

End Grain Cutting Boards

As any other product made of solid wood, end-grain cutting boards are vulnerable to changes in humidity and temperature. Our cutting boards are finished with Osmo bio oils, which are harmless when in contact with food.

However, with time the oil layer wears off, due to the accumulated cuts on the top. This way it is easier for the moisture to penetrate deeper in the wood. This may lead to changes in the volume of different blocks of the cutting board and even separation of some parts.

In order to avoid this, do not leave your cutting board wet for a long time. Do not wash under running water nor in a dishwasher. We advise wiping with a wet sponge or cloth. After washing your end-grain cutting board leave it vertically so it can dry as quickly as possible.

Do not store your cutting board in places where the temperature is much higher than the average in the room - for instance on a working oven or heater. Radical changes in the temperature lead to changes in the volume of the wood and may cause separation of single blocks.

Finish your end-grain cutting board periodically with food compatible oils.