

Synthetic Rubber Chopping Board

Asahi Cookin' Cut

A favorite of professional chefs Why it continues to be popular among professionals

What is 「Asahi Cookin' Cut」?

A favorite of professional chefs

This is Parker Asahi's brand of first-in-Japan chopping boards developed from synthetic rubber. For almost a half a century since sales were launched in 1965, it has been used by many professionals.

What is Parker Asahi's synthetic rubber chopping board?

Wood-like texture

This chopping board offers both excellent wood-like texture and sanitary scratch-resistance.

It's easy to wash and dries quickly to stay clean.

1

Bacteria/mold-resistant

Water rolls off well, and it dries quickly.

The low water absorbance prevents bacteria and mold from growing, so it's also sanitary.

2

Natural texture

It has just the right resilience, so the texture is good, making it easier on knives.

3

Excellent durability

It's scratch- and wear-resistant, so it's economical, and it won't deteriorate or become deformed when disinfected with boiling water.

4

High stability

It's stable and has a good weight, and ingredients won't slip off easily.

5

Easy to use

It resists staining and transfer of odors.



Comparison of Chopping Boards

We thought about the important functions required of a chopping board (sanitariness/texture). To demonstrate those functions, we conducted a comparison between the 「Asahi Cookin' Cut for professional use」 and a 「Wooden chopping board」.

Sanitariness Scratch resistance, low water absorbency, quick drying

Texture High knife impact force absorbance, easy on knives

Chopping Board Durability Test

Parker Asahi chopping board durability tester (Patent no. 5216559)

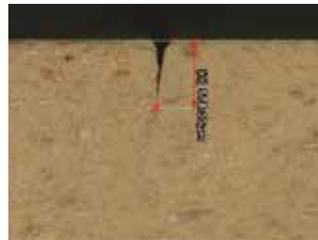
50,000 cuts for approx. 17 hours straight

Cutting pressure: Approx. 0.2 MPa

Chopping board cross section (80x)

You can see that 「**Asahi Cookin' Cut**」 is clearly more scratch-resistant than wooden chopping boards.

Asahi Cookin' Cut



Depth (μm) **578**

Wooden chopping board (spruce)



Depth (μm) **1534**

Blade edge (160x)

The damage to knives from 「**Asahi Cookin' Cut**」 is roughly the same as that from 「Wooden chopping boards」.

Asahi Cookin' Cut



Wooden chopping board (spruce)



Chopping Board Water Absorbency Test

	Asahi Cookin' Cut	Wooden chopping board (spruce)
Amount of water absorption	0.004g/cm²	0.065g/cm ²

Test conditions/liquid used: Tap water Sample: 100 mm x 60 mm Soaking condition: Room temperature (23°C) x 3 days

$$\text{Amount of water absorption (g/cm}^2\text{)} = \frac{\text{Sample weight (after soaking)} - \text{sample weight (before soaking) (g)}}{\text{Total surface area (cm}^2\text{)}}$$



Product Lineup

For consumers (Household)

Quality chopping board used by professionals made for household use.



For professional use (soft)

Soft chopping board for cutting. Fits on top of your current chopping board and won't slip when placed on stainless sinks.



For professional use (color)

Cleanliness and safety comes from using different boards for different uses.

Color-coded chopping boards.

- Raw seafood Blue
- Raw meat Pink
- Raw vegetables Green
- Other (heated fish, meat, etc.) Cream



For professional use

The feel of natural wood.
Truly sanitary chopping board used by many professionals.



For professional use (antibacterial)

Antibacterial treated for sanitariness.
Prevents bacteria from growing.

Hygienic Test Report

Sanitariness
Passed "Specifications Test for Rubber Utensils, Containers and Packaging" (Ministry of Health, Labour and Welfare Notification No. 370 of 1959).



Test no.: Food No. C02853-1
Date of test: January 28, 2014
Tokyo Food Hygiene Association, Food Research Laboratory

Antibacterial Test Report

Antibacterial treatment
Antibacterial treatment can help increase the safety of treated surfaces by controlling bacterial growth. However, food scraps and stains on chopping boards can reduce the effectiveness. Antibacterial treatment is not a substitute for careful cleaning.



Test no.: 20214059880-1
Date of test: December 26, 2014
Boken Quality Evaluation Institute, Osaka Office

Size and Pricing Chart



For consumers (Household)

No.	Standard size (mm)			Standard weight (kg)
	Length	Width	Thickness	
M	380	210	13	1.1
L	400	230	13	1.3
LL	420	250	13	1.5

For professional use (antibacterial)

No.	Standard size (mm)			Standard weight (kg)
	Length	Width	Thickness	
G101	500	250	20	3.2
G102	500	330	20	4.2
G103	600	300	20	4.6
G104	600	330	20	5.0
G105	750	330	20	6.3
G106	900	300	20	6.8

For professional use (soft)

No.	Standard size (mm)			Standard weight (kg)
	Length	Width	Thickness	
AK-1	500	330	8	1.5
AK-2	600	330	8	1.8
AK-3	800	330	8	2.3

For professional use (color)

No.	Standard size (mm)			Standard weight (kg)
	Length	Width	Thickness	
SC101	500	250	15	2.0
SC102	500	330	15	2.7
SC103	600	300	15	2.9

For professional use

No.	Standard size (mm)			Standard weight (kg)
	Length	Width	Thickness	
101	500	250	15	2.4
			20	3.2
102	500	330	15	3.2
			20	4.2
103	600	300	20	4.6
			30	6.8
104	600	330	15	3.8
			20	5.0
105	750	330	15	4.7
			20	6.3
106	900	300	20	6.8
			30	10.2
107	900	360	20	8.2
			30	12.2
108	900	450	20	10.3
			30	15.3

