

## **Cutting Board**

## Food Approved HDPE Cutting Board

## Description and Overview

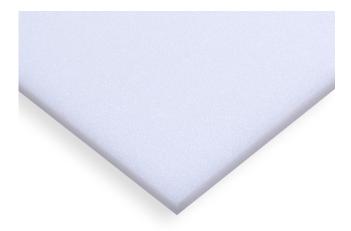
HDPE cutting board is engineered for durability, low maintenance and safety. Its textured, matte surface safely holds food in place without slipping. The "natural" bright white color is favored for its sanitary look. Wood and other materials absorb bacteria, splinter, chip, swell, peel, rot, warp, bend and crack. HDPE cutting board eliminates those problems, substantially outlasting cutting boards made from other materials.

HDPE cutting board is easily machined, welded and thermoformed for easy fabrication..



HDPE cutting board is USDA and FDA approved and NSF certified under standard 51 stain. It is acid, odor, moisture, and mildew resistant. HDPE cutting boards are available in a selection of colors to help specify the types of food that should be cut on them to reduce the risk of cross-contamination.

- · Home kitchen cutting boards
- Commercial kitchen cutting boards
- · Personalized cutting boards
- · Cutting board surfaces



HDPE cutting board is available in natural (white), black, red, green, yellow, beige, and blue colors.

Full sheet: 48" x 96"

## Properties and Specifications

Property	HDPE Cutting Board
Density g/cm. <sup>3</sup> )	0.960
Water Absorption @ Saturation	<0.1%
Yield Tensile Strength (psi)	4,600
Flexural Modulus (ksi)	225
Coefficient of Linear Thermal Expansion (in./in./°C)	6x10 <sup>-5</sup>
Heat Deflection Temperature	82°C
Maximum Service Temperature	180°F
Affixable Properties	Mech

Properties are typical.

Chem is an abbreviation for chemically affixed with glues, chemicals, or adhesive.

Mech is an abbreviation for mechanically affixed bonding.

Field testing is recommended for any application.

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