

Cutting Board Oil Butcher Block Conditioner

Howard Cutting Board Oil and Butcher Block Conditioner both contain food grade mineral oil stabilized with Vitamin E. The penetrating quality of food grade mineral oil helps prevent drying and cracking. Blended together with natural waxes, the Butcher Block Conditioner adds an extra level of protection with the water-resistant traits of beeswax and carnauba wax. The waxes also help repair knife marks and protect the wood by keeping the mineral oil in and the moisture out. These products may be used alone or together for seasoning cutting boards, butcher blocks and wooden utensils.











Meets all requirements for USP Light Mineral Oil, National Formulary (NF),

FDA 21 CFR 172.878 and 21 CFR 178.3620 (a) for direct and indirect contact with food

MFG #	ITEM DESCRIPTION	ITEM DIMENSIONS H x W x D	ITEM UPC CODE	ITEM WT. LB	CASE PACK	CASE DIMENSIONS H x W x D	CASE WT. LB	CUBIC FEET	CASE UPC CODE
BBB002	Cutting Board Oil, 2 oz.	4.5 x 1.75 x 1.25	N/A	.15	36	5 x 7.25 x 10.5	5.60	.22	N/A
BBB012	Cutting Board Oil, 12 oz.	7.875 x 3 x 1.85	0 88682 79121 8	.75	6	8.5 x 3.25 x 11	4.85	.18	1 00 88682 79121 5
BBC002	Butcher Block Conditioner, 2 oz.	4.5 x 1.75 x 1.25	N/A	.15	36	5 x 7.25 x 10.5	5.60	.22	N/A
BBC012	Butcher Block Conditioner, 12 oz.	7.875 x 3 x 1.85	0 88682 79120 1	.75	6	8.5 x 3.25 x 11	4.90	.18	1 00 88682 79120 8