

# 四万十ひのきのまな板お手入れ方法



## Care Immediately after Purchase

If you see Cypress sap on your cutting board, it can be removed by pouring boiling water over the board. This sap is an important nutrient that is indispensable for wood and is a sign of the high quality healthy wood this board is made from.



## Care Before Each Use

Before each use, be sure to rinse off both sides of the cutting board with water and wipe away any excess water. It greatly reduces discoloring from the transfer of food and as well as odors transferring from other ingredients.



## Care After Use #1

Scrub along the grain with a scrubbing brush or sponge. If you use a detergent, use a neutral detergent. Be sure to wash the board with cold water after cutting high protein ingredients such as meat and fish. Washing the off meat and fish with hot water causes the proteins to harden and makes removing stains difficult.



## Care After Use #2

After washing the cutting board, wipe away any excess water. Let the boards dry vertically along the grain and in a well-ventilated place away from direct sunlight. Tip: You can dry the cutting board faster by pouring hot water on it to wipe off the water.

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## When Black Spots (Darkening) occur #1

Apply coarse salt to the black spots on the cutting board surface and scrub with a Tawashi brush or sponge along the grain. Coarse salt acts as an abrasive and thins the black spots.



## When Black Spots (Darkening) occur #2

Rub the lemon pomace against the black spots on the surface of the cutting board and leave it for 5 minutes. Then wash the cutting board clean. Repeat this a couple of times.



## When Black Spots (Darkening) occur #3

If the above does not help, use sandpaper to sand away the black spots on the cutting board surface.

### Other Notes

- Please avoid using the dishwasher. It may cause the cutting board to crack or warp.
- Do not use bleach. The use of bleach may cause discoloration of the cutting board.