

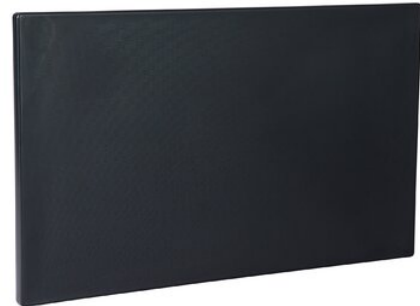
trenton

Introducing purple and **black** to the existing range of colour-coded cutting boards is a significant update that improves food safety practices but also enhances efficiency and organisation.

Reducing the chances of accidental exposure, the purple board is designed for allergen management. Helping identify "free from" food exclusively for allergenic foods, such as nuts, shellfish, or gluten-containing ingredients.

The versatile black cutting board is used for bar or sushi preparation. The black colour making it suitable for various applications, from slicing sushi rolls to preparing garnishes or ingredients for cocktails. Black cutting boards help mask stains or discoloration that can occur during the preparation of certain foods or beverages, maintaining a clean and professional appearance.

Polyethylene Food Use: Sushi / Bar



PRODUCT ITEMS

Item Img	Item Number	Details	Length	Width	Height	Brand	Material
	48015-BK	Polyethylene Food use: Bar/Sushi	300mm	205mm	13mm	Trenton	Polyethylene
	48019-BK	Polyethylene Food use: Bar/Sushi	400mm	250mm	13mm	Trenton	Polyethylene
	48020-BK	Polyethylene Food use: Bar/Sushi	450mm	300mm	13mm	Trenton	Polyethylene
	48030-BK	Polyethylene Food use: Bar/Sushi	530mm	325mm	20mm	Trenton	Polyethylene

