

*DIY
BEEESWAX
FOOD
WRAP*



TWOTHIRDS

Wax food wraps are made by infusing a mix of beeswax and almond oil into cotton fabric – they are an easy-to-make, environmentally friendly alternative to plastic cling film. When applied to cotton, it renders the cotton “unbreathable” which helps maintain the proper moisture content when storing food.

They can be washed with cold water and a mild soap.

Since they cannot be washed with hot water they are not recommended for meat or fish.

It is water-repellent and has natural antibacterial properties.

Depending on how frequently they’re used, they can last for up to a year.

After that all you need to do is re-wax them in order to keep using them.

MATERIALS



Beeswax, about 0.5 oz. of per wrap.

Where to buy beeswax online?

bulkapothecary

ebeehoney

walmart

honeypacifica

bomar

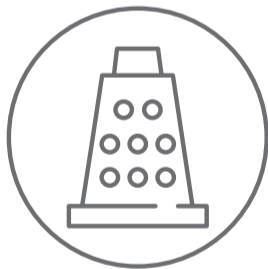
luckyvitamin



100% cotton fabric, cut to appropriate size
(12×12 in. or 8×8 in. works)



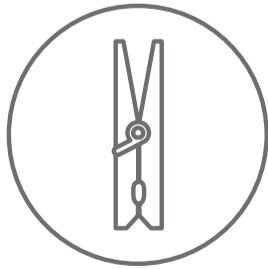
Grater (In case you're not using beeswax beads).



paintbrush (that will be used for this purpose only, forever after)

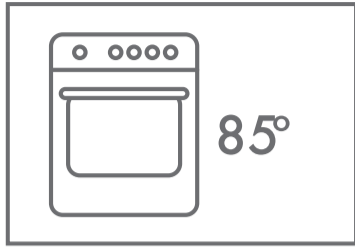


An oven, baking tray, and parchment paper



Clothesline and clothes pins

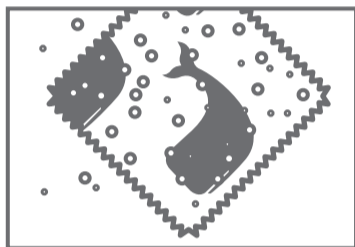
STEPS



1. Preheat oven to 85°C. (not higher, it will burn the wax!)



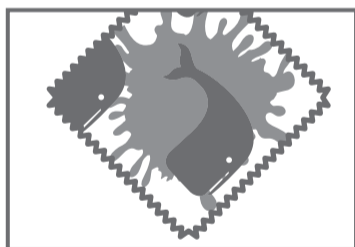
2. Place pre cut fabric on the parchment paper.



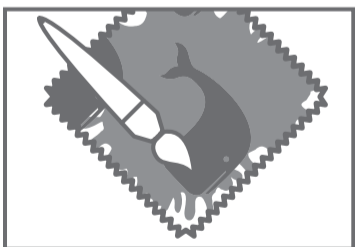
3. Sprinkle evenly and lightly with grated or beaded beeswax. a thin layer.



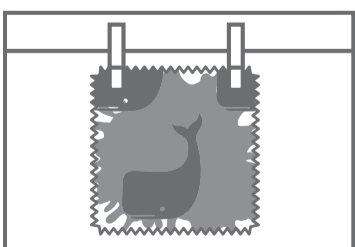
4. Place in preheated oven. This should take around 5 minutes.



5. When the beeswax is just melted, remove from oven.



6. Spread wax evenly with paintbrush to cover over any spots that are not yet coated.



7. Hang on makeshift clothes line with clothes pegs, to dry. Once cooled, you can use it!

If you would rather purchase these wraps:

beeswrap

superbee

abeego

ecofoodwrap

honeywrap

beegreenwraps

beeecowraps



TWOTHIRDS