

QUICK REFERENCE

Oxygen Absorber Chart

Here is a handy chart that indicates the minimum size of oxygen absorbers that you should use for various different kinds of dry food types placed in sealed Mylar bags. The absorbers are rated by the number of cc's (cubic centimeters) of oxygen that they will absorb, assuming the excess air is either vacuumed or forced out of the bag(s), and that the bag fits snugly against the food items. A loose bag would require a higher "cc" rated absorber. All numbers are approximated. Feel free to use a larger sized absorber to ensure continued freshness for longer storage times.

Typical Dry Food Item	½ Gallon (8" x 14" bag)	1 Gallon (10" x 16" bag)
(More dense/LessAir):		
Flour/Powders, Grains, Rice	100cc's 1-2	100cc's 3-4
	300cc's 1-2	300cc's 2
	500cc's 1	500cc's 1
	1000cc's 1	1000cc's 1
Sugar/Salt	**	**
(Less dense/More air):		
Beans/Pasta	100cc's 2-4	100cc's 4
	300cc's 1-2	300cc's 2
	500cc's 1	500cc's 1
	1000cc's 1	1000cc's 1

** NOTE: unlike most foods, white refined sugar crystals are hardly impacted by oxygen. In so far as sugar will have nearly the same shelf life regardless of the presence or absence of oxygen. Yet, some people still chose to use oxygen absorbers inside their mylar bags so that insects will not be able to survive inside to feast upon the sugar. However, please note that the absorber may cause the sugar to harden and clump together like a brick. At which point you would need to then smash or break apart the clump to get it back to being in the granule form. Salt, likewise, does not need oxygen absorbers to store. Just seal bags and place in buckets/containers.