



Which Wood?

HEVEA WOOD

- Hevea is a white tropical hard wood from the rubber tree ideal for chopping boards.
- Hevea is very ecologically sound as new trees are planted every 25-30 years, they are only felled once they are unable to produce sufficient latex for conversion into rubber.
- Hevea is a hard and stable wood, reducing the likelihood of warping.
- Hevea can be successfully colour stained or oiled to enhance its appearance and prolong its "working life".



ACACIA

- Acacia is a durable hardwood from fast growing trees
- Acacia's thin grain and deep and varied colours gives products a warm rich feel.-
- Acacia is a hardwood and is ideal for kitchenware products such as boards and bowls – it is as practical as it is beautiful.



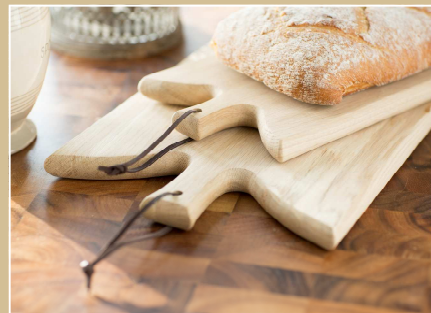
RUSTIC ACACIA

- The treatment of the surface is different to our traditional acacia wood.
- T&G's Rustic Acacia wooden boards/platters are ideal for preparing and serving food, like cheeses, hams, bread even cooked foods such as fish, steak and chips. On trend with today's fashion, casual lifestyle and individuality.
- Every one of our new rustic acacia boards is completely unique. These beautiful rustic boards vary widely in their colour and appearance, making every one extra special and individual and at a great price!



OAK

- Oak is very strong, heavy and hard it one of the densest woods. Making it extremely durable and long lasting.
- Oak has a classic medium to dark look with a beautiful grain that will look at home in either a classic or modern surrounding.
- The life of your oak board can be prolonged and enhanced by using T&G's Wood Treatment Oil.



FSC® CERTIFIED BEECH WOOD

- Beech is a warm hardwood, it is pale cream in colour with a straight grain.
- Beech adapts well to humidity and is ideally suited to the production of kitchware products such as spoons, spatulas, rolling pins and chopping boards
- Beech is the most commonly used timber in Europe for the production of food preparation products and kitchen furniture
- T&G only use FSC® certified beech wood
- Beech can be successfully colour stained for co-ordination and oiled to seal the wood enhancing its appearance and prolonging its "working life".



The mark of responsible forestry





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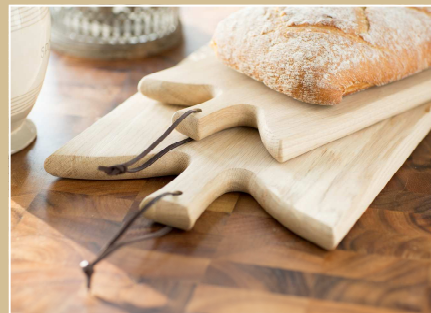
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