

Caring For Your End Grain

Daily Care Instructions

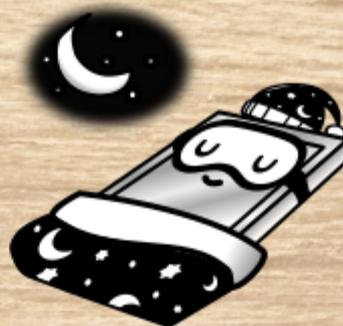
It's very important to clean after each use!



Wipe down using damp cloth or non-abrasive sponge with a dash of soap.



Avoid soaking or running it through the dishwasher.¹



For enhanced protection:



Use a blend of beeswax & mineral oil. (available on our website)
Apply using soft cloth or non-abrasive pad.

Allow the oil to soak for a few hours or overnight if possible.

Deep Cleaning:

Mix equal part white vinegar & water to disinfect the board to remove any lingering odors.

Restoring Your Board

Restore your board when there are deep cuts, dryness, stains, and or unpleasant odors.

Clean: Scrape off any debris and deep clean the board.

Sand: Start with 80-grit sandpaper. Sand using light pressure, removing heavier imperfections. Then move up to a finer 220-grit sandpaper. Sand until the surface of the board is smooth and free of blemishes.

Remove all dust before oiling.

Oil: Using a large enough container, submerge the board in a food-safe oil for 24 hours. Afterwards, wipe off excess oil with a soft cloth and left to dry.

Wax: Finish with a beeswax and mineral oil blend, buffing it into the surface with a soft cloth. (Not all blends are created equal, follow the instruction on the container.)

Monthly Upkeep



Use a highquality food-safe cutting board oil or conditioner.



Make sure to coat all of the surface area.

¹ Exposing your cutting board to extreme temperatures, such as placing it in the dishwasher, can lead to cracking or warping due to repeated expansion and contraction.