

# Attention!

## For the Odor-Conscious:

True Liberty® Bags have a much greater gas vapor barrier than a water vapor barrier. Odors that are within the bag will stay there, and vice versa. Water can evaporate from, or condense within, the bag. The bag itself will actually absorb or release water molecules in relation to the relative humidity of its environment. This is why we refrain from giving exact bag weights, as the environment will partially determine this number. For best results during long term storage, store bag in a cool, dark, and dry place. Being completely soaked in water can compromise the usually ultra-strong odor block. Food, or any other sensitive contents, will not be harmed while sealed in a bag, you just may smell them after a bag has been exposed to water. We apologize for any inconvenience, and wish you safe storage.

## For the Weight-Conscious:

To accurately monitor food consumption, place empty bag on a digital scale and press 'tare', or simply note the bag weight and subtract it from the total once filled. To avoid confusion in the future, write this weight on the bag with a permanent marker. This will pinpoint the mass of the bag's contents and keep your body in tip-top condition!

**Warning:** For use in conventional ovens only. Follow included instructions carefully. Failure to follow included instructions may result in serious injury or property damage

**Caution:** Suffocation hazard. Keep away from children.

# Instructions

The **ORIGINAL** All-Purpose  
Home & Garden Bag



**How to:**  
**Cook**  
**Freeze**  
**Preserve**



# How to Close Your True Liberty® Bags

## With Zip-Tie

Secure your bulging bags



1 Fill bag



2 Twist loose end and fold over



3 Wrap the zip tie around both layers and pull tightly together



4 Mission Accomplished!

## No Zip-Tie

Be careful not to overtighten



3 Push loose end through opening, pull until secure



4 Sealed and secure.

## Try our other products!

- **Bottomless Bags:**  
These 12", 18", & 24" wide rolls are 100' long, allowing you to make any bag size! True Liberty® also offers a full line of heat sealers and dispensers for your convenience.



## • Other Sizes & Quantities:

- Chicken: 12" x 20"
- Turkey: 18" x 20"
- Goose: 18" x 24"

All available in boxes of 10, 25, & 100

...And more to come!

**Baking Instructions:** 1. Preheat oven to 350°F (max. temp 400°F). 2. Shake 1 tblsp. of flour into bag. 3. Place bag in roasting pan at least 2" deep. 4. Add ingredients to the bag. 5. Close the bag. 6. Cut four ½" slits in top of bag. 7. Place in oven with room for bag to expand without touching heating elements, walls, or racks. Cook meat to suggested temperature then let stand for 10 minutes. 8. Cut open bag and enjoy!

Cook times are per pound and may vary based on oven make and model.  
Meat is cooked when it reaches internal temperature indicated.

**Poultry:** 17-20 min/lb until 180°F  
**Pork Roast:** 20-25 min/lb until 160°F  
**Prime Rib & Tri-Tip:** 20-25 min/lb until 145°F

## How to Open Your True Liberty®

1. **Un-zip it:** Holding the large end, pull in the direction of the thin end.
2. **Un-tie it:** Re-twist the top of the bag to stiffen the material. Set bag on table top or support it's weight somehow. Now push the top back through the knot, while simultaneously pulling the material from the other end.