

CUTTING BOARD USE AND CARE

Various Grain

NATURAL HARDWOOD

Face Grain



Edge Grain



End Grain



Receiving your Cutting or Charcuterie board

- When you receive your board, it may seem wet or oily in areas. This is normal and there is no need to be concerned. It has been treated (seasoned) with food grade board oil or USP mineral oil prior to shipment. We recommend you wipe any excess oil off with a clean cloth or clean paper towel.
- Maintaining a well-seasoned board is important as this will keep your board more moisture resistant and help avoid the wood from drying out and warping.
- Upon receipt of your board and before using the board or putting it in storage, place it in an area where it will receive good air flow for at least 6 to 8 hours. This is a good practice as your board may have been shipped and stored in a plastic bag.
- It is recommended you wash your board before use. Use a mild dish soap and warm to hot tap water and towel dry.

- You can use your wood cutting board for cutting and chopping almost anything you want, just remember if you use your board to cut raw meat and fish you will need to clean your board thoroughly after each use.

After Use (Cleaning your board)

- You want your cutting/charcuterie board to be as clean as possible and thoroughly dry. You can use several methods for cleaning your board, however, always guard against using harmful or unsafe chemicals. Chemicals can both damage your board and put your health at risk.
- Before you have placed anything in your sink rinse your cutting/charcuterie boards top, bottom, sides and ends, then wash your board with mild soap and water scrubbing well, remember to use warm to hot tap water. Don't use boiling water as this will remove the oils and finish from your board.
- Always avoid submerging your board in a full sink of water, especially soiled dish water as this can permeate and warp your board. This may also circulate unwanted bacteria on to the board surface.
- The quantity of water (*Think more of a shower than a soak in the tub*) and scrubbing is very important in the care of your board, sometimes more so than soap itself in flushing bacteria and other food particles off the board. (*Remember wood boards are porous, the end grain is like a bunch of tiny straws that wick up and absorb moisture which leads to warping and cracking, damaging your board.*)
- After washing your cutting/charcuterie board you should towel dry promptly and let it air dry standing up or on a raised rack if possible, ensuring good air flow.

Option two (Cleaning your board)

- After rinsing your cutting board, you can spritz your board with white vinegar coating the entire surface. Allow the vinegar to sit for five (5) minutes and wipe off with a clean damp cloth.

Stubborn stains or odors:

- If your board has stubborn stains or has a pungent odor (*usually from cutting garlic, onions, fish and other raw meats*) gradually sprinkle coarse sea salt on to the surface of your board. Then begin to scrub the grain with a halved lemon, juicing the lemon as you go. This is to mix the salt with the citric acid acting as mild abrasive. Allow the mixture to settle on the board for ten (10) to fifteen (15) minutes, longer if the board is particularly musty. Wipe off the residue with a clean damp cloth and allow to air dry. After cleaning it is recommended you condition the board after it has completely dried.

Cutting board Conditioning and Maintenance

- **Conditioning:** Recommended monthly or after a thorough cleaning- Using a clean, soft cloth or paper towel, apply your board oil or conditioner in an even layer over the surface (*remember this includes top, bottom, edge and ends*). This can be done by using various products. (*Oils such as clear mineral oil USP, board oil or food safe wax products from various suppliers*). ***We do not recommend olive, vegetable or nut oils that can become rancid.***
- **Let it soak in:** Leave the oil to soak in, overnight if possible, or for at least a few hours as a minimum. If there are any dry areas, apply a light coat of oil to these areas and allow to soak. Once the board has absorbed all the oil it can wipe off any excess residue with a clean cloth.
- **Let the oil harden:** Allow the board oil to dry/harden for a minimum of 6 - 8 hours (*again, overnight is best*) in a location that receives plenty of air flow before storing your board. This will help maintain a well-seasoned board and prevent the growth of bacteria that thrive in moisture-rich environments.

DO NOT:

- **Put the cutting board in the dishwasher.** The heat and hot water will warp and splinter the wood and can void warranties from most manufacturers.
- Submerge or let the board stand in water. The wood will absorb water and potentially cup, warp or crack.
- Use abrasive cleaners, bleach, baking soda or alcohol. This will stain the wood and/or excessively dry the wood.
- Put a wet board flat to dry. If the board dries on one side, it may cause the wood to cup or warp.
- Store your board in direct sunlight as this can cause cupping or warping of your board.

Reference Information

Titebond® III wood glue is FDA approved for indirect food contact.

<http://www.titebond.com/print/product/e8d40b45-0ab3-49f7-8a9c-b53970f736af>

Mineral Oil USP – 100% pure mineral oil is our typical board oil, Paderno 100% Food safe mineral oil has also been used.

Walrus Oil® cutting board oil is made from coconut oil, bees wax, pure mineral oil and vitamin “E”. <https://walrusoil.com/collections/wood-finishes>

All our cutting boards are engraved with our Timber Revolutions or Ascco Woodworking Inc. logo(s).

Order from our ecommerce site – <https://asccoawoodworking.ca/products/cutting-board-1>

End Grain Cutting boards please contact us via email at info@asccoawoodworking.ca.