

ORIGINAL

DRY AGING BAGS

EN

1. MEAT SELECTION

Beef: Choose a piece of meat with good marbling and full fat coverage. Meat from a heifer, for example, is ideal.

Game: The back or pieces from the leg, which are later processed into steaks, are suitable here.

The meat should be as fresh as possible (3-5 days after slaughter/killing) and not have been hung for too long in a Wet-Aging process (wet aging in a vacuum bag) or in a cold room. The ideal weight, depending on the size of the bag, is 2 to 8 kilograms. Please note that Dry Aging results in a weight loss of approx. 6 - 8% per week. Another weight loss occurs when the dried outer layer is trimmed at the end of the aging process.

2. PREPARATION

Absolute hygiene is necessary so that the meat surface does not become contaminated with bacteria. Make sure that your hands and work materials are clean. Under no circumstances should the meat be washed off. The adhering meat juice is required to bond with the aging bag.

3. FILL THE BAG

Fill the bag with meat. Turn the bag opening outwards to protect the edge of the bag from soiling, as it will be welded later. After filling, roll the edge of the bag back up and push as much air out of the bag as possible. If necessary, shorten the top of the bag to 8 cm.

4. VACUUMING & SEALING

Place a piece of the enclosed film structure strip in the middle of the bag opening until it is at the top of the bag edge. Now carefully vacuum seal the bag. The air is slowly sucked out over the structure strip. Carefully cut the structure strip down to the sealing and seal the bag again with a safety sealing. CAUTION: To do this, place the bag ONLY ON THE SEALING STRIP, not in the vacuum area (under bag locator).

5. START DRY-AGING

Put the vacuum-sealed meat on a wire rack in the coldest area of the refrigerator. The temperature should be between +1 and a maximum of +3 °C. The best results are achieved at +3 °C. Make sure that there is air circulation and that the bag does not come into contact with other objects. We recommend a no-frost refrigerator, if available – however, good results have also been achieved with conventional refrigerators. In the first 3-5 days, the membrane material of the Lava A-Vac aging bag bonds with the meat surface. Avoid touching or moving the meat during this time so that the process is not affected. Let the meat age for up to 28 days, depending on your taste. A longer period of aging is possible, but the taste improvement is only marginal. We recommend starting with a shorter aging time of around 21 days.

6. TRIM THE MEAT

After aging, remove the bag. The meat should have become much darker and have a hard/leathery crust. The smell must not be unpleasant under any circumstances. Remove the dry outer layer with a knife. Tip: You can use these cut sections, for example, to prepare (boil) a stock.

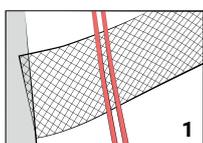
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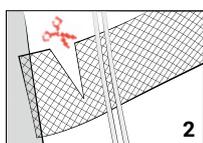
More details here:

www.la-va.com/dry-aging-bags.htm

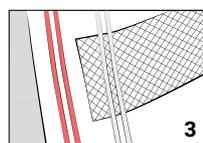
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