

# Beeswax Wrap How To Guide

Reduce Waste



Protect the Environment



Improve Your Lifestyle



Be Creative



Refuse, Reduce, Reuse, Recycle



Improve Our Future



Increase Community Engagement



Reusable beeswax wraps can replace plastic cling wrap for sandwiches and snacks. When they reach the end of their life, they can be composted. They can be bought online, at markets or homewares stores, or get the kids involved and learn how to make your own.

Note:

1. *Although beeswax wraps are great, you should avoid them if you're allergic to pollen or honey*
2. *It is not recommended to use the wraps on dairy, meat or fish as they may leave harmful bacteria on the wrap.*

## Buying and Storing Beeswax

Beeswax can be bought direct from beekeepers or a beekeeping organisation. Some bulk food stores may also sell beeswax. Search online to find suppliers near you. Check with the supplier to make sure that no chemicals or insecticides are used in the hives your beeswax comes from.

Beeswax usually comes in a solid block that you will need to grate or chop into smaller pieces to make wraps. Keep it in a closed container in a cool, dry place to prevent dust, dirt or fluff sticking to it. Beeswax lasts indefinitely, but over time it might get a light powdery coating called 'bloom', This is not mold, and can be simply dusted off.

*Working with you*

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# What you need to make beeswax wraps

To make around four large wraps you will need:

- 100% cotton fabric cut into your desired size. We recommend 20 x 20cm for small wraps, 25 x 25cm for medium wraps or 30 x 30cm for large wraps, but you can make them any size or shape you like
- Cutting mat and fabric cutter
- Pinking shears (optional)
- 100g beeswax
- 30g coconut oil - this makes the wraps more pliable and cling better
- 50g pine resin (optional) – this makes the wraps more pliable and cling better

See the two different methods for making wraps below. Each method requires some additional items.

## Method 1: Iron Method

Extra items you will need:

- Grater
- Ironing board (optional)
- Iron
- Old towel or two
- Baking paper

### Method:

*Note: The quantities are to make a large 30 x 30cm wrap. You will need to adjust the quantities if making different sized wraps*

1. Grate beeswax with a cheese grater
2. Place an old towel over the ironing board if using. If not place two old towels on a table and put a sheet of baking paper on top of the towel(s)
3. Lay your wrap fabric on top of the baking paper, and sprinkle with 2 tablespoons of grated beeswax, 2 teaspoons of melted coconut oil and 1 tablespoon of powdered pine resin (if using). Be sure to spread the wax as evenly as possible and go right to the edges of the fabric
4. Cover the wax sprinkled fabric with baking paper
5. Set your iron to 'cotton' and iron over the baking paper, moving it continually to push the wax around
6. Peel back the paper to check that the wax is evenly melted. You may need to sprinkle more on for even coverage and then replace the paper and iron again
7. Working quickly peel the wax infused cotton square off the baking paper and let it cool and set on a wire rack or peg it onto a line of string to dry



## Method 2: Double Boiler and Iron Method

Extra items you will need:

- Double boiler
- Pastry brush
- Ironing board (optional)
- Iron
- Old towel or two
- Baking paper

### Method:

1. Melt the beeswax, oil and resin (if using) in the double boiler
2. Place an old towel over the ironing board (if using). If not, place two old towels on a table and put a sheet of baking paper on top of the towel(s).
3. Lay your wrap fabric on top of the baking paper and using the pastry brush paint the melted wax mixture onto the fabric. Be sure to spread the wax as evenly as possible and go right to the edges of the fabric.
4. Cover the wax painted fabric with baking paper.
5. Set your iron to 'cotton' and iron over the baking paper, moving it continually to ensure the wax has penetrated and spread evenly over the fabric.
6. Working quickly, peel back the top layer of paper and peel the wax infused cotton square off the bottom layer of baking paper. Let it cool and set on a wire rack or peg it onto a line of string to dry.



## Caring for your beeswax wrap

- Wash in cool soapy water and air dry thoroughly before reusing
- Never use beeswax wraps on meat or fish
- Use the warmth of your hands to mold wraps around food, plates or bowls
- To store, roll or fold and keep in a cool, dry place
- Avoid heat sources like microwaves, dishwashers, steam or hot surfaces
- Wraps should last around 12 months
- They can be refreshed with a sprinkling of beeswax and following the iron method or composted when you're finished with them.

### Connecting with Council

✉ [mail@wsc.nsw.gov.au](mailto:mail@wsc.nsw.gov.au)

☎ 02 4868 0888 (24hr Contact Centre)

🖨 02 4869 1203

📍 PO Box 141 Moss Vale, NSW 2577

📍 (8:30am to 4:30pm Mon – Fri) Civic Centre, 68 Elizabeth Street, Moss Vale

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