



## On-trend – but be cautious!

Beeswax-coated cloths are all the rage. They are used to cover bowls, wrap bread, and are an alternative to aluminium foil and cling film. But be careful about them coming into contact with food: parts of these beeswax cloths can accidentally migrate into food. In the case of dyed textiles, so-called primary aromatic amines from printing inks are particularly critical. Some of them are classified as carcinogens. The wax residues can also harbour a health risk. If the beeswax does not meet the requirements as a food additive, it could be contaminated with mineral oil or pesticides. Similarly, the addition of jojoba oil into the cloth should be avoided – animal studies show toxic effects of jojoba oil in intestinal cells. Remember: fabrics and printing should be explicitly suitable for food contact and should never come into contact with fatty foods such as cakes, sausages or raw animal products. A hygienic boil wash is not possible since the wax would melt. Plus, the risk of transmission with plant-based products may be lower, but cannot be ruled out.

### More information:

[www.bfr.bund.de/en](http://www.bfr.bund.de/en)

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