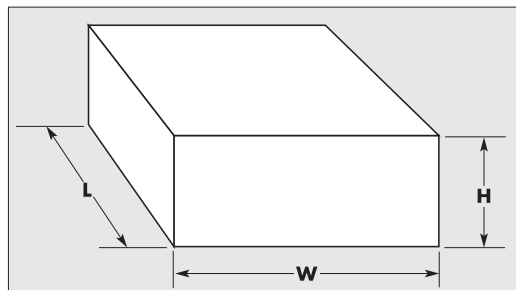


UltraSource Guide for Choosing the Right Vacuum Pouch Size

Rectangular Shaped Products

Pouch width = $W + H + 1''$

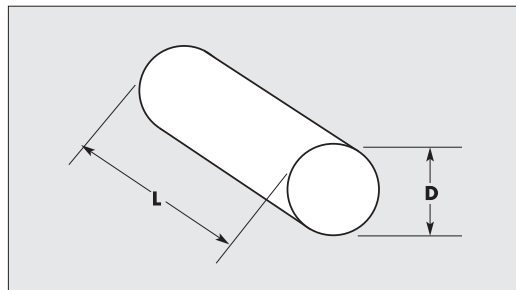
Pouch length = $L + H + 2''$



Tubular Shaped Products

Pouch width = $1.5 \times D + 1''$

Pouch length = $D + L + 2''$



Visit UltraSourceUSA.com to purchase vacuum chamber pouches or call 888-997-6824 for more information.

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The correct pouch size depends on the size and type of product you are sealing.

For Rectangular Shaped Product Areas:

Vacuum Pouch Width: add the width of the products you are sealing to the height of the product you are sealing plus 1 inch.

Vacuum Pouch Length: add the length of the product you are sealing to the height of the product plus 1 inch.

Example: for a 6" wide, 7" long, and 0.75" high piece of meat, a vacuum pouch that is at least 8" wide and 10" long would be a good choice.

For Tubular Shaped Product Areas:

Vacuum Pouch Width: multiply the diameter of your product by 1.5 and add 1 inch.

Vacuum Pouch Length: add the diameter and length of the product plus 2 inches.

Example: for a sausage that is 3" in diameter and 7" long, a vacuum pouch that is at least 6" wide and 12" long would be a good choice.

Fluid Volume:

Below are liquid volume capacities for common vacuum pouch sizes.

Volume Capacities	
Pouch Size	Capacity
6" x 8"	24 fluid ounces
8" x 12"	2 fluid quarts
10" x 15"	3 fluid quarts
10" x 16"	3 to 4 fluid quarts
12" x 16"	1 fluid gallon
14" x 18"	Up to 2 fluid gallons