# UltraSource Guide for Choosing the Right Vacuum Pouch Size 

## Rectangular Shaped Products

Pouch width $=\mathrm{W}+\mathrm{H}+1^{\prime \prime}$
Pouch length $=\mathrm{L}+\mathrm{H}+2^{\prime \prime}$


Tubular Shaped Products
Pouch width $=1.5 \times D+1^{\prime \prime}$
Pouch length $=\mathrm{D}+\mathrm{L}+2^{\prime \prime}$


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


## 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 2 inches.

Example: for a $6^{\prime \prime}$ wide, $7^{\prime \prime}$ long, and $0.75^{\prime \prime}$ high piece of meat, a vacuum pouch that is at least $8^{\prime \prime}$ wide and $10^{\prime \prime}$ 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 $3^{\prime \prime}$ 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 |
| $6 \times 8^{\prime \prime}$ | 24 fluid ounces |
| $8^{\prime \prime} \times 12^{\prime \prime}$ | 2 fluid quarts |
| $10^{\prime \prime} \times 15^{\prime \prime}$ | 3 fluid quarts |
| $10^{\prime \prime} \times 16^{\prime \prime}$ | 3 to 4 fluid quarts |
| $12^{\prime \prime} \times 16^{\prime \prime}$ | 1 fluid gallon |
| $14^{\prime \prime} \times 18^{\prime \prime}$ | Up to 2 fluid gallons |

