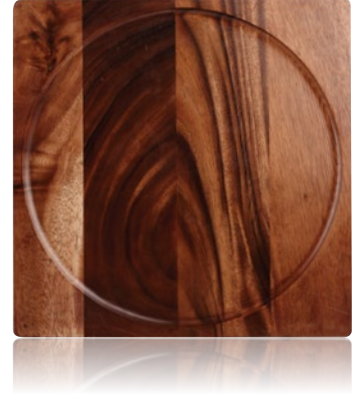


Wooden Boards

Proper care and maintenance of wooden boards are essential to ensure longevity, hygiene, and appearance. Follow these simple steps to keep your wooden boards in excellent condition:



1 Washing and Cleaning

Avoid Dishwashers and Extreme Conditions:

- Not suitable for dishwashers, ovens, freezers, or microwaves.
- Do not soak in water or wash with harsh detergents.

Regular Cleaning:

- Wash with hot soapy water after each use.
- Dry immediately with a clean paper towel or air dry.

2 Food Contact and Sanitisation

Direct Contact:

- Suitable for direct contact with food.
- Ensure appropriate cleaning and after-care after each use.

Thorough Sanitisation:

- For more thorough sanitisation, use a diluted mixture:
 - One teaspoon of chlorine bleach to one litre of water, or
 - Five teaspoons of vinegar to one litre of water.

3 Storage

Optimal Storage Conditions:

- Store in a dry location at room temperature.
- Avoid storing near heat sources or humid areas.
- Do not leave in direct sunlight for long periods of time.

4 Maintenance

Regular Oiling:

- Give your boards a good oiling on all surfaces every 3–4 weeks.
- Use food-grade mineral oil or a specialised cutting board oil.
- Apply the oil evenly with a clean cloth, let it soak in, and wipe off any excess.