

FOOD STORAGE LEAPS FORWARD, INSPIRED BY THE PAST



Abeego is the original all natural beeswax food wrap that keeps food fresh longer. Reusable Abeego products are an affordable and earth-friendly replacement for disposable plastic wraps and bags. Their unique design extends the life of fresh food, preserves natural flavours and creates less food waste.

Plastics make up 12 per cent of household waste, leaving many families looking for ways to go on a plastic diet. Abeego, invented in the home of Toni Desrosiers and Colin Johnston of Victoria, British Columbia, was born from the question “how did we store food before plastic wrap?”

Ready for a plastic-free food covering, Toni used her background in holistic nutrition to research the history of food preservation and look for a solution in nature. She found it in Beeswax, a material that’s been used around the world for hundreds of years.

“Natural materials keep food alive longer,” said Toni Desrosiers, co-owner, Abeego Designs. “Those who love Abeego appreciate the back-to-basics approach we’ve taken to keep food fresh.”

Abeego products are made from hemp and certified organic cotton that’s been infused with pure beeswax, certified organic jojoba oil, and tree resin. These high-quality materials have natural anti-fungal, antiseptic and anti-bacterial properties that work to create a protective material that allows food to breathe.

Abeego Designs manufactures all of their products in British Columbia, Canada. The Abeego product line, which came to life in 2008, includes a variety of sizes of Flats and Pockets which can be purchased online or from a growing number of retailers throughout North America.





THE FACTS ABOUT KEEPING FOOD FRESH NATURALLY

Abeego is an easy-to-use, all natural food wrap made from pure beeswax, jojoba oil, and tree resin that's been infused into hemp and certified organic cotton cloth.

HOW DOES IT WORK?

Abeego protects food while letting it breathe. It's flexible and slightly adhesive so it can easily be shaped around food and bowls or folded into packages to store food at room temperature, in the fridge or the freezer.

USING ABEEGO

- › Wrap cheese tightly in an Abeego Flat. For easy clean up, grate it on Abeego!
- › Cover the cut end of any fruit or vegetable with an Abeego Flat.
- › Abeego pockets carry cut veggies and fruit, sandwiches and more.
- › Abeego works in the freezer but use frozen food within one month.
- › Cover rising bread dough with insulating, yet breathable Abeego
- › Wrap up cold cuts and cooked meat. Cover raw meat in a dish.

AHA ABEEGO DISCOVERIES!

- › Fresh chilies and herbs stay fresh for weeks and will dry perfectly over months.
- › Whole fruits are protected from bruising when Abeego-wrapped for travel.
- › A bowl of greens in an Abeego covered bowl stay fresh and crisp all week!
- › Cut onions wrapped in Abeego will leave not a hint of scent in the fridge.
- › Apples, pears or avocados won't brown when their cut side is tightly covered.
- › Abeego's tacky surface makes it a handy jar opener!

WHAT IS AN ABEEBIT?

Abeebits were created to repurpose waste from Abeego products. Use the waxy twisties instead of twist ties or rubber bands for securing the end of a roll of paper, resealing bags, bundling a bouquet of flowers or many other household uses.

ABEEGO CARE

- › Hand wash Abeego in cold water with an eco-friendly soap and air dry.
- › Store Abeego rolled, folded or flat (between cutting boards).
- › Abeego can last a year or longer with proper care – then compost!