

INSTRUCTIONS FOR THE CORRECT USE OF WOODEN PRODUCTS



HYGIENE/SANITISE

The wood of our blocks and boards is a highly biodegradable material, it is natural and does not harm human health if ingested. It is, however, a material that requires specific maintenance; it must be cleaned and sanitised daily.

For a proper sanitisation of a wooden worktop, it is **NOT RECOMMENDED** to use aggressive products: solvent-based products or highly basic products such as bleach, sulphuric acid, ethyl alcohol, etc., nor highly acidic products such as vinegar. This range of "aggressive" products burn the wood fibres, causing damage to the surface of the block/board.

We recommend using products with a NEUTRAL PH or products in the range between PH 6.0 and PH 8.0. For example, we suggest a solution of dishwashing detergent in the dose of one teaspoon in one litre of water. Then, due to the natural porosity of wood, it is always advisable to rinse the surface well with lukewarm water, rinse thoroughly and then allow to air dry.

IT IS NOT RECOMMENDED to cover the wooden worktop with a polyethylene cap/sheet, because the latter does not allow the wood to breathe naturally, causing serious damage to the wood and the proliferation of fungi and bacteria that are difficult to eliminate.

- ◆ **For daily cleaning**, it is essential to carry out a light daily scraping of the wooden work surface, to ensure that all residues from meat slaughtering and food residues in general are removed. This should NOT be done with brushes, but rather with a blade scraper. Then wash with lukewarm water and neutral detergent (such as dishwashing liquid) and rinse thoroughly. Leave to air dry
- ◆ **For extraordinary maintenance** (4-5 times a year), natural food-grade Vaseline oil can be used to nourish the wood fibres
- ◆ **For deep maintenance**, it is recommended once a year to carry out a mechanical smoothing of the product, to prevent the formation of pits that are difficult to recover and disinfect. It is then useful to sprinkle the product with natural Vaseline oil or specific products (see our website on the maintenance page).

POSITIONING

INCORRECT POSITIONING OF THE WOODEN WORKTOP CAN COMPROMISE BOTH HYGIENE AND STRUCTURAL INTEGRITY OF THE WORKTOP.

It is therefore recommended to follow these guidelines:

- ◆ Do not expose them to direct light sources such as incandescent lighting or sunlight that would favour the evaporation of the wood's natural moisture: **the light source must be indirect.**
- ◆ **Do not place them in excessively dry or excessively humid environments.**
- ◆ Ensure that surfaces are **NOT choked** so as to favour air circulation as much as possible
- ◆ Do not place the surfaces against walls, steel or marble tables, plastic or rubber materials. These surfaces, in fact, do not allow adequate passage of air, thus causing the natural exudation of wood, which can encourage the proliferation of fungi and bacteria.
- ◆ If the wooden worktop is to be placed on top of an existing worktop, provide to place feet underneath it, firmly anchored to the wooden product, so that air can flow through and keep the surface healthy and dry.
- ◆ The wooden worktop should be placed on top of a stool/structure built to support its weight, and in which there are no points where organic liquids can infiltrate.

STORAGE

Wooden products that come into contact with food cannot remain unused for years and cannot be stored indoors for long periods in warehouses or storerooms.

It should not be stored in places that are too dark or damp or too hot and dry: we suggest storing it in rooms with a temperature of around +20/+22°C and a humidity level of 65 %.

It must be remembered that it is an organic material and therefore needs to be checked periodically.