Properly Storing Dried Grains and Legumes Including Lentils Using Hermetically Sealed Bags

When storing dried lentils, you can protect them from insect pests and mold by sealing them in PICS bags, which employ an airtight triple-bagging system originally developed in the U.S. by Purdue University. PICS bags use no chemicals and safeguard your grains and legumes by utilizing the right type of plastic and sufficient thickness to ensure airtightness. These bags consist of two inner bags fitted inside an outer woven bag. By employing these airtight bags, you can securely store grains and legumes, including lentils, for extended periods, providing safe food for your family, seeds for future planting, or grains for sale.

Steps to Proper Usage:

1. After drying your lentils in direct sunlight for three to four days, inspect them to ensure they are free from pests, dirt, and pebbles.
2. Examine each of the two inner poly bags (liners) of the PICS bag for any rips, tears, or holes. Even small holes can permit insects and mold damage.
3. Fill each of the two inner poly bags with air and hold the open end to ensure no air escapes. Ensure the bags are dry and clean. Do not use them if either of the inner poly bags is torn or wet.
4. To fill your bag, begin by placing a small amount of lentils in the first poly bag. Then, insert the first poly bag into the second one and place both inside the outer woven bag. Continue to feel the inside bag while gently shaking it side to side to pack the grains and

eliminate trapped air. Do not fill the bag to the top, leaving some space for sealing.

Sealing Process

5. Seal the first poly bag by twisting it tightly against the grains, pressing out any air, and tying it securely with a string. Ensure that you remove as much air as possible and that the bag is tightly tied, especially with small grains like lentils.
6. Seal the second poly bag in the same manner, twisting the top until it is tight against the inner poly bag, and then tying it securely with a string.
7. Seal the outer woven bag in the same way, twisting the top until it is tied against the poly bags, and tie it securely with a string.

Precautions

- Do not store the bags in direct sunlight.
- Keep the storage area clean to deter rodents.
- Avoid storing the bags directly against a wall.
- It is best not to open the bags during storage. If you must open a stored PICS bag, promptly reseal it following the same steps to minimize exposure to the air.
- Ensure that all three bags are tied as tightly as possible.

Reusing

When PICS bags are no longer suitable for grain and legume storage due to tears or holes, repurpose them for other uses. Be sure to buy PICS bags from trusted dealers only. Using PICS bags to store your grain and legumes keeps them safe from insects and mold growth, allowing you to sell them at a higher price when there is less supply in the market. PICS bags enable you to store your grain and legumes without the use of pesticides, saving you money, and ensuring the safety of the

stored food.