



## The Ultimate Silicone Bags

The Ultimate Silicone Bags are full of possibilities where convenience meets sustainability. Our versatile, reusable silicone bags allow you to cook, reheat, freeze, store, travel and more without having to compromise your lifestyle. You can trust in their durability and long-lasting reliability.

### Features & Benefits:

- **Unique Closure** – Easy and intuitive to open and close with a strong connection. \*Patent Pending
- **Wide Opening** – Designed to allow easy access to fill or eat from.
- **Hands Free Carrying** – Clever slot provides a hands-free carrying experience to conveniently hook a carabiner clip onto anything.
- **Max Fill Line for Liquids** – Provides guidance on how much to fill when freezing and avoids overflow.
- **Transparency Back Window** – Polished back window helps identify contents at first glance.
- **Large Base** – Allows the bags to easily stand-up without holding.
- **Markings** – Easily located on the bottom of the bag provides usage guidance.
- **Signature Design Element** – Sunburst style markings to identify Tupperware products.
- **Smart Design** – Effortless nesting for compact storage by placing bags inside of each other starting from largest to smallest.
- **Carefree Cleaning** – Flip the bag inside out for thorough washing and drying.
- **Platinum Silicone** – Is BPA, lead, latex and phthalates free.
- **Temperature Approved** – From -13°F/-25°C to 428°F/220°C making these reusable bags great to use in the freezer, microwave, oven and sous-vide cooking.

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### Product Information:

Size of each Bag	Full Capacity of Bag	Capacity to Max Fill Line for Liquids ONLY	Dimensions	Maximum Weight to Hang with Clip
Small	2 ¼ cup/540 mL	1 ¾ cup/459 mL	6.7 x 5.7"/17 x 14 cm.	±12.5 oz./±355 g
Medium	4 cups/1 L	3 ¾ cup/918 mL	8.2 x 6.6"/20 x 16 cm.	±1.5 lb./660 g
Large	7 ½ cup/1.8 L	6 ¼ cup/1.5 L	9.4 x 7.6"/23 x 20 cm.	±2.5lb./1.2 kg
X-Large	12 ¼ cup/2.9 L	10 cup/2.4 L	10.7 x 8.6"/27 x 22 cm.	±4 lb./2 kg

# FULL OF POSSIBILITIES



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### Use & Care:

- **How to Clean** – Flip the bag inside out for thorough cleaning and drying. Dishwasher safe on a normal cycle or clean with non-abrasive sponge, mild detergent and warm water. To clean the zipper thoroughly, use the eco+ straw brush to get into the hard to clean grooves.
- **If still wet after cleaning** – Place bag upside down and inside out on drying rack to air dry. Do not wipe the inside of the bag with any kind of towel, as silicone attracts small dust particles.
- **How to Open/Close** – To open, place both hands at the top of the bag and pull apart. To close, place one hand at the end of the bag, while the other presses firmly along the zipper design. Push the sides closed as you work across the zipper, before you reach the end press out as much air as possible then finish closing the bag. The teeth of the zipper closed should be the same height. If you notice any difference in height, open the bag and close again. This will allow for optimum closure.
- **Freezer Storage Tips** – Use the freezer fill line when storing liquid ingredients or items with liquid like sauces, soups or broths for optimum freezing conditions. Store the bag upright when liquid ingredients are inside for the first 3-4 hours, once set lay the bags flat for more space.
- **Defrosting Tips** – When defrosting, use these best practices; defrost overnight in the fridge. Or for quick defrost, place the frozen bag in a bowl of room temperature water, make sure the bag can stand. If defrosting in the microwave, vent the bag slightly and microwave standing up on low power until defrosted.
- **Fridge Storage Tips** – When storing in the fridge, liquid ingredients or items with liquid like sauces, soups or marinades should be storage upright for optimum conditions. Cut fruits, vegetables, grains or pieces of meat. Stack the bags on top of each other for compact storing.



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### Use & Care continued:

- **Oven Usage** – For best results, place silicone bag on baking tray or on inverted Ultra Pro Lasagna Cover to avoid bag tipping over during cooking. Make sure to vent the bag before cooking by leaving a portion of the seal open. Leave at least 2”/5cm distance from the oven walls when cooking. Cook your favorite dishes upright standing position for up to 1 hour. Always use oven mitts while handling the silicone bags; when opening, open away from hands and face to allow excess steam to release.
- **Microwave Usage** – For best results, make sure to vent the bag before reheating by leaving a portion of the seal open. Make sure the silicone bag is 2”/5 cm away from the sides and top of the microwave walls. Always reheat on 70% power to prevent food from drying out. When opening, always open away from you to allow excess steam to release. Only use the small and medium size bags to ensure best results when cooking or reheating. Additionally, always make sure the bottom of the bag is flat to prevent tipping.
- **Sous Vide Cooking** – For best results, make sure to squeeze out excess air and close securely before cooking. This will prevent any water from entering the bag. Make sure the pot used allows the bag to fit snug along the sides, preventing the bag from floating during the cooking process.
- Always use plastic, or silicone utensils to avoid damaging the bags.
- Always use oven mitts when using the bags in oven or microwave.
- After using the bags in microwave, oven or sous vide cooking, open away from hands and face so steam is re-directed away from user.



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### Demonstration Ideas & Tips:

- **The Ultimate Silicone Bags are a great option for meal planning.** Meal prepping can save time and money by making weekly meals and snacks fast and easy. Reusable silicone bags can simplify this task. Plus, you can eat directly from the bag to reduce waste and minimize dishes to clean up. Here are a few ideas on how to use each size:
  - Small – ideal for packing snacks such as trail mix or making small portions of foods such as overnight oats.
  - Medium – great for quick pickling or making smoothie packs.
  - Large – marinating meat, poultry or seafood. Ideal size for “dump meals” for the Microwave Pressure Cooker
  - X-Large – making salads, massaging kale or storing leftovers.
- **Multifunction bags** that can be used over and over again. They can be used when traveling to bring toiletries, makeup, first aid kits, organizing cords, toys or even to pack clothes.
- **Waste Free Challenge** – We can do anything we set our minds to. Try these simple tips to reduce your waste and trash while making it fun but rewarding.
  - Collect all your trash for one week and during the party show how much waste could be reduced if you used one silicone bag as a replacement.
  - Collect the plastic bags that you would have used at the grocery store when buying from the bulk section.
  - Count how many bags would be used for snacks and lunches.
  - Review the amount of plastic wrap that would be used to store cut fruits and vegetables.
  - Keep track of the aluminum foil to wrap food and cook in the oven.