



beeswax wraps fact sheet

While there are now a number of places you can purchase beeswax wraps from (or even make your own), beeswax wraps aren't a new thing. We've been waxing cloth since ancient Egypt and using beeswax to store food for thousands of years.

The recent uptake in places you can purchase wraps and the increased number of people using them is due to the rising awareness of the damage that we are doing to our environment and to the planet. Supermarkets are promoting a reduced reliance on single use plastic bags and a probable removal of other single use products such as straws and cotton buds from supermarket shelves later this year.

Why use beeswax wraps?

Beeswax wraps are an environmentally friendly alternative to cling film, which is a single use product made primarily from PVC (which in turn is made from carbon, hydrogen and chlorine). There is also talk of this plastic being harmful to human health.

What is my wrap made from?

Our wraps are made from 100% cotton and infused with a blend of beeswax from our own hives, pine resin, and organic jojoba oil.

Beeswax

Beeswax is water repellent, is naturally anti-bacterial and has an indefinite shelf life. It is also anti-septic and used for wound healing.

Pine resin and jojoba oil

Both have anti-bacterial properties. Pine resin is water resistant and is also used in wound healing. Jojoba oil is the liquid produced from the jojoba plant also has anti-fungal and anti-microbial properties.

It is the pine resin that gives our wraps their stickiness.

How do I use my wrap?

Use the warmth of your hands to shape your wrap over plates, bowls, sandwiches, cheese, fruit and vegetables – almost anything you can think of.

The wrap sticks to itself when you press firmly over the bowl or plate. When stored in the fridge the beeswax will harden further, retaining the shape and sealing in the goodness.

How do I look after my wrap?

When your wrap needs a clean, use cold water and mild soap or dishwashing liquid – you can dunk your wrap in cold water and soap or sponge off with a soft cloth and air dry, or hang them to dry in the shade.

We wouldn't recommend putting your wrap in the microwave, oven or washing machine as the heat will have a tendency to melt the beeswax.

Do not use your wrap to cover raw meat.

How long will my wrap last?

Our wraps will last up to 12 months if you take reasonable care with them.

When you have thoroughly worn them out, they are 100% biodegradable – you can put them in your compost bin.

If they lose some of their grip, but still have some signs of life, we also stock recharge kits.

Please note that because our products are all carefully handmade, there may be some minor variation in size, colour and shape.

