



IL CEPPO FRUTTERO
FRUTTERO MICHELE SNC

Di Fruttero Cristina & C.

Via del Santuario N. 66 - 12045 Fossano CN

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DECLARATION OF CONFORMITY

RAW MATERIAL IDENTITY

National Locust or Acacia (fabaceae)

National Ash (oleaceae)

National Beech (fagus)

CONFORMITY TO THE LAWS

- Reg. (CE) n.° 852/2004
- Reg. (CE) n.° 1935/2004
- Reg. (CE) n.° 2023/2006
- Reg. (CE) n.° 178/2002 + DM 21/03/1973 and following modifications

INFORMATION ABOUT SPECIFICS MIGRATIONS

We guarantee that substances used (paint for alimentary uses, Vaseline oil, vinyl glue for alimentary use) are conform to the rules, according to our internal processing of Suppliers qualification (GMP) according to rule 2023/2006.

SPECIFICATIONS OF PURPOSE AND INFORMATION ABOUT THE USE

MAINTENANCE

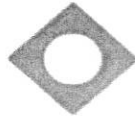
Wooden products cannot be exposed under a direct light source.

They cannot be placed in a room overmuch humid or overmuch dry.

Be sure that the surfaces of the cutting boards and chopping blocks are not occluded from air circulation.

Professionals Cutting boards and chopping blocks must be levelled once per year.

Better not cover the chopping blocks with polyethylene hood.



MEJ

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HEALTH

For daily healthy of wooden products don't use detergents with a basic, acid, alcoholic, composition.

Use only detergents with a neutral base, rinse well and dry well.

Chopping blocks must be scraped daily with specific scrapers.

Check monthly the status of chopping blocks and cutting boards and in case of need put Vaseline oil on the surfaces

POSITIONING

For the right positioning of wooden products don't stick wooden surfaces to walls, stainless steel or marble tables, plastic or rubber surfaces.

The chopping blocks must be positioned on specific stands.

If you need to put chopping blocks or cutting boards on a pre-existing surface you have to put little feet between contact surfaces.

Don't keep wooden products stocked for long period in warehouses or stock houses.

Don't stock them in locations overmuch humid or overmuch hot and dry.

TRACEABILITY

In accordance to the rule Reg. CE n.° 178/2002 and to the GMP del Regolamento CE 2023/2003, we provide to identify the batch production of each product.

Responsabile della dichiarazione di conformità
Arch. Dott. ROVERE ANDREA



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TECHNICAL SHEET OF CHOPPING BOARDS

WOOD USED

National locust / pseudoacacia (fabaceae).

National ash (oleaceae) (fraxinus spp).

National beech (fagus).

PAINT USED

Paint water authorised for food use (here attached details of the product).

OIL USED

Petroleum jelly authorised for food use (here attached details of the product).

GLUE USED

Vinyl glue authorised for food use (here attached details of the product).

DRYING METHOD

Dried in traditional oven.

RODS

Threaded steel, complete of washer and bolt.

PINS

Pins in locust-tree wood.

PROPER USE OF OUR PRODUCTS

It is suggested to use non-aggressive or solvent-based products for the proper cleanliness of the wooden worktop. Please avoid the use of basic products such as bleach, "amuchina", diluted sulphuric acid, ethyl alcohol, etc.

The suggested sanitation is with neutral or average 7,0 pH products.

Otherwise it is possible to use light acid 5,0 pH products.

Possibly, it is authorised the use of a detergent solution in the proportion of one tablespoon of dishwashing detergent per litre of water.

It is recommended to daily scrape the wooden worktop, in order to ensure the removal of all the traces of meat processing.

If wood is water painted it does not need any oil or grease, whereas petroleum jelly can be used as a substitute of the paint.

Water is the best ally of wood because it creates moisture, and retains its performance and elastic fibres. Due to the natural porosity of the wood, it is recommended to rinse the chopping boards with hot water, and then dry thoroughly.

MAINTENANCE

Do not expose the wooden worktop to excessive light source, especially in case of incandescence lighting or sun lighting, in order to guarantee a proper maintenance of it.

The light sources need to be indirect, in a background which is neither too dry nor too wet.

Please assure to let the surfaces of the wooden board breathe, in order to permit the circulation of air.

Once a year - at least - please, level the wooden worktop, in order to avoid that the surface becomes too curved or with dimples, therefore difficult to be sanitized and scraped.

We recommend not to cover the wooden worktop with a polyethylene counter-top, as it does not allow the natural wooden transpiration, causing serious cracks on the wood surface and fungal or bacterial proliferation, difficult to be sanitized.

Wood is a natural and highly biodegradable material, it is not detrimental to human health if ingested. Nevertheless it requires specific maintenance and has to be kept clean and sanitized on a daily basis.

PLACING

A wrong placing of the wooden worktop can compromise its hygiene and structural integrity.

Please note that the chopping boards cannot be stored in too dark, wet or hot areas. Therefore we suggest to keep them in places that, idyllically, have a temperature of 20-22 degrees and a humidity level around 65 %.

For example, it is important that the wooden faces never adhere to a wall or to a stainless steel/marble/plastic/polyethylene/gum top: these are surfaces which do not allow the circulation of air and a natural exuding may be caused, with fungal and bacterial proliferation as a consequence.

Please position the wooden board on a stand, that needs to be made so that it supports its weight. The stand needs to be totally fixed, with no cracks that favourite organic contamination, which can be hard to reach during the daily cleanliness.

If desired, the wooden worktop can be placed on a pre-existing surface. In this case, some spacers are to be well-fixed under it in order to guarantee air circulation and a clean and dry level.

Wooden items cannot be kept unused in a stock for years, as wood is an organic material and it needs to be monitored periodically.

 Best regards
Arch. Doctor PROVERE ANDREA