

Kirkland Signature Vacuum Sealing Bags

Assortment Pack - Item 8122017 | Quick-Use Guide

Package contents	3 rolls 8 in x 20 ft; 4 rolls 11 in x 16 ft; 50 pre-cut 1 qt bags (8 in x 10 in)
Material / use	BPA-free PE/PA plastic film; freezer safe; compatible with most vacuum sealing systems; suitable for sous vide use

Using a Pre-Cut Bag

- Place food in the bag, leaving enough empty space at the open end for your vacuum sealer to grip and seal properly.
- Keep the sealing area clean, flat, and dry. Smooth away wrinkles.
- Insert the open end into your vacuum sealer and operate the sealer according to the appliance manufacturer's instructions.
- After sealing, inspect the seal line to make sure it is continuous and secure before storing.

Making a Bag From a Roll

- Cut a piece long enough for the food plus extra material at both ends for sealing.
- Heat-seal one cut end with your vacuum sealer to form the bottom of the bag.
- Add the food, then vacuum and seal the remaining open end.
- For unusually large, moist, or irregular foods, leave additional bag length to make sealing easier.

Storage & Food Use

- Use for refrigerated or frozen food storage. Costco also lists these bags as suitable for marinating and sous vide cooking.
- For sous vide, follow the time and temperature limits specified by your cooking appliance and recipe. The Costco product page does not publish a maximum bag temperature.
- Label sealed packages with contents and date before storage.
- Vacuum sealing slows air exposure but does not replace proper refrigeration, freezing, safe cooking, or food-handling practices.

Helpful Sealing Tips

- Avoid trapping food, grease, moisture, or folds in the seal area.
- If sealing moist food is difficult, chill or partially freeze the food first when appropriate.
- Sharp bones or edges can puncture plastic; protect sharp points or use extra care when packaging.
- If a bag does not hold vacuum, check for punctures, wrinkles, food in the seal, or an incomplete seal, then reseal using fresh material if needed.

Compatibility

- Designed for use with most vacuum sealing systems. If your sealer does not evacuate air or make a reliable heat seal with these bags, consult the sealer manufacturer's guidance for compatible embossed/textured bags.

Support: Costco Customer Service / your local Costco membership counter. Costco states that Kirkland Signature merchandise is covered by its satisfaction guarantee, subject to applicable exceptions and limitations.

Unofficial quick-use guide prepared from available product information; not the manufacturer's original manual.