

Hygiene in the kitchen is of interest to everyone and if one aspect of this can be achieved with natural materials then this is an improvement



"wood is one of the safest products to be used in the kitchen"

Did you know that?

- **Some recent studies from a university in the United States show that wooden surfaces have properties that remove bacteria without the use of bleach or cleaning products.**
- **After spreading serious bacteria such as salmonella & listeria on 9 wooden, 4 plastic and rubber surfaces the results spoke for themselves.**
- **Only 3 minutes after applying them the bacteria level dropped by up to 99.9% on wood, whereas it didn't change on the other surfaces.**
- **Left overnight at room temperature, the bacteria had completely disappeared from the wood but had multiplied on the plastic.**



Chopping boards, spoons, spatulas and many wooden articles are used in the preparation of the food. There are natural mechanisms within the structure of these wooden utensils that seem to inhibit the growth of bacteria. Even the antibacterial chemical used in polypropylene plastic boards is an extract from trees.

The two reports that cover this analysis are available from T&G Woodware. Please write to: Marketing, T&G Woodware Ltd, Old Mill Road, Portishead, Bristol, BS20 7BX or email marketing@tg-woodware.com.

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