



Shatterproof Glass Bakeware Indicated As Solution Amid Reports Of Accidents Involving Shattering Cookware

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Recent reports show a rise in the number of consumers treated in emergency rooms due to shattering glass bakeware, and Borolux Bakeware has announced that these injuries can be avoided by using shatterproof glass bakeware. "Bakeware that can shatter is found in nearly every home in the country," states a spokesperson for Borolux. "Millions of these pieces are produced every year, and thousands of consumers are injured every year due to glass bakeware shattering or exploding unexpectedly." It is to avoid such accidents that the company has developed a product line of shatter-proof borosilicate bakeware that is made in America.

The rise in incidents reported has raised much concern in the industry about what could potentially be causing these accidents. An article by scientists from the University of Alabama at Tuscaloosa suggests that manufacturers today are possibly not turning out the higher quality glass baking dishes that were once sold decades ago. Their research, in addition to a year long study by Consumer Reports, as well as a number

of other scientific reports, all concluded that soda-lime glass is the reason for the shattering bakeware. Due to its low cost to produce, American manufacturers today use this type of glass to make cookware almost exclusively. However, European manufacturers still use borosilicate glass.

Officials from World Kitchen, an American kitchenware products maker and distributor, have filed a lawsuit against the scientists, claiming that faulty science was used to come up with the results. The officials state that shattering is uncommon for glass baking dishes and is often the fault of the consumer when these issues do occur. They claim that consumers are simply not following directions that are commonly included with glass dishes. They recommend that consumers avoid placing hot glass bakeware on damp towels or in the sink, and that they use caution and always allow ovens to fully preheat before adding the bakeware.

But Borolux wants to offer another solution. "It's not the fault of the consumers that they have had glass bakeware shatter dangerously before their very eyes under normal circumstances. Our bakeware is shatter proof," states a company spokesperson. "Our bakeware is made from a patented and original true borosilicate glass formula, and that means our bakeware will never explode. Borolux bakeware is different from all the others. We produce safe glass baking dishes because we believe everyone deserves a reliable and safe way to cook and bake."

The company is proud of the fact that their shatter-proof borosilicate glass bakeware is made right here in the USA. Currently they offer a 9.5 inch classic pie dish and a 9x13 baking dish for casseroles, lasagna and other dishes.

Borolux provides a number of bakeware options, all manufactured from borosilicate glass, which has been proven to be safer than the much more widely used soda-lime glass bakeware. Those who would like to learn more can visit the company on their official website.

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For more information about Borolux Bakeware, contact the company here: Borolux Bakeware
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Borolux Bakeware

Borolux? is the only shatter-proof borosilicate glass bakeware available in America that is made in the USA. No other bakeware can offer our original, patented and special formulation of heat, scratch and shock resistant borosilicate glass.

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