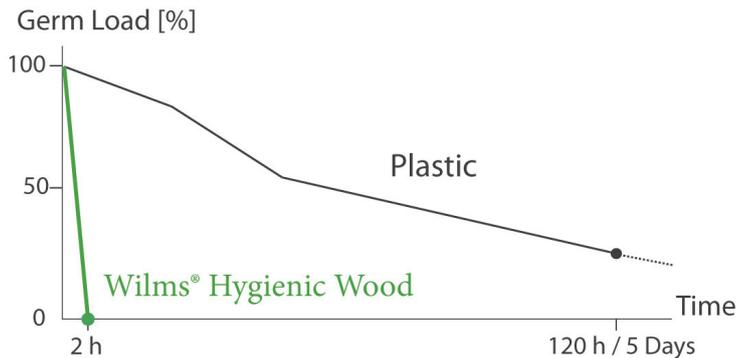


## Wood in the Food Industry Re-Approved

### A Milestone for Food Hygiene

For years, wood was not allowed in the food industry. The reason for this was the belief that there is a higher level of germs present on wood than synthetic materials. Because of this belief, glass, stainless steel and, since the mid-20th Century, plastic have been substituted. However, since these are manmade, they lack the natural defensive properties of wood which are resistant to germs and bacteria. These materials have actually greatly increased the level of pathogens in our environment.



The problem is the spread of increasingly resistant pathogens. No matter what area of the food industry you focus on, whether it be using cutting boards in a kitchen or packaging in a factory, all areas have turned to using plastic, metal or glass. Again, the reason being the popular belief that these materials are more hygienic than wood.

Numerous international studies have however meanwhile confirmed that the opposite is true. Here are some summaries of previous studies on Hygienic Wood:

- **Comparison of Germs on Various Materials, [Summary](#)** 
- **Improved Hygienic Properties of Pine Heartwood, [Summary](#)** 
- **Cutting boards in Comparison, [Summary](#)** 

Because of the knowledge gained through these studies, the DIN has changed.

### Here is an excerpt from DIN10528:

Due to the variability of the physico-technical properties and chemical composition of the wood, each piece of wood is unique. Therefore the selection of wood which comes in contact with food needs to have special attention. In particular, control of unknown particle transfers from the wood to the food. (Regulation (EC) No 1935/2004) [5] and vice versa. To ensure this, the wood used should have an appropriate surface quality (see definition 6.10.2.2 Note). The wood needs to be free of damage such as rotting (DIN EN 844-10) or cracks (DIN EN 844-9), since through this, the properties of the wood deteriorate causing pollution/contamination and making the necessary cleaning difficult.

Wood that comes in direct contact with food or animal feed may not be treated with any wood preservatives.

Source: DIN 10528 - 6.10.2.1 Selection criteria

Food is not allowed to have its composition nor its organoleptic properties changed. Certain materials and containers however (such as wooden barrels), which are traditionally used are exceptions to the rule because they yield their natural ingredients to certain types of food during the manufacturing process.

Source: DIN 10528 - 6.10 Wood and wood products

### All of these criteria of use are fulfilled by our Hygienic Wood!

For more information and ways to use Hygienic Wood for your specific needs, please contact us at:

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