Tips for successful dry aging with UMAi Dry

- Take time to get familiar with the flexible, single layer UMAi Dry material.
- Dry age only whole muscle subprimal cuts; never individual steaks.
- Do not make cuts or folds in the meat prior to aging. Also, do not season the meat.
- Leave fat cap on and trim only after aging.
- The moist protein coating on the surface of the meat is essential. Do not wash or wipe.
- A “vacuum” is less essential than the “bond” that forms in the first 5–7 days. Small pockets of air in the corners or the divots in the meat do not pose a problem. You only need a 75 to 80% surface bond.
- Place the UMAi Dry-sealed beef on a wire rack to ensure airflow on all sides.
- Use a home refrigerator that you use to store food (Old garage fridges and dorm fridges lack air circulation and dehumidification for successful dry aging).

UMAi Dry is not a vacuum bag, but more like a membrane. Look for at least 75–80% contact between moist meat surface and UMAi Dry for safe, consistent results. The essential bond will form during the first week in the fridge.

*Refer to the “All Vacuum Sealers are not Equal” resource on umaidry.com for sealer choice.