



## Charcuterie Board Care

With proper care, your custom epoxy and wood charcuterie board will last for generations. The epoxy used is food grade epoxy and is safe for direct food contact.

Unlike wood, epoxy is not self-healing and should only be used for presentation or a light duty cutting surface. Epoxy and wood that it is in contact with have no capabilities to self-heal like an all wood cutting board can. Over time with heavy chopping the epoxy can chip and will scuff and scratch dulling the look. Epoxy is also a hard cutting surface which causes knife blades to dull faster.

Your charcuterie board has been finished with several initial coats of oil. To maintain, you should hand wash with warm soap and water after use, dry immediately and regularly oil the wood. Never let your charcuterie board sit in water and never put it in the dishwasher. This will ruin your new board causing warping or cracking of the joints.

We recommend initially oiling the board after every time it is washed or once every 1-2 months. As time goes on and the cutting board has been regularly oiled you can reduce how frequently you oil it. Monitor the look of the cutting board and if it begins to look dry or faded, apply a new coat of oil following the directions on the bottle. If you allow your board to dry out, it is possible to crack at the joints due to rising and falling moisture levels in the wood.

We recommend always using food grade mineral oil rated for direct contact with food. Other plant-based oils can go rancid. Another product that can be used to rejuvenate is butcher block conditioner, especially if the board has been let to dry out. Butcher block conditioner contains beeswax and carnauba wax that can help rejuvenate your cutting board. Both products can be found at most big hardware stores.

*Thank You,*

Heather and Billy  
B Squared Woodworking, LLC  
(844) 277-9663  
<https://bsquaredwoodworking.com>