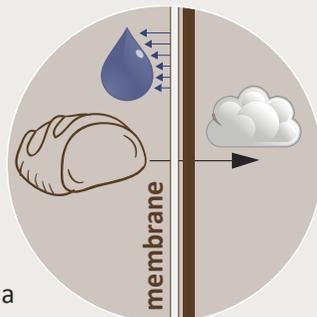


## Keeping good bread good longer



Thanks for purchasing our wrappies. These bags offer the ideal solution for fresh bread. No more will it quickly mold in plastic bags or become stale and dry in cloth bags made of cotton. Our bread bags are made of a fabric that perfectly balances the amount of moisture within it and so keeps bread softer and fresher for a longer time. This special fabric is made from a government-approved polyurethane lining that acts as a membrane. Our bread bag is designed only for bread and pastries, not for snacks or desserts.

The bag and its contents must not be placed in a plastic or airtight bread box. It can lie or hang anywhere in the kitchen but not in direct sunlight. Refrigerated pastries naturally do not belong inside it and the bag must not be frozen, heated or used in any way when bread is sliced.

Freshly baked bread and pastries must be completely cooled with a dry surface before placing inside the bag. The same applies if the product is steamed first in a plastic bag, because even a small amount of entrapped steam can lead to mold. According to the manufacturer, the inner lining keeps bread fresh longer and inhibits the formation of mold, but there is no guarantee against mold appearing in the bag at all. Bread and bread products are perishable foods that contain amylose. Unless frozen, mold cannot be completely prevented. The speed at which mold appears mainly depends on the quality of the bread itself and on its handling by the manufacturer and vendor.

Bread baked at home with good ingredients and unpackaged bread made from yeast last the longest. To ensure homemade bread completely cools down and stops releasing steam, we recommend leaving it wrapped in a towel for at least half a day.



Our wrappies are really good for delaying the onset of staleness. Place the loaf in the bag with the sliced surface facing downward, squeeze the air out of the bag, then pull tightly on the strings and hang the bag anywhere for your convenience. As the loaf become smaller, it is advised to keep the bag on the counter as a reminder to finish the bread off and prepare for another loaf to go inside.

Bread products without crust, for example rolls and buns, are not as easily protected by the inner lining. The strings should be pulled tightly and then wrapped around the bag for extra assurance. Bread made for toasting or pastries made from half-finished products stale faster.

## Taking care of your wrappy

Wrappies are very practical, compact and easy to maintain for repeated use. The inner fabric is easy to clean. Just shake out the crumbs and lightly wipe the lining with a damp cloth. If necessary, the bag can be machine washed at a maximum temperature of 30°C, but washing by hand does the same trick.

Do not use softener or aromatic laundry detergent.

It must not be bleached or chemically cleaned. The outer fabric is 100% cotton, so set the speed of the washing machine to no greater than 800 rpm. Bags should not be placed in a dryer. Textile manufacturers recommend washing textile products before using them for the first time.

Since the inner white fabric is partially waterproof, the membrane should be pulled out of the bag after washing and allowed to dry. Never iron the cotton bag with the inner membrane still inside it. You can iron the cotton part of the bag at a maximum 200°C like any other cotton material, but never iron the membrane.

Do not fold the bag because the lining may crack after a long time in storage. You can loosely hang it by the strings or gently roll it up.

Always keep empty bags out of the reach of children!

## Wrap Up for Zero Waste System

Our bread bags are environmentally safe and designed for repeated use. It is part of the solution for replacing plastic packaging, which is a huge burden on natural ecosystems and a health risk to humanity.

The bag can be used for purchasing bread products, preferably from a bakery that uses no additional packaging. You can also use it in supermarkets, because it contains no barcode.



More on [www.wrapup.cz](http://www.wrapup.cz)

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