



## White mineral oil user manual

# STAFOR WHITE OIL

### DESCRIPTION

White oil is intended for wood products that are used to cook or serve meals. It improves wood natural resistance against grease, stains and moisture as well as limits the development of microorganisms.

The processed wood absorbs moisture less, therefore; there is a smaller possibility for cracks to occur, the treatment of wooden accessories is eased and their lifetime is prolonged.

The best agent for protecting cutting boards is considered mineral (petrolatum) oil. Mineral oil is liquid with no colour, scent and it's safe for humans.

### WHY IT IS IMPORTANT TO PROTECT WOODEN KITCHEN ACCESSORIES

Wood processing with mineral oil helps to create a natural wood protective layer. Oil begins to dry in few hours after it's applied by filling a part of wood pores and thereby protecting the wood from absorbing moisture. This protection prevents from occurring cracks and deformation of processed wooden kitchen accessories.

In order for wood accessories in the kitchen to serve for a long time, they are necessary to be processed with the mineral oil for wood WHITE OIL. Such processing prevents odours of different foods as well as bacteria penetration into the wood. Proper surface processing is important to protect it from microbes and mould. Never use for wood



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protection different type of seed oil, as wood will be used in a kitchen since in time it can cause unpleasant odours and deterioration of kitchen accessories.

## PROCESSING OF CUTTING BOARDS AND OTHER WOODEN KITCHEN ACCESSORIES

The processing of cutting boards and other wooden kitchen accessories – spatulas, spoons, plates, knife racks - is recommended to begin from the „back” side.

Pour a small amount of oil on wood surface and using circular motion evenly lightly scrub the white mineral oil into that in order to fill the wood pores as careful as possible. Use a cloth or foam sponge, swab to apply or embrocate the oil.

The amount of the applied oil should be corresponding (side of one medium cutting board 10-20ml), however; if too much oil is applied – wood will absorb only the necessary and residue can be cleaned from the wood.

When processing wooden kitchen accessories pay attention to careful oiling of all recess (functional and decorative).  
**Mandatory oiling of both sides of the accessory (including sides and ends).**

It's necessary to oil all parts of wooden accessories with the white oil since only partial (for example, processing only the front side) processing can cause buckling (deformation) of the processed accessory. Deformation, buckling can happen since drying and moisture absorption in partially processed wooden accessory will be irregular.

The front (working) side of the processed wooden accessory is oiled as the last one.

In the beginning the processing with white mineral oil STAFOR WHITE OIL is recommended not less than twice. Every next layer is applied after the previous one has dried (24-48 hours).

## DRYING TIME

Wood surface immediately after the processing can be oily.

The oiled wood should be placed in a warm room for 4-6 hours for oil to absorb. Afterwards oil that has not absorbed is necessary to remove from the wood using a clean cloth.

Drying time depends on weather temperature and wood absorbing ability, an average of 24-48 hours, complete drying within 2-3 weeks. The processed items can be used only after complete drying of the oil.

## HOW OFTEN SHOULD THE COATING BE RENEWED

Oil coating isn't considered as a resistant coating when comparing to a lacquer or paint. Therefore the wood must be repeatedly oiled on regular bases. Time periods for repeated wood oiling depend on many factors but one of the main ones is the humidity change of the premises where the item is stored. In case of small variations of premise's humidity the processed kitchen accessory can be used for months and without repeated processing. In winter when heating season begins, humidity in premises diminishes significantly. Items in this period should be oiled more often. There are no precise rules for regularity of repeated processing. However; there are several advices on when it should be done:

- wooden kitchen accessory has become lighter than before;
- light spots have appeared on the oiled item;
- when touching the processed surface it feels “dry” and rough;



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- micro cracks have appeared on the side surface of the kitchen accessory (cutting board). They are not visible but you can feel them by touching with your finger;
- water and liquid from products doesn't stay on the surface (as it should be), but absorbs into the wood.

All above mentioned might point to a necessity of careful repeated oiling.

### STRAIGHTENING OF DEFORMED AND BUCKLED WOODEN ACCESSORIES

Small temporary deformation of wooden kitchen accessories in a small period of time (day) is acceptable and normal wood feature.

In case of long term buckling (deformation) of wood accessories after one-sided oiling or during operation, it's necessary to process the side of the buckled item with the white mineral oil. It will prevent further shrink of wood fibres. While unprocessed side will continue to shrink. In that way wooden item will begin to straighten. When the necessary straightness is reached, process the other side of the item with the oil.

Take into account that cracks can occur after wood deformation.

### CARE AND DESINFECTION OF WOODEN KITCHEN ACCESSORIES

Previously unprocessed surface of wooden kitchen accessories is necessary to process with the white oil for at least two times. Further it's recommended to regularly renew the coating.

Additional means that can be used for treating and disinfecting the accessories:

- Vinegar – use vinegar for a strong disinfection. Acetic acid is a good disinfectant, effective against coliform, salmonella, and staphylococcus. Vinegar is especially suitable for people who are allergic to cleaning chemicals.
- Hydrogen peroxide – for disinfection 3% hydrogen peroxide can be used. You can clean the residue of previously applied vinegar using a cloth damped in peroxide.
- Salt and soda – sift coarse salt or food soda on the wooden surface. Leave for few minutes, clean and wash the surface with warm water.
- Lemon – rub the surface with a lemon or douse with lemon juice. Clean, wash and dry the surface in few minutes.

Lemon, salt and soda help to get rid of onion, garlic, fish and other strong smells.

### SAFETY

Oil for wood can be used only for processing and protect timber, it cannot be used as food product!

### NOTES

Information regarding product forerum and usage provided in this product description is based on STAFOR current knowledge and experience. Information is in force only in case if the product is stored, used and embedded according to the manufacturer's recommendations. When using products, environmental conditions and features can differ significantly. Therefore; product user should check if it corresponds to the planned usage and purpose. STAFOR reserves the rights to change the features of the produced products. The latest edition of products description is in force in all cases.



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