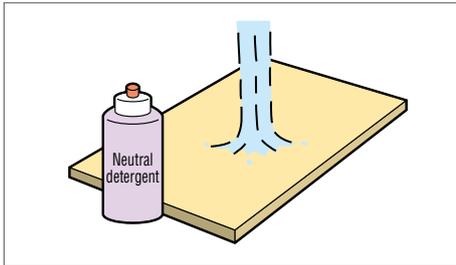
No.	Standard size (mm)			Standard weight (kg)
	Length	Width	Thickness	
109	1,000	330	15	6.3
			20	8.4
110	1,000	370	15	7.1
			20	9.4
111	1,000	400	15	7.7
			20	10.1
112	1,000	500	15	9.6
			20	12.7
113	1,000	1,000	15	19.1
			20	25.3
114	1,200	450	20	13.7
115	1,200	600	20	18.2
116	1,500	600	20	22.8

If your desired size of professional used chopping board is not listed, contact us with your request.

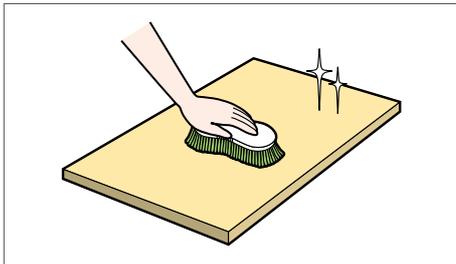
*The printed colors may not match the actual product colors exactly.
*Specifications may be changed without notice to make improvements.

Precautions for Use

Care and Cleaning

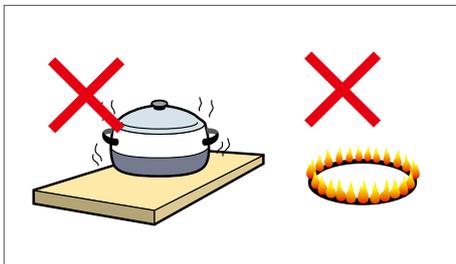


- Wash well with a neutral detergent after use and allow to fully dry. Bleach is effective for removing stubborn grime. We recommend bleach that contains disinfectant.
(Use household bleach available in stores.)



- We recommend using a nylon brush for cleaning.
- Sandpaper can be used to remove stains. Polish with a cleanser at the end.

Precautions



- May become deformed if placed near a flame or on top of heated pots and pans.
- Do not use or store at temperatures over 90°C or below -30°C. (Professional chopping boards can withstand 130°C for up to 30 minutes. Household chopping boards can withstand 100°C but are not dishwasher safe and may become deformed if washed in a dishwasher.)
- May become warped or deformed if weighted down for extended periods of time at high temperatures. If that happens, heat the board to around

80°C, lay on a flat surface, place a heavy object on top and allow to cool. This will reduce the warping/deformation.

- If placed at an angle against something when storing, it may become deformed under its own weight. Stand it up straight or place it sideways. Standing it lengthwise against a wall for storage can cause warping or deformation.
- Suitable for use in a UV sterilizing warehouse. May change colors when subjected to UV rays for extended periods of time, but this does not affect quality.
- Do not soak in bleach for extended periods of time.
- If the chopping board is dirty, bacteria may grow even though it is antibacterial treated.



Warning

Please observe these precautions for your safety.



- Do not use for purposes other than as a chopping board. Also, use the chopping board on a flat surface.
- When sterilizing with hot water, use water that is under 90°C. When doing so, place the board on a flat surface and be careful not to burn yourself. Do both sides to prevent warping.
- Do not store in places that are subject to heavy vibrations or are sloped. The board may fall out and cause an injury.
- Exercise caution when using frozen or other slippery foods. Using a knife on such foods can result in injuries.

Frequently Asked Questions

Q Where are the chopping boards made?

A We manufacture all our chopping boards at our own plant in Fukaya City, Saitama, Japan.

Q What are the chopping boards made out of?

A They are made out of synthetic rubber.

Q How many years can they be used?

A We do not specify the useful life because it varies greatly depending on frequency and conditions of use as well as care and maintenance. The estimate is around 10 years, but a certain sushi restaurant used theirs for 40 years, and a household used theirs for more than 35 years.

Q What about the odor?

A The odor comes from the synthetic rubber material and wood chips the chopping board is made of. Our chopping boards have passed material and elution tests as part of food sanitation testing and are safe for use. The odor will dissipate with use. You can dry it in the shade or bleach it to reduce the odor if it is too unpleasant.

Q How do I wash the chopping board?

A Use a brush or scrubber with neutral detergent to clean off oily grime and other stains, and rinse well. Wipe off the water after washing and allow it to dry. This will help prevent mold and dark spots. For stubborn grime, use kitchen bleach . Follow the instructions on the label of the bleach product.

Q Can I shave the surface of the chopping board if the stains will not come out?

A You can polish the surface with a commercially available abrasive and scrubber. You can also sand it down with #100 water-resistant sandpaper while running water over it. Afterward, use a cleanser (powder or liquid) and clean it off with the hard side of a sponge (non-woven nylon fabric) to restore it to like-new condition.

Q Can I use a dishwasher or dish dryer?

A No. The chopping board is made of synthetic rubber, so the high temperatures of the dishwasher or dish dryer will cause the board to soften, and if it is propped up at an angle, it may warp. This is especially true near the air outlet, which becomes very hot, so do not use a dish dryer.



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