



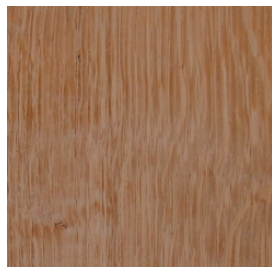
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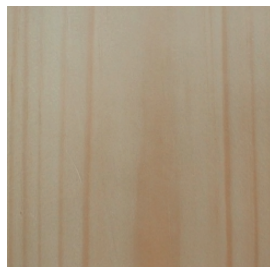
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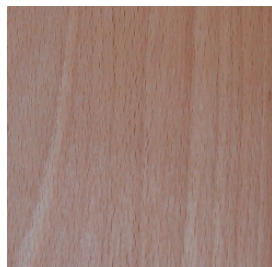
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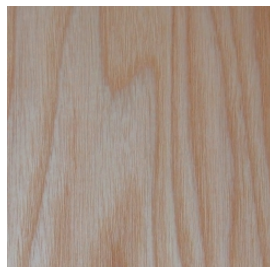
Oak



Pine



Beech



Ash

This leaflet is a result of a joint Nordic project in co-operation with the Norwegian Institute of Wood Technology, Danish Technological Institute, Trätekt, Icelandic Fisheries Laboratories and Fiskeriforskning.



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GOOD HYGIENE STARTS ON A CHOPPING BOARD OF WOOD *SURPRISED?*



SAFE COOKING IN YOUR KITCHEN

Wood Kills Bacteria

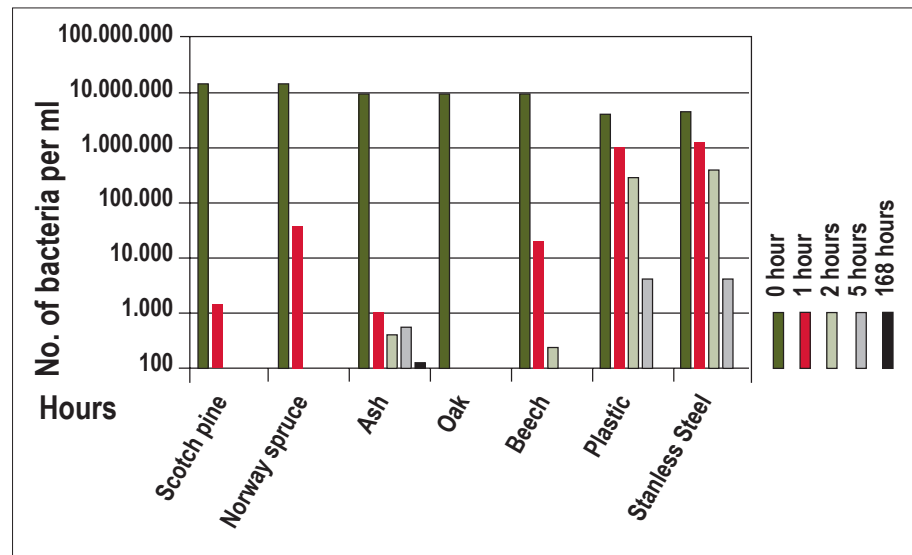
Wood is a good hygienic material. A chopping board of wood gives the bacteria poorer life conditions than other materials.

Thereby, a joint Nordic project kills the myth that wood is hard to clean effectively.

Facts

Laboratory tests and studies in the food industry show that:

- Bacteria have essentially poorer life conditions on wood compared with synthetic materials and steel
- Bacteria have poor life conditions on wood. Especially dry wood.



We have applied bacteria to wood, plastic and steel. The survival time for bacteria is measured. Scotch pine and Norway spruce are sawn wood. Ash, oak and beech are planed wood.

Background

Leading Nordic, German and Swiss research institutions – including the Danish Technological Institute, Denmark have carried out the examinations.

In the laboratory examinations we have inoculated harmless bacteria into different wood species (oak, pine, Norway spruce, beech and ash), plastic and steel, these bacteria are in many ways similar to the feared bacteria *Salmonella*, *Camphylobacter* and *Listeria*.

We have also examined pallets, fish boxes and packaging in the food industry, and the result is the same:

Wood is a hygienic material in contact with food.

Our Recommendations:

- Use chopping boards of solid wood (without lacquer).
- Buy two chopping boards – use one for vegetables and the other for meat.

Raw materials such as fresh meat, poultry, fish, shellfish and vegetables normally contain millions of bacteria – most of which are harmless. As it is impossible to see the bacteria, it is necessary to keep the routines in the kitchen separated: Raw meat, cutting of vegetables and preparation of lunchboxes must not be mixed at the same time.

- Clean the chopping board with normal detergent. Rinse with as warm water as possible. Dry the board with a dishtowel and keep it in a dry place.
- It is practical to have various chopping boards in order always to have a dry one at hand.
- You can also get the advantages of wood by choosing a tabletop of solid wood.
 - Visit www.teknologisk.dk or www.trae.dk for further information.

Wood is a beautiful material with many applications
Use it and clean it with care
Enjoy safe cooking in your kitchen