



Blue Ridge Mountain Gifts

Cutting Board Conditioner

For use on cutting boards, butcher blocks,
wood utensils, and any other wood products.

FOOD SAFE - ALL NATURAL

Made with:

Beeswax, Mineral Oil, Orange Oil, Lemon Oil, and Vitamin E

Made in the USA

www.BlueRidgeMountainGifts.com

Directions: Apply a generous amount of conditioner with a clean, lint free cloth. For best results, allow board to soak in conditioner overnight. Using a clean, lint free cloth, buff and remove any excess conditioner. For new or unconditioned cutting boards, butcher blocks, or wooden kitchen utensils we recommend repeating the process a second time to ensure your wood is properly sealed. Recondition about once a month (depending on frequency of use) or when the board begins to become dry to the touch.