How to Use and Care for Your Beeswax Food Saving Wrap

How to Use Your Beeswax Food Saving Wrap:
1. The wrap is multifunctional and can be used with an array of foods (great for fruits and vegetables like avocado, cucumbers, tomatoes, melons, onions, etc. The wrap is insulated and breathable, which makes it perfect for covering rising bread dough and fermenting foods. It can also be used to cover frozen food in the freezer for up to one month).
2. The combination of beeswax, tree resin and jojoba oil that coats the hemp and cotton fabric is very malleable at room temperature. The wrap can adhere to virtually any solid food or container, so there is no need to use it. The wrap sticks to itself and not the item it’s wrapping.
3. Place the wrapped produce in either the fridge or the freezer.
4. In the fridge, the wrap will become stiff and hold its new shape. A return to room temperature will soften it.

How to Clean Your Beeswax Food Saving Wrap:
1. Hand-wash your Beeswax Food Saving Wrap with cold water and alcohol-free soap. In cold water the beeswax coating will be stiff, providing a stable surface to clean. The wrap washes like a plate and can handle a light scrub with a gentle dishcloth or sponge. For a heavily soiled wrap, run a bit of cold water in your sink, add soap and immerse your wrap. Wash the wrap/s like regular dishes. Do not let soak for a prolonged period of time.
2. Dry your freshly washed wrap with a towel for immediate use or place over a dish rack. Do not wring.