



**PROFIT
BOOSTER**

Do you want to earn
30-60% more for
a 14 day dry
aged steak?

DRY AGE BAGS

Dry aged beef is known for a richer flavour and more tender texture as well as a heftier price tag than its fresh cut counterparts. But what is it about dry aging that works such magic on meat?

When dry aging you're exposing the meat to oxygen, which allows natural enzymes within the meat to work. They come alive and start breaking down the molecular bonds of meat. This, in turn, alters the flavour and texture of the cut.



INCREASE
TENDERNESS



UNIQUE
FLAVOUR



INCREASE
MEAT VALUE

ENTRY POINT: 14-21 DAYS

We recommend that our customers age to 14-21 days, as that's the easy entry point where the enzymes have broken down the connective fibres, and the flavour has been concentrated sufficiently.

OXYGEN ENTERS THE DRY AGE BAG



The *Tublin* Dry Age Bags from Scobie & Junor allows the material to form a bond with the proteins on the surface of the meat allowing moisture release and oxygen exchange while blocking external odours and contamination.

When dry aging you're exposing the meat to oxygen, which *allows natural enzymes within the meat to work*. They're aerobic bacteria, so they need oxygen to survive. They come alive and start breaking down the molecular bonds of meat. This, in turn, *alters the flavour and texture of the cut*.

The *increased tenderness of the meat* will enable you to *sell it per Kg for a higher value* compared to fresh meat.

WHILE MOISTURE LEAVES



HOW TO USE DRY AGE BAGS:

PREPARE:

- Clean working space
- Paper towels
- Scissors
- Instructions
- Beef
- Dry Age Bag
- Vacuum Sealer
- Patience

1. CLEAN & BAG



Select a cut such as boneless striploin or rib. Drain meat juices and pat dry the beef slab.



Place the meat in the bag, taking care not to contaminate the seal area. (Rolling the opening of the pouch back can help here)

3. RACK IN FRIDGE



Place packed meat on a wire rack in a well ventilated fridge (the aging meat must have good airflow around it to age properly not touching the other pieces of meat around it, or the wall behind it). Best to lay meat side down and fat side up.

Leave about 12cm between the seal and the meat. If there is much more than this, use a smaller bag, or trim the one you have.



Turn it over every other week (after bond forms). During the first week a bond will form between the meat and the bag. The meat will darken and look sticky this is an expected part of the maturation process. The meat should be aged for a minimum of 14-21 days, you can age for longer to intensify flavour and tenderness. Aging time is a matter of taste. During the dry aging process, the meat will lose about 10% in weight.

5. TRIM



The outer hardened surface must be trimmed before cutting it into steaks.



Our Tublin Dry Age Bags from Scobie & Junor ensure a safe and controlled water-weight loss process – which enhance the odour, flavour & texture of the dry aged meat. Even shelf life is enhanced.



2. VACUUM SEAL



Place in the vac packer and draw vacuum.

Check the seal is good, and there are no leaks.

If you are using a chamber less vacuum packer, place a Vacuum Strip (DABSTRIPS) inside the pouch, across where the seal will be, i.e. it will be trapped in the seal.



THESE ARE NOT BOG STANDARD VACUUM BAGS!

The Tublin Dry Age Bags from Scobie & Junor are a unique, butcher-tested technology that allows anyone to easily create custom dry aged steaks. The material forms a bond with the proteins on the surface of the meat allowing moisture release and oxygen exchange while blocking external odours and contamination. With our Dry Age Bags you can craft dry aged steak in a refrigerator without risk of spoilage.



4. UNPACK

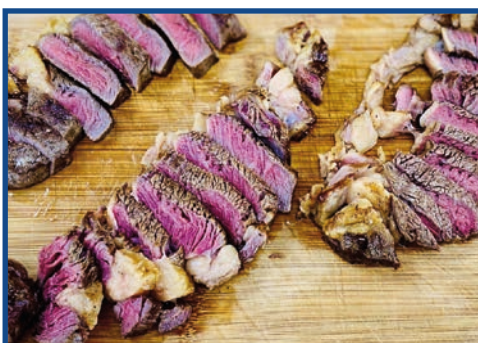
After the desired aging period is completed, remove the primal from the dry age bag and the outer hardened surface must be trimmed before cutting it into steaks. This is for visual appeal only, it can be eaten if desired.



Over time the meat will form a deep mahogany colour bark to it. Trim as required.

6. SERVE TO CUSTOMERS

Serve to your most discerning customers – once they experience the amazing tenderness and taste they will be life-long converts to Dry Age Meat!



Dry-aging does concentrate flavour by removing 5%-20% of the moisture content by weight depending on how long you age, in addition to the unavoidable trim-loss. That said, there is a 20-40% return to your net margin.

BENEFITS OF DRYAGING

Dry Age Bags make the dry-aging process easier, safer, and more cost-effective than the traditional methods, or even dedicated aging fridges.

It's easier and safer because you don't have to keep an eye on it to make sure the surface growth is not getting out of hand, or worse, sprouting black mould. With The Tublin Dry Age Bags from Scobie & Junor, if there is any surface growth, (and that's a big "if"), it's minimal and white (think penicillin). All you have to do is seal it up, put it on a rack in the walk in, and turn it over every other week.

The cost effectiveness comes into play once you pull it from the material. As opposed to traditionally aged meats, you can expect significantly less trim loss, and it's easier to trim as well. Dry aging does concentrate flavour by removing 5%-20% of the moisture content by weight depending on how long you age, in addition to the unavoidable trim loss. That said, there is a potential 30-60% return. We've seen everything from a 150% mark up to +200%, depending on markets and dry age time. The best way to mitigate trim loss as a percentage of the whole is to dry age large pieces, like a whole boneless ribeye sub primal (aka. standing rib roast, ribeye roast, etc). The more surface area exposed to air, the more trim loss and lost earnings you'll face.



POTENTIAL PROFIT?

Butchers can increase their profits by 30-60% when they sell dry aged beef using our Dry Age Bags.

Weight Loss for Striploin	Profit of Dry Age Striploin	
	Std	Dry Aged in Bag
E.G. Striploin		
Start Weight Kg	4	4
Weight After 14 Days	4	3.545
Weight After Trimming	4	3.125
Total Loss		22%
No. Of Steaks	15	15
Striploin		
Striploin - Cost Per Kilo	£13.00	£13.00
No. Of Kilos	5	5
Value Of Striploin	£65.00	£65.00
Net Kilos After Loss	5	4
Counter Selling Price	£25.00	£35.00
Counter Selling Price	£100.00	£120.00
Profit	£35.00	£55.00
Profit %		57%

“A sirloin that has been aged for between 14 and 28 days in The Tublin Dry Age Bags from Scobie & Junor has the same eating and taste qualities as a steak that has been conventionally aged in a chamber. Each steak sells for between £2 and £4 more, so for example, with a 4kg striploin retailed into 15 thick steaks, will deliver between £30 and £60 more value in the counter. The largest 300 x 600 bag costs about £1.50, therefore even with a bit of weight loss, and some trim, these bags deliver a fantastic profit.”



Andy Benn
Head of Culinary Development
Scobie & Junor Group