Cutting Board Mineral Oil

Product & Care Guide

100 ml **SKU 1126WOIL** **100% USP-grade white mineral oil**

Food-safe, odourless oil for wooden cutting boards, including end-grain acacia.

How to use

1. Make sure the board is clean and dry.
2. Apply the oil and spread it evenly with a clean cloth.
3. One to two pumps are usually enough, depending on the size of your board.
4. Let the oil soak in for a few hours or overnight, then wipe off any excess.

How often to oil your board

Regular oiling helps prevent drying and cracking so you can enjoy your board for years. Oil it about once a month, or sooner if the wood looks dry or lighter in colour.

Optional use on kitchen appliances

Use on parts for which the appliance manufacturer recommends mineral oil. Follow the manual for where and how much to apply. Wipe off excess oil and keep it from dripping into food.

Safety and storage

Keep out of reach of children. Do not swallow. Avoid contact with eyes. For external use only. Store in a cool, dry place.

Supplier documentation

Columbia Petro Chem identifies the oil as **Light White Oil 15 USP** and declares compliance with U.S. FDA regulations **21 CFR 172.878 and 178.3620**. The supplier's light white oil is covered by a **Halal registration certificate** issued by Jamiat Ulama-I-Hind Halal Trust, with a stated validity through 3 April 2029.

Scan to reorder

the good loaf
1 Shamah Terrace, Singapore 597553
UEN 53513522W

+65 8023 8727
contact@thegoodloaf.sg
thegoodloaf.sg