

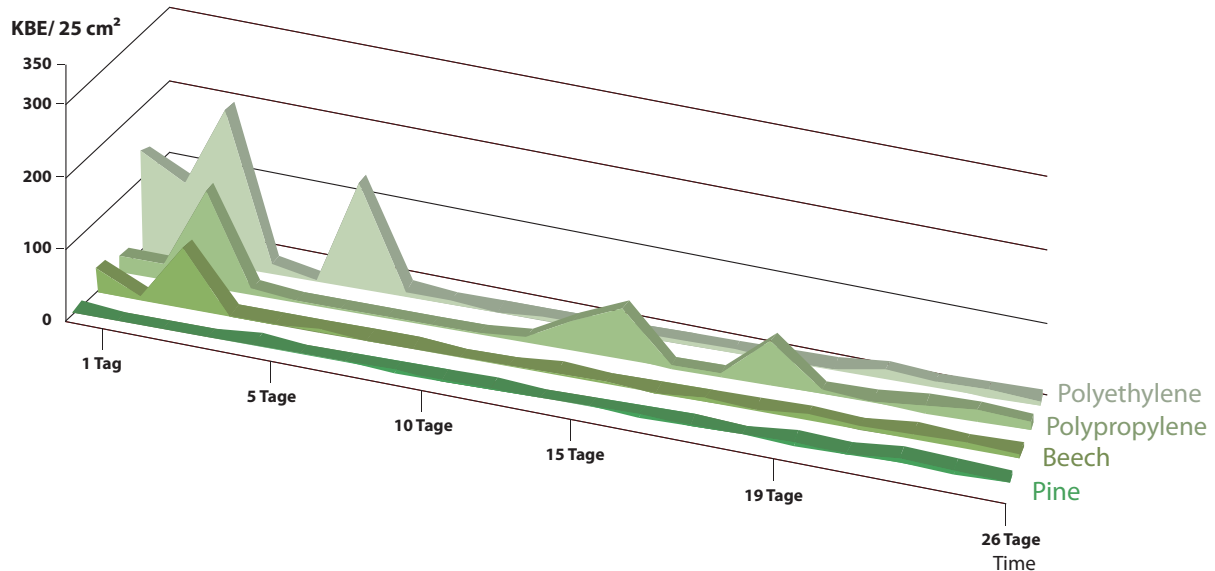
Wood and Hygiene - A Contradiction?

Objective

Is the use of wooden cutting boards hygienic?

Procedure

An experiment was conducted using two boards made of wood – pine and beech, and two boards made of commercial plastics - polyethylene and polypropylene. Over a period of one month, the boards were regularly used under normal conditions and were washed both by hand and in the dishwasher.



*Germ load on the boards that were washed in the dishwasher.**

Results

Post-contamination in both of the wood boards as well as the plastic boards was low. Results were somewhat better when the boards had been washed by hand. The pine cutting board showed the best results, followed by the beech wood and then the two types of plastic. Even new, dry wood boards yielded better results than the plastic boards.



Implementation

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* Data: Boursillon, Dominique; Riethmüller, Volker (2005): *The use of gumption boards from wood is hygienically safe*, S. 16; Graphic compilation: Fa. Wilms GmbH

