

HOW TO OIL AND MAINTAIN A CUTTING BOARD

Wash your cutting board with soap and warm water and scrub well. The volume of water and mechanical scrubbing is more important than soap in flushing bacteria and other food particles off the board. After washing the cutting board, dry immediately with a towel and let it air dry standing up or on a raised rack with air flow.

DO NOT:

- Put the board in the dishwasher. The heat and water will warp and splinter the wood AND void warranties from most manufacturers. Only plastic, composite or glass boards can go into the dishwasher.
- Dunk or let the board in stand in water. The wood will absorb water and potentially warp.
- Use bleach. 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 will cause the wood to warp.

If your board has stains or smells, you can use lemon juice or white vinegar directly on the area. The acid in these liquids will neutralize the organic material or fats causing the problem.

Once your cutting board is thoroughly dry, apply the oil (WE RECOMMEND WALRUS OIL) directly onto the surface of the board. Be generous with the application, especially if the wood is dry or you just purchased the cutting board or butcher block.

Why Use Cutting Board Oils and Board Creams?

The goal of board oil is to penetrate the wood and saturate the wood fibers, in order to stop any other liquids (blood, bacteria) and moisture from soaking into the board.

