

How long will food stay fresh?

Freshness that lasts, and lasts.

With the Seal-a-Meal® System food will remain fresh much longer than conventional storage methods. The Seal-a-Meal® System provides you flexibility to purchase, prepare and store food like never before.

VACUUM FOOD STORAGE SYSTEM Outperforms Conventional Bags & Wraps	Storage Time with Conventional Bags & Wraps	Storage Time with Seal-a-Meal® Vacuum Food Storage System*
FREEZER		
Beef (Steaks, Roasts)	6-12 months	2-3 years
Beef (Ground, Stew Meat)	3-4 months	1 year
Lean Fish (Cod, Haddock)	4-6 months	2 years
Fatty Fish (Salmon, Sea Trout)	2-3 months	1 year
Pork Chops	4-6 months	2-3 years
Poultry	6-12 months	2-3 years
Soups and Sauces	2-4 months	1-2 years
Vegetables	6-9 months	2-3 years
REFRIGERATOR		
Cheese	2-4 weeks	4-8 months
Deli Meats	3-4 days	7-10 days
Fruits (Berries)	1-5 days	7-14 days
Vegetables	2-7 days	7-14 days
PANTRY		
Cereal	2-3 months	6-12 months
Coffee (Ground)	2 weeks	1-2 years
Cookies (Homemade)	1-2 weeks	3-6 weeks
Flour	6-8 months	1-2 years
Nuts	6-8 months	2 years