



How to Use Oxygen Absorbers in Mason Jars

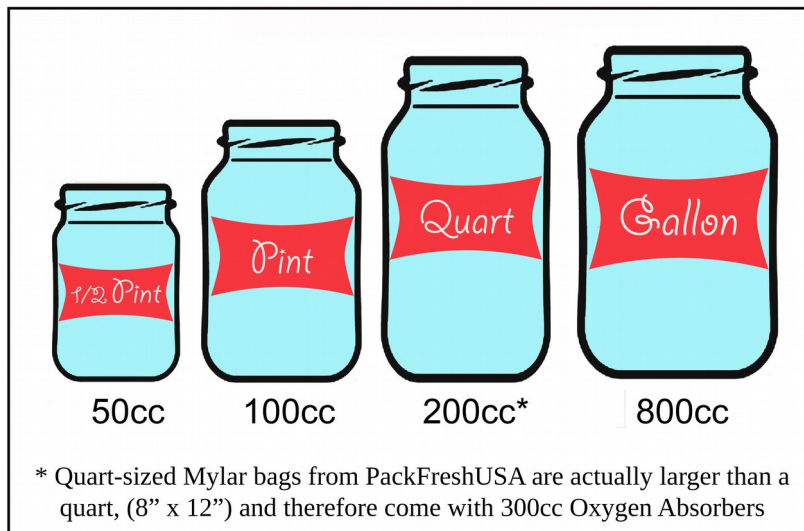
1. Plan

First, read over the directions and make some decisions about the best way for you to complete the sealing process:

What size oxygen absorbers do I need?

When using storage bags (such as Mylar bags) their flexibility allows them to form around food and minimize air content. Jars cannot do this so it is especially important to make sure you include enough absorption to account for all the air. One way to do this is simply to use enough absorption to deoxygenate the jar if it was empty. There is little reason not to do this for jars of one quart or smaller because a mere 200cc worth of oxygen absorbers will do the trick for a quart and you won't have to worry about the air content of your product or even filling the jar.

Absorption required to deoxygenate an empty mason jar



A 500cc OAP will usually work for a gallon-sized jar as long as it is filled and there are no air pockets. If you are a glutton for information, you can visit [here](#) to learn all about how to precisely determine the appropriate absorber size according to the air volume of your product.

How Do I Save Any Unused Oxygen Absorbers

You will need to have a plan for any unused Oxygen Absorbers. Another mason jar is often the best choice. Or you can also vacuum seal them or use a jar like a peanut butter jar, but it must be closed very tightly. If your jar is big, it is a good idea to use something like marbles (or anything that fits) to take up the empty space.



2. Assemble Your Materials

Select a clean working area and gather the things you will need.

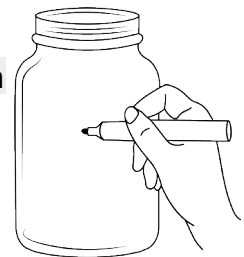
Checklist:

- ___ Food to store (here is a list and info on appropriate food types)
- ___ Mason jars
- ___ Oxygen absorbers
- ___ Permanent marker and labels/masking tape
- ___ Another mason jar or another way to store unused Oxygen Absorbers
- ___ Funnel (optional)
- ___ Small pitcher or scoop (optional)

3. Create an assembly line

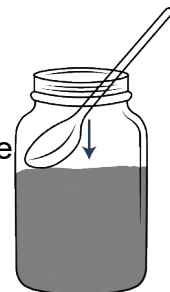
You need to limit the amount of time the Oxygen Absorbers are exposed to the air, so in this step you will get everything filled and lined up.

As you fill each jar, use your permanent marker to label the jar with product name, date, and any other information that may be useful. Don't forget to include prep directions if necessary.



Fill each jar using a scoop or funnel if you like. It may seem like you can just pour from the original package – and sometimes you can – but there is potential for a huge mess too, so you've been warned :)

Packing the food as tightly as possible reduces the air volume. To do this, pour some of the product in the jar, press down on the product to remove any air pockets and maximize density.



Continue doing this until each jar is full and ready for an OAP.

4. Add Oxygen Absorbers

Now you are going to confirm the freshness of the Oxygen Absorbers and add them to the jars. An advantage to using mason jars with a domed metal lid or “button” is their inflexibility will ALWAYS allow you to notice the 21% air volume decrease when the oxygen is absorbed as the vacuum created will suck the lid inward. This acts as confirmation that the process worked. (When using Mylar bags, this 21% volume loss is NOT ALWAYS noticeable. Read more about this [misconception here](#))

Because oxygen removal is an invisible process, many people have unnecessary doubts and are quick to worry about their Oxygen Absorbers, but you can have 100% confidence when you understand them and when you follow the steps below.

You should always confirm the freshness of your Oxygen Absorbers, but the chance of there being an exposed Oxygen Absorber in a vacuum sealed package from a reputable retailer is virtually zero. We have **never** seen one in an undamaged package and there is nothing about them that “fails”. (You can read more about the process [here](#)) Still, the freshness confirmation is very important for peace of mind, which is what Long-term Food Storage is all about.

Before you open the Oxygen Absorber package:

1. Your Oxygen Absorber package should be vacuum sealed. Air could not have entered the package if it is undamaged and under vacuum.
2. The oxygen indicator should be a shade of pink or red, not dark blue. Pink is the typical color, but some are more of a brown or red – and that is fine – the indicator will turn dark blue when oxygen is present. The indicator was dark blue when the package was sealed, so the pink shades are a positive confirmation that the Oxygen Absorbers work and have removed the oxygen from the package.

After you open the package...

3. The Oxygen Absorber should feel soft, like it contains powder. When an Oxygen Absorber becomes fully exposed, it feels solid and crunchy. If you ever get the chance, leave one out in the open overnight to feel the difference.

You can now feel confident that, with a good seal, your food will be protected.

Place the Oxygen Absorbers in each of the jars, right on top, in with the food.



It takes about 2 hours in the open air for an Oxygen Absorber to become fully exposed, but you should try to get your sealing done in 10 minutes to insure they will absorb the full amount they are rated for. Do not let the Oxygen Absorbers be exposed for over 20 minutes. PackfreshUSA Oxygen Absorbers have a significant safety buffer and will absorb 180 to 300% of their rating, but it's best to keep that in reserve.

It is normal for the Oxygen Absorbers to feel warm while they work; it is also normal not to notice this.

When each bag has an Oxygen Absorber in it, place any unused ones in the mason jar or other container you have for unused Oxygen Absorbers.

Tightly seal each jar according to the jar manufacturer's directions.

5. Follow-up and storage

Most of the oxygen will be gone from the jars in 6 to 12 hours. As long as you confirmed the freshness of the Oxygen Absorbers and the jars are properly sealed, the process **did** work. There is only a 21% reduction in air volume due to the oxygen absorption but that is enough to suck a domed metal lid inward if your jar has one.

Your food is very well protected, and safe to store just about anywhere, but the ideal location is cool, dark and dry. It is also always prudent to store all food 6 inches off of the ground. Mason jars and oxygen absorbers can protect your food from oxygen indefinitely, but it is best to rotate your food supply annually by actually using it.

It is vital that you have complete confidence in your food storage so if you have any questions or concerns please take advantage of our 5 Star Service at:

5StarService@absorboxxygen.com

