- Extending freshness Foods like fruits, vegetables, breads and snacks can stay fresh for 2-5 times longer versus regular plasticbags. This reduces food waste.
- Preserving nutritional value Oxygen exposurecauses the breakdown of vitamins and minerals over time. Hermetic bags helplock in nutrients.
- Maintaining quality Textures, colors and flavorsare better maintained without oxidization in an oxygen-free environment.
- Portability Hermetic bags are lightweight, compact and portable for taking snacks, lunches and more on the go while keeping them fresh.
- Reusability Being airtight and durable, hermetic bags can be reused hundreds of times, reducing plastic waste versus single-use bags.

Selecting the Right Type and Size

There are different types and sizes of hermetic storage bags available to suit different food storage needs:

- Ziplock style Ideal for snacks, sandwiches, fruits and more. Available in sizes from slider bags to gallon-sized.
- Ensure zippers form a complete airtight seal.
- Vacuum seal bags Best for storing bulk items, meat and liquids. Usewith
 vacuum sealer to remove air before sealing. Heat seal style is reusable.