



Details Matter.

We use three layer construction to prevent splitting and warping

Cestari Publishes Bamboo Cutting Board Care Guide to Extend Kitchen Tool Lifespan

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Cestari, a premium kitchen tools manufacturer, has published a comprehensive care guide detailing the maintenance practices that determine whether bamboo cutting boards last ten years or two. The guide provides specific instructions for hand-washing, conditioning, and storage methods that prevent common deterioration issues affecting bamboo kitchen surfaces.

The care guide outlines four essential maintenance habits for bamboo cutting boards. First, boards require hand-washing with warm soapy water immediately after use and drying while standing upright to allow air circulation on both sides. The guide warns against dishwasher use, as prolonged heat and water exposure causes bamboo to dry out and crack.

Second, the guide specifies conditioning boards with food-safe mineral oil every few weeks during the first few months of use, then monthly thereafter to prevent drying. Third, proper storage requires keeping boards on edge with adequate airflow rather than flat on counters where one side remains damp. Fourth, the guide

cautions against soaking or submerging boards in water, noting that bamboo resists moisture but lacks waterproof properties.

"The difference between a bamboo board that lasts two years versus one that serves a kitchen for a decade comes down to consistent application of proper care techniques," said Susan MacDowell, Product Education Director at Cestari. "These four maintenance practices address the primary causes of premature bamboo board failure."

The publication addresses growing consumer investment in sustainable kitchen products. Recent industry data indicates bamboo cutting board sales have increased 35 percent annually since 2022, with consumers citing durability and environmental considerations as primary purchase factors.

The company's approach to creating kitchen tools built to last across generations includes providing detailed maintenance information alongside product offerings. The care guide applies to any quality bamboo cutting board, offering practical information to home cooks regardless of brand preference.

Cestari cutting boards form part of a product line designed for extended use periods. "Publishing this care guide addresses a gap in consumer knowledge about bamboo board maintenance," added MacDowell. "Many home cooks invest in quality boards without understanding the specific care requirements that differentiate bamboo from traditional hardwood or plastic surfaces."

The guide also addresses seasonal considerations for bamboo board care, noting that winter heating systems create drier indoor conditions requiring more frequent oil applications. Summer humidity demands increased attention to proper drying and storage to prevent moisture retention.

The company maintains a library of Cestari recipe and technique videos that demonstrate cutting boards in everyday kitchen applications. These resources show practical uses while reinforcing proper handling and care practices through visual demonstration.

Cestari specializes in manufacturing kitchen tools backed by lifetime guarantees. The company produces a comprehensive catalog of cooking implements designed for durability and practical daily use, serving home cooks who value long-term kitchen investments.

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For more information about Cestari, contact the company here: CestariSusanMacDowell1-978-800-1013support@cestarikitchen.com Cestari Kitchen 451 King Street Littleton MA 01460

Cestari

Cestari Kitchen provides premiere kitchen products for the home cook. Every Cestari Kitchen tool is backed by a lifetime guarantee.

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