
Maintaining your **CUTTING BOARD** is quick and easy. It will keep it sanitary and prolong its life.

DO NOT ...

- place anything hot directly on the board;
- put the board in the dishwasher;
- submerge the board in water;
- let anything wet on the board for a long period of time;
- put the wet board flat to dry.

BEFORE USING

Initially, your cutting board had been finished with two coats of food-grade mineral oil and one coat of food-grade beeswax. We highly recommend that you apply another thin coat of the beeswax that came with your cutting board before the first use.

CLEANING → *After each use*

To avoid your cutting board to warp, wash *all surfaces*. Use mild detergent and warm water. Sticky residue can be cleaned by using the scrubby side of a sponge. To clean more thoroughly, apply salt to the board and rub with a sponge that has been dampened with lemon juice and rinse.

Then, wipe down the board and *let it dry thoroughly* overnight, standing it *on edge*.

MAINTENANCE → *At least once a month, or when it feels dry*

Use **ONLY FOOD-GRADE** substances on your cutting board, as it will be in contact with food.

Step 1 : Food-Grade Mineral Oil

... to help protect, revitalize and moisturize the wood fibers.

Once your cutting board is thoroughly dry, apply generously the oil directly onto all the surfaces. Let the oil soak into the board for a few hours or overnight if possible. Leave it on its edge to dry just like before. Wipe any excess oil with a with a lint-free microfiber cloth.

Step 2 : Food-Grade Beeswax or Cutting Board Cream

... to give a protective top layer to the wood and to help keeping the water out and the oil in.

Put a *small amount* of food-grade beeswax or cutting board cream directly to the wood with a lint-free microfiber cloth. Let it dry and then buff it in a circular pattern, forming a thin coat. You've created a barrier to help the wood retain moisture.

ENJOY YOUR CUTTING BOARD !!!