



Manufacturer Of Small Bamboo Charcuterie Boards Shares Info On Cleanup & Care

July 21, 2022

July 21, 2022 - PRESSADVANTAGE -

Cedar Creek, TX based Roots To Table is reaching out to share information on the proper care procedures for a bamboo cutting board. Since they manufacture a highly popular cheeseboard and knife set made out of natural bamboo, the company believes that this article will help owners ensure the longevity of their charcuterie board as well.

The information in question is provided courtesy of Totally Bamboo, a platform that is dedicated entirely to the adoption and distribution of the best bamboo products in the world. There are many reasons why they and Roots To Table have chosen to invest in this sustainable material for their products, but their recent article specifically concerns the care of bamboo boards.

"A bamboo cutting board is a wonderful addition to any kitchen!" observes the article. "They're durable yet gentle on knives, beautiful, lightweight and ideal for a variety of cooking and serving tasks. With the proper care, they'll last a lifetime! They require a bit more TLC than a plastic cutting board, but any avid home cook would tell you a bamboo cutting board is worth the extra work. Fortunately, we have all the tips and tricks you need to know about caring for your bamboo cutting board."

While bamboo boards are not as high-maintenance as some may believe, owners should still be aware that there are certain situations or environments they should never expose their board to. For instance, bamboo is known for being a relatively non-porous material that does not easily absorb water or moisture from foods placed on its surface, but this does not mean that owners should take this property for granted. Bamboo board users should be careful to avoid leaving it to soak in water or letting it sit for too long with juicy meat on top. Similarly, putting it in the dishwasher is highly inadvisable, and the article notes that this is true for any board made out of wood, not just bamboo. The more a wooden board is exposed to moisture and heat, especially at high temperatures, the more likely it is to warp and crack. Even when such cracks are not visible to the naked eye, the stress can produce micro-fractures that could potentially allow harmful bacteria to find a home.

Fortunately, cleaning a bamboo board does not actually have to be an arduous task. The article explains, "After use, simply hand wash your board with dish soap and hot water. Be sure to rinse it well. To dry the board, use a towel to wipe away any excess moisture. Then, stand the board upright and allow it to continue drying for several hours or overnight before using it again." The article recommends the use of a drying rack as this would allow air to circulate around every side of the board. Once fully dried off, the board will be ready for use once more.

Even the most careful bamboo board users may wish to take extra precautions to ensure their board is safe for use. As such, disinfecting the board periodically is a sensible practice to get in the habit of making, and the article has great recommendations for this as well. To begin with, users may wish to try pure white vinegar. They explain, "clean your board with dish soap and water. Then, wipe the board with the white vinegar using a cloth. Be sure to thoroughly rinse your board with water before drying. If a stronger disinfectant is needed, mix one teaspoon of bleach with two quarts of water and follow the same process." If there is no white vinegar on hand, or if users simply would prefer an alternative, the article says they can try lemon juice and salt. The instructions for this, along with tips on oiling the board for long-term preservation and more, can be found in the full article, and Roots To Table encourages their community to read it in full.

A long-time proponent of bamboo products, Roots To Table offers a beautiful, functional charcuterie board on Amazon.com that many will be delighted to have, especially if they are already familiar with bamboo cutting boards. Further, some may prefer to have a bamboo cheeseboard to start with since they are unlikely to make use of it as much as a cutting board, giving them room to get used to using and caring for bamboo products. Anyone interested in learning more about Roots To Table and their selection of bamboo charcuterie boards can contact the company today.

###

For more information about Roots To Table, contact the company here: [Roots To TableAlan
Burton8884102340care@rootstotable.com](mailto:care@rootstotable.com) 228 West Oak loop Cedar Creek Texas 78612

Roots To Table

We promise to provide beautiful high-quality products and resources that help create WOW food experiences and positively impact our planet.

Website: <https://rootstotable.com>

Email: care@rootstotable.com

Phone: 8884102340



Powered by [PressAdvantage.com](https://pressadvantage.com)