

# Mylar Bag Sealing Methods

## Tools Required

Old electric clothes pressing iron

A thick yard stick or a 1x3 (smooth no splinters)

2 or 3 Binder Clips (smooth no teeth) thick enough to clamp the yard stick

Rubber mallet

Freeze your grain for 2-3 days before loading the pails; this should kill the bugs and their eggs.



Turn on the iron to low cotton (80% of the dial). Load the 5 gallon buckets with the Mylar bag. Stuff the bottom of the bag in, spread the bag wide and the smooth it out up the sides. Then fold the top portion out side like a cuff.



Pour in the grain.



Insert desiccant 12 grams and Oxygen Absorbers 750-800cc packets.



Pull the cuff up. GENTLY shake and twist the bucket to settle the contents. Using the seam edges pull the bag flat at the top edge



Flatten and smooth the top out. Smooth and flatten the edges. Clamp the seams using the binder clips to the yard stick.



The iron's heat should NOT melt the bag, but make it tacky until the area cools. Test on a small area (open corner), you should not be able to open the seam. Gently heat the Mylar bag and slide the iron across the yard stick, leaving the last half inch.



Leave about 2"-3" unsealed, to squeeze the extra air out. GENTLY squeeze out the extra air or use a shop vac to pull the air out. I used a *Dust Buster* with a crevice nozzle.



Again using the iron heat seal the rest of the bag. Unclamp the bag. Be sure the bag is sealed by squeezing the little air that remained and none escapes, otherwise try again. Fold bag and align the lid, seal the bucket. VERY gently using the rubber mallet, or sit and push hard to seal. OR buy the buckets with spin on lids (Gamma lids).



Label the bucket: Contents, date, nutritional specifications, serving size & measure & preserving methods used. Store the bucket in a cool dry dark place.