



Straga Products

Quality • Consistency • Innovation

We are a Toronto-based small business that creates natural wood products. Our boards are handcrafted in-house from sustainably sourced hardwood and are 100% food-safe.

Happy with your new board? Why not **leave us a review** on our website or [Google](#)? Thank you for supporting a small business!

- ② Don't know who sent you the board? Send us a picture of the shipping label to shed some light on the mystery gift sender.
- ① If your board has arrived damaged, keep the packaging and contact us within 5 days from delivery. Send us a few pictures showing the damage, the box, and the shipping label so we can submit a claim with the shipping company ASAP.



Have a question?

Scan the QR Code
and contact us!

Feel free to subscribe to
our newsletter for exclusive
offers and discounts!



@stragaproducts

Share a picture of your board
and tag us on Instagram!

Follow us for a chance to
win our monthly giveaways!

Cutting Board Care Instructions

The board is not stained or sealed with any harmful lacquers so proper maintenance is necessary to keep your board in peak condition. Oiling your board with food-grade mineral oil creates a protective barrier from moisture and prevents the wood from cracking or warping.



Air Drying

Allow the board to absorb the mineral oil applied in our shop for **two weeks** before using it. Remove the board from the plastic bag and prop it up vertically to dry it on all sides.



Strengthening & Maintaining the Barrier

After the **first 10 times** you use and hand-wash the board, re-apply the oil and allow the board to absorb it overnight. Maintain the protective moisture barrier by repeating the above steps **once a month** with regular use.

Always follow our care instructions and remember:

DO NOT cut continuously in the same place. We recommend distributing your cutting over the entire work surface so that it wears evenly.

DO NOT leave the product soaking unattended in a sink or dish pan.

DO NOT lay board flat after washing as water will pool underneath. Instead, prop the board upright and allow to dry overnight

DO NOT put the product in the dishwasher.

DO NOT allow moisture (from fresh meats, vegetables, etc.) of any type to lay on the cutting board for longer than necessary.

DO NOT use harsh detergents or cleaning products on the wood.



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