



# BEE'S WRAP<sup>®</sup>

SUSTAINABLE FOOD STORAGE

PRESS KIT



# Our Story

The natural alternative to plastic wrap for food storage  
— because good food deserves good care.

Bee's Wrap started with a question facing many families and home cooks: How could we eliminate plastics in our kitchen in favor of a healthier, more sustainable way to store our food?

Founder Sarah Kaeck discovered the answer in her own Vermont kitchen, where Kaeck rediscovered a lost tradition: After coating cotton with beeswax, she created a washable, reusable, compostable alternative to plastic wrap. Today Bee's Wrap is handcrafted from organic cotton, sustainably harvested beeswax, organic jojoba oil, and tree resin. The resulting wraps provide a versatile and durable solution to sustainable food storage.

Bee's Wrap is available in more than 700 stores across the United States, and is also distributed internationally in Germany, Austria, Switzerland, the Netherlands, Norway, Sweden, Singapore, Hong Kong, New Zealand, and Australia.

Bee's Wrap is handcrafted in Bristol, Vermont, and ships worldwide.



# Bee's Wrap® Basics

## INGREDIENTS

Global Organic Textile Standard-certified organic cotton, beeswax, organic jojoba oil, and tree resin.

## USES

Incredibly versatile, Bee's Wrap can be used to cover a bowl, wrap up cheese, fruit, vegetables and bread, or to pack a snack for your next adventure. Use the warmth of your hands to form our wraps around a piece of food or over a bowl or casserole dishes. As the wrap cools, it will hold its shape.

The natural antibacterial properties of beeswax and jojoba oil help keep food fresh, and allow Bee's Wrap to be used again and again.

## CARE

Bee's Wrap is reusable; simply wash with cool water and soap, hang to dry, and repeat. Used several times each week, Bee's Wrap will last for roughly one year. Bee's Wrap is not recommended for raw meat. Keep Bee's Wrap away from heat sources such as hot water, ovens, dishwashers and microwaves.

## COMMITTED TO SUSTAINABILITY

Bee's Wrap grew from a desire to find sustainable alternatives for the home and kitchen — and accordingly, sustainability is a core part of Bee's Wrap's business practices and ethos. Bee's Wrap believes that business can be a vehicle for social change, and can better the lives of customers, employees, the community, and planet.

Bee's Wrap is certified by Green America, national nonprofit promoting environmental sustainability, social justice, and economic justice. Bee's Wrap is also pursuing nontoxic certification from MadeSafe, America's first comprehensive human health-focused certification for nontoxic products.

Bee's Wrap products are reusable, biodegradable, and compostable. Product packaging is made from 100 percent recycled material, and is plastic-free. Bee's Wrap is biodegradable and compostable.



# About the Founder

Good food has always been central to Bee's Wrap founder Sarah Kaeck's life in Vermont. A mother of three, she's been by turns an avid gardener, a milker of goats, and a keeper of chickens. Believing good food deserves good care, Kaeck set out to find a healthier and more sustainable alternative to plastics in her family's kitchen.

An avid seamstress, she began experimenting with beeswax-imbued fabrics — and discovered Bee's Wrap. For months, the comforting smell of melting beeswax filled her home. Three short years later, what started as an idea in Kaeck's home kitchen has evolved into a thriving business located in its own workshop in Bristol, Vermont.

In addition to interviews about Bee's Wrap, Sarah is available for media requests relating to women and entrepreneurship; sustainability; and social entrepreneurship.

## CONTACT

We'd love to share our story with you.

Please contact us at [info@beeswrap.com](mailto:info@beeswrap.com) or call 802-643-2132 for product samples, interview requests, or additional information.

