PANTRY / COMPARE BEFORE BUYING

5 lb flour container checklist

Start with an explicit 5 lb flour-capacity claim from the seller. Then compare outside dimensions, the lid opening and the space you actually have.

Shelf clear width: _____ depth: _____ height: _____ Units: _____

Use: [ ] open on shelf [ ] pull out [ ] carry to counter

Check	Candidate A	Candidate B
Brand / model		
Seller states it holds 5 lb of flour?		
Outside width x depth x closed height		
Extra space to open lid / use latch		
Opening fits scoop / measuring cup?		
Loose flour or whole bag inside?		
Body, lid and seal care instructions		

Do not equate pounds with quarts

5 lb is about 2,268 g. At King Arthur's 120 g per cup for all-purpose flour, that is about 18.9 US cups or 4.7 US quarts. This is a rough baking-cup comparison, not a guaranteed storage volume: packing and flour type change the result.

Keep the original product, lot/date and storage directions. A loose-flour capacity claim does not prove that the whole folded paper bag fits. Follow the flour maker's storage instructions.

Reference: King Arthur ingredient weight chart.

Free online guide / calculator:
https://alexeverydayfinds.com/home/container-size-for-five-pound-flour/