

## Frequently asked questions

### Why choose Apepak?

Apepak is the only food wrap that guarantees sustainability and ethics as a whole.

Made by a social coop with 140 grams / m2 organic cotton, which is 2 times thicker than other similar products. This means a greater use of organic beeswax from a controlled chain of sustainable beeswax sourcing: Conapi-Mielizia. This means a better future and performance and more durability over time of our product.

## What impact can you have using Apepak?

- By wrapping a sandwich, you avoid putting 30 square centimeters of plastic film into the environment. In one year together we have saved 1.5 million meters of plastic film! Economic support for the work of member of the social coop "L'Incontro Industria 4.0" that produces Apepak; generally a disabled person, or a former addict or an elderly person.
- Apepak extends the life of food by about 30%. Through re-use, you avoid waste and help the environment. You also help honey bees, sentinels of the planet's health, threatened by pollution, climate change, deforestation and the use of pesticides in agriculture. Support local and organic beekeepers, by choosing a product made with organic and sustainable bees wax.

## What is Apepak made with?

Apepak is produced with a thick GOTS certified organic cotton fabric from organic cultivation and sustainable supply chain. We chose thick cotton because it holds more wax so it performs better and lasts longer. To guarantee the antibacterial and antimicrobial properties, we soak the cotton with Conapi-Mielizia organic beeswax, organic jojoba oil and organic pine resin that give Apepak malleablility, grip, and make it an antibacterial and washable product for continuous use over time.

#### How to use it?

Use the warmth of your hands to heat-form Apepak around the food you want to wrap. In a couple of seconds Apepak will take and hold the shape you gave it, keeping the wrapper sealed to your food. Apepak Gigante is suitable for loaves, large terrines or trays; Apepak Grande for sandwiches, cheeses and take-away snacks; Medium Apepak for half an onion or lemon, seal a jar of sauce or half a zucchini. You can cut Apepak to the size you prefer and unleash your creativity in creating bags, spherical or square shapes to protect and preserve your food. Experiment with folding techniques to make the most of the surface of your Apepak. It is not necessary to wash Apepak on first use.

### What not to do with Apepak

It is not recommended to use it with raw meat, overly oily foods and liquid cheeses, as they release juices that could affect the impermeability and durability of Apepak, as well as permanently staining it and making washing very difficult. Above 30 degrees, beeswax tends to melt, so if you wash Apepak do not use water above this temperature, in order not to lose the sealing properties of beeswax. Likewise, exposure to heat sources above 30 degrees centigrade should be avoided.

## How do you wash and care for Apepak properly?

To ensure the longevity of the product, wash it in cold water (no more than 30 degrees centigrade) and, if necessary, rub it lightly with a little natural soap or vinegar.

### Can it be used in the freezer?

Yes, Apepak can be used in the freezer to keep food fresh 2-3 weeks. The only difference is that its structure will be more rigid. As Apepak is breathable, we recommend checking the quality of the food after 2 or 3 weeks to ensure proper storage. It is perfect for freezing pizza dough or baked goods.

## Can it be used in the microwave?

No, Apepak should not be used in the microwave. Beeswax could melt, dripping into the oven and onto the food. This would not be harmful to health but can dramatically decrease the life and the properties of the wrap.











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## Can Apepak be used to cover a dough and let it rise?

Yes, Apepak can be used to make dough rise.

### **How long does Apepak last?**

Maintaining it with care and using it daily Apepak lasts about two years. It is tested for over a thousand uses.

### When and where to dispose of Apepak?

Apepak is no longer usable when it loses the ability to stick and adhere when you close around food. According to the provisions of the individual municipalities, Apepak can be disposed of in the wet collection - being 100% biodegradable - or dry collection. Refer to your local waste facility and dispose as cotton. Apepak is flammable and can also be upcycled as kindling for fire or grills.

## What to do in case of allergies

Apepak has a high component of beeswax and does not contain honey or other bee products. In case of allergies to honey or other bee products, it is always necessary to consult a specialist before using Apepak. Apepak is free of nuts, gluten or dairy products and its production facility does not handle nuts, gluten or dairy products.

### Does it have a smell?

A new Apepak smells slightly of sweet beeswax. The scent decreases after the first uses and washes until it disappears completely. The scent of beeswax changes according to the seasons and the flowers from which bees make wax. We love it but some people may not prefer it. In normal circumstances the smell of the beeswax does not transfer to food, but it may be so with temperatures rise above 30 degrees Celsius.

### Are bees exploited?

We take at heart the matter of bees and the sustainability of bee products. We use and support only organic beekeepers that put the life of the bee first. The production of beeswax is a physiological necessity and satisfying this need is a duty of conscientious beekeepers. Reselling the surplus of wax can provide beekeepers with a form of supplementary income, necessary to do their job with more attention and satisfaction, thus ensuring the maintenance of organic beekeeping and a pesticide-free farming as their forage area spreads a 5 mile radius form the beehive. In addition we gift seeds of pollinator flowers with our Apepaks, so you can seed your garden and give back to the bees the forage they need to keep their life fulfilled.

### Why does it cost more than ordinary film?

Apepak actually costs less than plastic and has many more advantages. It is handmade and with noble ingredients: GOTS organic cotton, Conapi-Mielizia organic beeswax, organic jojoba oil and natural pine resin. Wrapping a sandwich with plastic costs about 0.05 euros per time. For the same purpose, with an Apepak wrapping you will spend 7 euros for the purchase as an upfront cost but being washable and reusable up to 1000 times, after 100 uses it becomes the cheaper alternative... and without consequences for the environment!

### Why do we talk about ethical production?

Apepak is produced by "L'Incontro Industria 4.0", a social cooperative of Vedelago (Treviso) which on the one hand offers socio-health, educational and training services, on the other promotes the work placement of disadvantaged people in different productive contexts (assembly, work for third parties, agricultural activity). "L'incontro" works with people in situations of marginalization and disadvantage at different levels: people with addiction problems (alcohol addicts, subjects in double diagnosis, people with gambling addiction or other forms of behavioral addictions, young people in situations at risk) that require therapeutic, rehabilitative, social, family and work reintegration interventions; Through the production of Apepak, the members of L'Incontro, working, have the possibility of regaining their dignity, producing a good that helps the environment and reduces waste in our homes.

For information and technical requests write to info@apepak.it







