



Honey Bee Good®



Beeswax Food Wraps

HANDMADE IN THE UK AND GOOD FOR THE PLANET





LASTS UP TO A YEAR OR MORE

Save loads of money by replacing single-use plastic! And the wraps can be rewaxed when they need a bit more oomph.



HANDMADE IN LONDON

Hand-cut fabric and hand-dipped wax make these a truly artisan product. And if you're in the UK, you know you're buying local.



COMPLETELY PLASTIC FREE

From the product itself to the packaging of your order, we use only biodegradable, recyclable materials - good for the planet!



BIO-DEGRADABLE / COMPOSTABLE

When your wraps are knackered, pop them into the compost, use them as fire lighters or even dig them into your garden.



MADE WITH 100% GREEN ELECTRICITY

We're reducing our carbon footprint wherever possible.



USE IN THE FRIDGE & FREEZER AS WELL

Keep leftovers fresh on the worktop, in the fridge or the freezer.



ALL-NATURAL INGREDIENTS

Made from OEKO-TEX Certified 100% cotton, all-natural beeswax, sustainably sourced damar resin and extra-virgin olive oil.



EASY TO USE

Warm in your hands to activate, then pinch & seal around bowls, sandwiches, leftover pieces of fruit or veg, cheeses, breads and more. They can also be used for travel to wrap soap & shampoo bars, or your toothbrush or razor!



EASY TO CLEAN

Use a cool/cold water and a bit of dish soap with the soft side of a sponge to clean, and air dry. The beeswax is naturally anti-bacterial and anti-microbial.



NO HEAT PLEASE

Wax wraps do not like the heat, so keep them somewhere cool, like a cabinet or drawer. They shouldn't be put into the microwave, dishwasher or oven, either. Wait till food or bowls are room temperature before wrapping.