



WHILE LEADING STUDIES SHOW WOODEN CUTTING BOARDS ARE FAR SAFER FOR FOOD PREPARATION IN GENERAL, JOHN BOOS WOODEN CHOPPING BOARDS GO EVEN BETTER – JOHN BOOS IS THE ONLY BRAND TO RECEIVE THE US NATIONAL SANITATION FOUNDATION (NSF®) STAMP OF APPROVAL!

Fans of the Iron chef (SBS) and Martha Stewart (Foxtel) know that these celebrity chefs are fans of John Boos' cutting boards. They would have witnessed the boards in action, as the pros put them through their paces and soon realized exactly why these cookeratti are such devotees! Indeed, for the professional chef, the weekend gourmet or just the humble home cook (Mum or Dad!) there's no finer choice than the renowned John Boos range, just now available in Australia. Built from select northern hard rock maple, these John Boos wooden chopping boards and blocks will last for generations. Supplier to USA butchers, restaurants and even the White House kitchen (!), Boos boards and blocks meet the very highest manufacturing and food safety standards.

Cutting boards, particularly with regards to food safety standards, are increasingly coming under the spotlight. For decades, chefs in restaurants and cooks at home have been urged to use plastic rather than wooden cutting boards in the name of food safety. Experts believed that plastic cutting boards were safer than wood for food preparation because plastic was believed to be less hospitable to bacteria. Now new research shows that bacteria dies much more quickly on wooden boards than on plastic or stone boards.

Two leading scientists at the University of Wisconsin-Madison's Food Research Institute first established that wooden cutting boards kill bacteria that survive well on their plastic counterparts. The research duo reached the conclusion after purposely contaminating a sample of boards with some very deadly bacteria. Three minutes after contaminating a board, 99.9 percent of the bacteria on wooden boards had disappeared while the bacteria on plastic boards remained unaffected. Since then several other researchers have confirmed these startling results including the Channel Nine series 'What's Good for You'.

It's fair to say, that there are professional wooden cutting boards and then there are just pieces of flat wood that soon become stained and retain odor. Established back in 1887, John Boos is the only chopping board manufacturer to gain the US National Sanitation Foundation (NSF®) stamp of approval, meaning they're approved for use in hotels, restaurants, and the general food industry in the USA.

John Boos boards are available in a chic and simple range that will withstand even the toughest challenges. The stylish range includes the classic chopping board, boards with legs, right through to food preparation tables, counter tops and kitchen islands.

Professional Reversible Cutting Boards (1" thick)	These boards are both practical and robust enough to withstand every day use.
Professional Cutting Boards with finger grooves (1.5" thick)	Easy to pick up, the boards make the transition from chopping to transferring food into the pan a cinch! Also available with carve board and moat to minimize spillage
Professional Cutting Boards (1.25" thick)	Stylish and robust reversible boards for everyday kitchen use
Combination Block and Knife Storage Block	A welcome addition to any kitchen, you can keep your knives on-hand in this unique block, ready to chop in a moment
Chopping Board with Juicer Feature	The ideal board for the juice fanatic, this board features a moat and drain ensuring the bench is kept clean
Chefs Cutting Board (3" thick)	A chunky end-grain board that looks good in any kitchen and is up to any culinary challenge
Cutting Boards with legs	A range of sizes and shapes, the legs make it possible to slide a plate under the board to collect food.
Professional Mezzaluna Board	A sleek, curved Mezzaluna board makes chopping a pleasure
Reversible Octagonal Boards	Emmy Award Winning Chef Ming Tsai's endorsed signature range. Octagonal symmetry for upright storage.

John Boos & Co since 1887. America's oldest manufacturer of premium quality kitchen equipment designed to the exacting standards of professional chefs.