



# SUN V DRY AGE

## IT'S MORE THAN A BAG!



by World Pac

SUN V DRY AGE BAGS are the safe and simple way to age meat and increase the value in one step. The naturally achieved tenderness enhances the mouthwatering visual appeal of the meat. All in all the meat quality is lifted to a higher level – the value is increased.



### INNOVATIVE ADVANTAGES:

- SUN V DRY AGE BAGS ensure a safe and 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 acid taste.
- SUN V DRY AGE BAGS protect the meat from environmental influences – no risk of contamination and spoilage.
- Slow and even drying ensures the development of an excellent color.
- Firming up and tenderizing the meat at the same time.
- Highlighting the natural marbling – lean meat gets darker – marbling stays white.



"WE DON'T IMITATE... ..WE INNOVATE"®





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### Use/process:

- 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.
- 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.

### 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.

### Availability:

- Bag (500 mm, 700 mm, 1.000 mm length)
- Tubular film on reels (50 m, 100 m, 250 m reel length)
- FW 250 mm, FW 300 mm, FW 350 mm, FW 400 mm

