



## 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 white vinegar handy to disinfect and deodorize your wood cutting board. Acetic acid (white vinegar) is an excellent disinfectant for E. coli, Salmonella and other household bacteria. Spray white 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

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 conditioner.

You can spend time and money trying different products like we did over the years, or simply learn from our experience and use Walrus Board Oil. It's made with food-contact safe ingredients. Coconut Oil, Beeswax, Pure Mineral Oil and Vitamin E. Your board will thank you for the hydration and look absolutely amazing.

Do not use vegetable 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.

