

# epicurean

Epicurean® kitchen cutting boards and utensils are made with multiple layers of Forest Stewardship Council (FSC) certified wood fibers, compressed with a food-safe resin.

Look for the NSF logo on most of our products. It means they are certified by the National Sanitary Foundation®, and reassures you that our nonporous Epicurean® cutting and other food contact surfaces will be easy to clean and will not harbor bacteria.



At Epicurean®, we know the importance of keeping things simple. So we made our kitchen boards and utensils easy to clean and maintain. Here are a few quick and easy care tips:

- + To clean your Epicurean® cutting board or utensil, wash it with hot soapy water or simply run it through your dishwasher. Our products can have a "newly manufactured" odor when they are used for the first time. The odor will dissipate after approximately 3-4 washings.

- + Our Epicurean® utensils are wood products (except Eco Plastic items). As with any wood product, it can warp if left in wet or damp conditions for long periods of time. To avoid warping, thoroughly dry upright and on edge before storing.

- + Epicurean® cutting and utensil surfaces are stain resistant, but, as with most materials, there is a possibility of staining when left in contact with highly

alkaline products or foods for prolonged times. A few examples are liver, papayas, and red beets. To remove stubborn stains, try a non-abrasive household cleaner.

- + Our boards are knife friendly (unlike glass or stone), which means they are soft enough to not bend the edges of your knives, but blades will score the cutting surfaces and leave marks.



Epicurean® fiber wood products are manufactured exclusively in the USA

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