



The Polymer Sheet for Food Applications with an Advanced Antimicrobial Technology

King CuttingBoard® is the polymer sheet for food applications with an advanced antimicrobial technology for protecting the cutting board against stain and odor-causing microorganisms. The natural polyethylene color creates a clean and sanitary look that commercial food processing operations require. Now manufactured with an advanced antimicrobial technology to produce a more effective application compared to our formerly untreated cutting board polymer sheet. The non-porous surface does not absorb food odors and is easy to clean and sanitize. The antimicrobial technology inhibits product-damaging microbes from causing stains and odors on the cutting board surface. Studies have shown that surfaces with the antimicrobial technology can inhibit the amount of certain product-damaging microorganisms by 99.9999%* compared to an untreated surface.

King CuttingBoard® antimicrobial polymer sheet is NSF listed to meet requirements of commercial food processing operations for direct and indirect food contact.

KING CUTTINGBOARD®

Applications

- Buffets
- Butcher Blocks
- Commercial and Consumer Cutting Boards
- Food Preparation and Packaging
- Food Processing Components
- Salad Bars



