



Cutting board

Traditional wooden cutting boards are no match for fabricated HDPE cutting boards from Plastic Supply. Wood and other materials absorb bacteria, splinter, chip, swell, peel, rot, warp, bend and crack. Plastic cutting board eliminates those problems, substantially outlasting cutting boards made from other materials.

Cutting board is engineered for durability, low maintenance and safety. Its matte textured surface safely holds food in place without slipping. The "natural" bright white color is favored for its sanitary look.

Knives stay sharp longer when used with our HDPE cutting boards. Instead of striking a rigid surface that dulls the blade, our cutting boards give on contact. Because of its unique molecular structure, cuts seal and become indiscernible. Over time, using cutting board can lead to significant savings when compared with other materials.

Colored cutting boards are the perfect choice to help prevent cross contamination of food borne pathogens such as salmonella and E-coli. By color coding the food to the color of the cutting board (e.g. blue for fish, red for red meat, yellow for poultry, etc.) the risk of spreading these dangerous microorganisms is greatly diminished.

Features

- Will not absorb bacteria
- Will not splinter, chip, swell, peel, rot, or crack
- Will not dull knife blade
- USDA and FDA approved
- NSF certified under Standard 51 Non-porous and non - absorbent
- Stain, acid and odor resistant
- Moisture and mildew resistant
- Easy to clean
- Easily fabricated

Sheet sizes

- Thicknesses: 0.25" through 1.5"
- Sheet sizes: 4' x 8' (stock), 4' x 10' and 5' x 10'

800.832.6774

Plastic Supply, Inc.
2404 Center Street
Tacoma, WA 98409

253.627.0479 (fax)
sales@plastic-supply.com
<http://www.plastic-supply.com>