

beeskin

STORE FOOD NATURALLY



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Do wrap:

Simply lay your beeskin over a plate, bowl or glass and wrap it over the edges. Thanks to the warmth of your hands, the beeskin cloth will gently adhere to smooth surfaces and to itself, similar to plastic film.



DONT wrap:

beeskin should **not** come into **direct contact** with raw meat, fish, and pineapple. You can wrap old cuts such as cooked ham, smoked ham, salami, etc. After usage, wash off your beeskin as described below.



Clean your wrap:

Run your beeskin under cold water only, and run your fingers over your wrap to remove any excess, as if rinsing a plate. Don't wash or rub your wrap vigorously with a rough sponge or brush. You may use the soft side of a sponge, gently, and we recommend you use an eco-friendly dish soap with no "alcohol" within the first 4 ingredients. Alcohol will dissolve the beeswax and tree resin. After having cleaned your beeskin, pat it dry with a kitchen towel or let it air-dry. Don't set your beeskin on a radiator since your wrap is not particularly fond of heat. Also, your beeskin does not fancy being wrung or twisted in any way and dislikes your dishwasher and microwave oven.

When not in use, store your beeskin in a drawer, or in a big glass jar, which we find more elegant.

for more information and suggestions on how to use



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The natural, sustainable and reusable alternative to plastic cling foil.



beeskin beeswax wraps are produced with organic cotton (GOTS* certified), beeswax (tested for pesticides and pollutants), natural tree resin and jojoba oil (organic). Your wraps are therefore 100% biodegradable.

beeskin beeswax wraps protect your food from air and moisture. Like the skin or peel of fruit and vegetables, beeskin allows your food to breathe. The raw and organic ingredients used in your beeskin beeswax wraps have a natural antibiotic, antiviral and antifungal effect: they keep food fresh for longer. Take good care of your beeskins and you will be able to use them for up to 1 year.

** Global Organic Textile Standard*