



CHLOE and COTTON[®]

Characteristic of Acacia Wood and Uses of your Bread Board:

We produce our decorative Chloe and Cotton bread boards with natural acacia wood for its high durability, water resistance and beauty. In fact, the English Royal Navy valued acacia for its durability and water-resistant properties, using it as a primary building material for certain ships.

Since our bread boards are made with natural acacia wood; each board is different and has its own unique beauty - no two bread boards are identical! The grain varies between straight and wavy patterns, and the color ranges from a light ivory to a dark walnut color. We feel each board's unique grain and rich contrasting colors makes it ideal for decor purposes and gives it gorgeous blending quality.

Care and Maintenance:

Your decorative Chloe and Cotton bread board has been treated with food safe, non-toxic mineral oil. Mineral oil was chosen for three reasons; first mineral oil does not affect the tonal qualities of the wood and enhances the beautiful patina. Second; mineral oil is used to protect the wood from water absorption. A board that is treated with mineral oil prevents liquids from penetrating the board, which is often the source of germs and bacteria. Third, mineral oil protects the wood during the drying process so that it does not dry too quickly, causing cracking and warping. It also protects it from large changes in climate, temperature and humidity which commonly occur when shipped across varying geographical locations.

As your Chloe and Cotton bread board is used, ages and dries it requires re-application of food safe mineral oil. We recommend Thirteen Chefs, UltraPro or similar food grade mineral oil products. Follow the manufacturer's instructions for application.

Your new bread board should be hand-washed but not soaked in water and not exposed to extreme hot or cold temperatures. Avoid placing your bread board in prolonged, direct exposure to the sun, as the sun's ultraviolet rays can cause the wood to dry out. Acacia wood products, like all wood products, should not be placed in the dishwasher.

About Warping:

Wood warping is deformity in wood occurring when the moisture content of different parts of a piece of wood changes unevenly. When one part of a wooden board dries faster than another, the drier part shrinks faster and causes stress that changes the shape of the wood.

Routinely sealing the wood with food safe mineral oil (especially the ends of wood) can also help prevent warping caused by uneven drying. Moisture leaves wood ten to twelve times faster from its ends than through its other surfaces. Without sealing the ends of boards of wood, the ends tend to shrink faster than the rest, which may lead to undue stress that can cause warping.

Questions/Comments: sales@chloeandcotton.com