



# Cutting Board Comparison

We examined the crucial role that cutting boards play in preserving the durability of your knife's edge. Our comprehensive comparison chart explores Japanese PVA, rubber, and polyethylene cutting boards, comparing factors such as price, blade preservation, bleach and dishwasher safety, weight, stain visibility, and surface resilience. Make an informed decision and elevate your kitchen experience with the ideal cutting board companion. Using the right cutting board can help preserve the sharpness of your knives for a longer period, regardless of the ingredients you are working with.

ENGLISH	MATERIAL	PRICE	Preservation of blade sharpness	Bleach	Dishwasher	Weight	Stain Visibility	SCARRING TEXTURE	
									SURFACE IMAGE
 plastic	Plastic	-	★	○	○	-	Most	The surface is hard so the scar will be deep and leave a rough texture.	
 HI-SOFT	EVA Vinyl acetate	\$\$	★★★★☆	○	×	Medium	Moderate	EVA is soft and flexible, preventing deep scars and a rough surface	
 ASAHI RUBBER	ELASTOMER (Elastic polymer)	\$\$\$	★★★★★	○	×	Heavy	Moderate	The soft and elastic materials prevents deep scars and allows the scars to almost heal.	
 HASEGAWA SOFT RUBBER	Soft Rubber with solid wood core	\$\$\$	★★★★★	○	○	Light	Moderate	The soft rubber material makes this cutting board so blade-Friendly that prolongs the edge sharpness. This is recommended for delicate cuttings (sushi, sashimi). Unique Woodcore prevents warping and bending and reduces weight by 30% compared to solid plastic cutting boards.	
 HASEGAWA SOFT PE	Soft Polyethylene with solid wood core	\$\$\$	★★★★	○	○	Light	Less	The PE (Polyethylene) Cutting Board has a harder surface than the Hasegawa Soft Rubber Cutting Board. It takes on your general tasks like vegetables, meats, and fish (except for hard chopping) and will better resist staining and deep gouging from rougher work.	
 HASEGAWA SOFT PE BLACK	Soft Polyethylene with solid wood core	\$\$\$	★★★★	○	○	Light	Least	The PE (Polyethylene) Cutting Board has a harder surface than the Hasegawa Soft Rubber Cutting Board. It takes on your general tasks like vegetables, meats, and fish (except for hard chopping) and will better resist staining and deep gouging from rougher work.	
 TENRYO PE BLACK	Polyethylene	\$	★★★★	○	○	Heavy	Least	This black cutting board is made of Polyethylene which is the most commonly produced plastic used for food-safe containers. The black surface will not visibly stain from highly pigmented foods and helps minimize staining, making it ideal as a presentation cutting board in front of customers. Also, the material is resistant to deep scratches and splitting common in wood.	