

Cutting Board Care Instructions

A wood cutting board is one of the most used kitchenware items. We recommend conditioning your cutting board once a month.



HAND WASH ONLY - NEVER SUBMERGE IN WATER

To avoid bacteria, it's important that you wash your cutting board immediately after use. Wipe the cutting board with hot soapy water, rinse it with hot water only and just wipe it dry with a clean dish towel. Store in a dry area.

Important:

1. Never submerge in water
2. Do not place in dishwasher or in a microwave



DISINFECT & DEODORIZE USING VINEGAR

We recommend keeping a spray bottle of vinegar handy to disinfect & deodorize your wood cutting board. Acetic acid (white vinegar) is an excellent disinfectant for E. coli, Salmonella and other household bacteria. Spray vinegar on the wood cutting board, let sit for a few minutes and wipe it with a damp warm cloth.



REMOVE STAINS & DEODORIZE WITH BAKING SODA

Combine 2 tablespoons of baking soda, 1 tablespoon of salt and 3 tablespoons hot water to create a non-toxic cleaning agent. Mix these ingredients together and scrub the entire surface of the cutting board. Finally, wipe it with a warm wet cloth and dry with a dish towel.



CLEAN WITH COARSE SALT & LEMON

For an all-natural clean, first try dampening the wood cutting board with a warm cloth and sprinkling coarse salt over it. Cut a lemon in half and scour the cut side of the lemon over the board while slightly squeezing the lemon juice out. Let it stand for five minutes and use a scrub brush to remove the excess.



REFURBISHING WOOD CUTTING BOARD

It's hard to avoid knife marks from accumulating on your cutting board over the years. The wonderful thing about a wood board is that it can be returned to its original splendor. All you need is three different grits of sand paper (100, 180 and 240). First sand the board with the coarser 100 grit, then the 180 and finish with the fine 240 grit. Once you are done with sanding, wash the board, let dry and apply our conditioner.

Cutting Board Conditioning Options

We recommend treating the board frequently in order to repel food particles and prevent stains and cracks from happening. It's best to treat the board at least once a month and twice a month if used often.

It's important to make sure the cutting board is clean and dry before applying any of these conditioning options



BEESWAX AND MINERAL OIL COMBO

You can combine mineral oil and beeswax in order to obtain the penetrating qualities of mineral oil, with the sealing qualities of beeswax.

1. In a small saucepan, measure 1/4 cup of beeswax (chunked for quicker melting) and 1 cup of mineral oil. Stir constantly on low heat until the beeswax is completely dissolved. If temperature is too high, the beeswax will discolor.
2. Remove from heat and let stand for a minute, then pour in a sealed jar and let cool for a few hours, stirring once or twice every hour to ensure it is well blended. If you skip the stirring, the mixture won't be as homogenous.
3. Using a small cloth, rub the paste on board until absorbed and let it stand for 5-15 minutes. With a clean cotton cloth, buff in a circular motion until the finish is smooth.



MINERAL OIL

Mineral oil is the most commonly used option because it is a safe and cost effective way to keep your wood cutting board looking great for years. Food safe mineral oil can be purchased at your local drug store or major retailer.

Apply the mineral oil using a clean cloth and spread evenly over the board. Let the oil set in for a few hours, or even let it set overnight if you can. Afterward, wipe the excess oil off using a dry cloth.



AVOID VEGETABLE OR NUT-BASED OIL

Do not use vegetable or nut-based oil on your cutting board for the simple reason that it will spoil and become rancid. This will leave your wood cutting board with an unpleasant smell that will also noticeably change the taste of the food you are preparing.