



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 Wood

- 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!

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 kitchenware 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".



100%

From well-managed forests

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