



What are Waxiwraps?

Waxiwraps are made in Albany, Australia from pure Western Australian beeswax, natural dammar gum, organic jojoba and coconut oils; blended and infused into 100% cotton fabric. They are a natural, eco-friendly, washable, multi-purpose, biodegradable, self-adhesive alternative to single-use cling wrap.

What are they used for?

Waxiwraps are great for wrapping cheese, sandwiches, snacks, & vegetables, covering salad bowls & recycled jars. Wherever you would use cling wrap, you can use a Waxiwrap. There is NO flavour transfer of the blend onto any food.

How long do they last?

Use over and over again for 12-24 months.

Washable:

To clean, simply wipe with damp cloth. Approximately once a month, gently wash your Waxiwraps in cold water using a dash of detergent. Half fill your kitchen sink with cold water, pop a splash of dishwashing detergent into the water, and immerse Waxiwraps, wipe clean with a cloth. Rinse under cold tap and hang in the shade to dry, or pop onto your dish rack to dry. Store in a cool, dry place in your kitchen.

Instructions for use:

Place Waxiwrap over/around item and shape using the warmth from your hands to mould to shape and provide a seal.

The uses for Waxiwraps in the kitchen are limitless; try:

- * Wrapping an opened block of cheese
- * Covering a fresh salad in a bowl
- * Wrapping a sandwich for school or work lunches
- * Shaping over veggie pieces before refrigeration
- * Moulding over the top of a jar (great for gifts in jam jars or used coffee jars)
- * Pop over an opened bottle of wine or champagne (champagne bubbles will stay fresh for approx. 4 days!)
- * Folding around a snack such as a homemade muesli slice, carrot and cheese sticks, or cheese and crackers
- * Fix over an opened wine bottle – keeps the wine fresh for a week!
- * Wrapping pastry or pasta to rest before cooking
- * Use the jumbo to wrap a whole loaf of crusty bread, large vegetables such as celery, broccoli, cabbage, and cauliflower.

Note: Do not use Waxiwraps™ for meat wrapping or hot food dishes.