

FLOCK FEST®

HOW TO USE YOUR POULTRY SHRINK BAGS



**READ INSTRUCTIONS
INSIDE, OR SCAN
FOR COMPLETE
DETAILS & VIDEO**

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1 Fill a large pot with water. You need enough water to submerge the bird about an inch below the surface. Be careful not to overfill the pot: you don't want the water to overflow when you insert the bird. Heat the water to boiling (approximately 190°F).

2 Remove any excess fat or feathers from your poultry, then make sure the bird is clean and the cavity is empty. Rinse and pat it dry with a paper towel.

3 Place the bird into the shrink bag head-first. Position it in the center of the bag with space around the bird.



4 Insert silicone vent tube into bag, then cinch bag at top. Use a zip tie and fasten the bag.



7 The silicone vent tube allows excess air to escape from the bag. Now you can remove the tube and tighten the zip tie further.



5 Dip the bag into boiling water for about 5 seconds.



8 Cut the excess plastic zip tie. Allow the shrink bag to cool down after the shrink process is complete. This will help the bag to set.



6 As it enters the boiling water, you will see bag "shrink" around the poultry.



9 Once cooled, label the bag with date and type of poultry for identification.