

THE VACUUM SEALING BUYING GUIDE

PRESENTED BY THE FOODSAVER® BRAND



Keeps Food Fresh Up to 5 Times Longer

The FoodSaver® Vacuum Sealing System is designed to remove air from specially-designed, heat-seal storage bags by drawing air out of bag and then creating an air-tight seal using heat. Unlike ordinary food storage methods that trap air with food (like plastic wrap or foil), the FoodSaver® system protects flavor and nutrition of food that is sealed. Freshness is locked in to keep it fresh up to five times longer.

Preserve Freshness and Prevent Freezer Burn

FoodSaver® vacuum sealers remove air and lock out moisture using specially-designed bags and canisters to preserve freshness and helps prevent freezer burn. From meats and poultry to breads and produce, freshness is preserved after years of storage in the freezer. Baking ingredients, rice and pasta or cookies may be stored in the pantry for months and months; and refrigerator items like cheese, lettuce and fruit can be enjoyed for weeks, not just days. See chart below for commonly stored foods and the benefit that vacuum sealing creates in preserving freshness



Keeps Food Fresh Up to 5X Longer		
FREEZER	ORDINARY STORAGE	FOODSAVER® SYSTEM
Beef & Poultry	6 months	2-3 years
Fish	6 months	2 years
Soups & Stews	3-6 months	1-2 years
Coffee Beans	6-9 months	2-3 years
Vegetables	8 months	2-3 years
Bread	6-12 months	1-3 years
PANTRY	ORDINARY STORAGE	FOODSAVER® SYSTEM
Flour & Sugar	6 months	1-2 years
Rice & Pasta	6 months	1-2 years
Cookies	1-2 weeks	3-6 weeks
REFRIGERATOR	ORDINARY STORAGE	FOODSAVER® SYSTEM
Cheese	1-2 weeks	4-8 months
Lettuce	3-6 days	2 weeks
Berries	1-6 days	1-2 weeks

Storage life comparisons are estimates based upon preparation and storage of food. Additional accessories may be required for best results.

Save Money



By preserving food, money can be saved as well. The average family of four in the U.S. throws out \$600 in wasted food every year. Using the FoodSaver® system to store and protect food prevents waste caused by spoilage and freezer burn. The savings really add up by buying in bulk and items that are on sale, then storing unused portions. With the FoodSaver® system, food maintains freshness during long-term storage, providing the ability to purchase at economical prices. The chart below compares the savings.

	SUPER MARKETS	WAREHOUSE CLUBS	FOODSAVER® SYSTEM	\$\$\$ Savings
Week	\$93	\$53	43%	\$40
Month	\$404	\$230	43%	\$174
Year	\$4846	\$2762	43%	\$2084

*Source: Bureau of Labor Statistics Data Consumer Expenditure Survey 2005
Sunbeam Products Inc. doing business as Jarden Consumer Solutions price checks, Florida, May 9, 2008



Seal with Superior Bags and Rolls

FoodSaver® Heat Seal Bags and Rolls are made of durable multi-ply material and has been proven to help prevent freezer burn. FoodSaver® bags are also BPA-free, and safe to use in the microwave or simmer in water on the stovetop.

Flexible Material

FoodSaver® bags and rolls are designed with a more flexible material that “hugs” food better – minimizing air pockets that cause freezer burn, for optimal preservation.

Less Wrinkles

FoodSaver® heat seal rolls contain a core in the center of the roll to help keep material smooth and ensure a secure seal. The material rolls out flat with less wrinkles than the competition to ensure a clean, secure seal every time.

Options for Sealing

The FoodSaver® brands offers a variety of products to seal freshness in.



Vacuum Sealers

FoodSaver® Vacuum Sealers are available in many countertop models and range from manual to a fully automatic sealing operation. Functionality varies by model. See below for details on different features.



Handheld Sealers

FoodSaver® Handheld Sealers are compact for easy storage, and work with FoodSaver® vacuum zipper bags - ideal for frequently used items like deli meat and cheese, stored in the refrigerator and pantry.



Accessories

FoodSaver® accessories are specially designed to work with FoodSaver® vacuum sealers, keeping air out and freshness in to preserve any type of food. Canisters and containers are great for liquids, leftovers and lunches. The Quick Marinator marinates food in minutes instead of hours while the bottle stoppers keep wine, oils and vinegars long after they are opened.

Sealing is a Snap

There are many features on FoodSaver® Vacuum Sealing Systems to help make the process quick, easy and convenient.



Drip Tray

Patented Removable Drip Tray– can be removed and placed in dishwasher to keep clean and sanitary, making clean-up a snap

Moist/Dry Food Settings

Automatically adjust for the type of food being sealed to ensure a neat, secure seal

Built-in Roll Storage

Built-in Roll Storage and Cutter Bar – simplifies making custom-sized bags

Marinate Button

Use with Quick Marinator (sold separately) and accessory hose to marinate foods in minutes instead of hours

CrushFree

for protecting delicate foods during the sealing process so they don't get squished

