



DATA SHEET NUMBER 14

FOODSAFE PLUS

Superior quality polishes. Proudly made in Australia by an Aussie Woodworker for the Woodworkers of Australia and the world

GENERAL INFORMATION

This Pharmaceutical and Food Grade Mineral Oil is food safe for use on chopping boards, bread boards, salad bowls, and all wooden food utensils where you want a natural and safe finish for raw timber.

Because of its properties that prevent water absorption, combined with its lack of flavour and odour, this food grade mineral oil, is an ideal preservative for wooden food utensils, butchers blocks, chopping boards, bread boards, salad bowls, wooden spoons, etc.

Rubbing a small amount of mineral oil into wooden kitchen items periodically will prevent absorption of food odours and ease cleaning, as well as maintain the integrity of the wood, which is otherwise subjected to repeated wetting and drying in the course of use. The oil fills small surface cracks that may otherwise harbour bacteria

PLEASE NOTE: This oil has no fragrance and will not taint or change the taste of food the way other oils may.

It will not go rancid and **does not** contain lead driers like some others oils.

INSTRUCTIONS FOR USE

ON NEW TIMBER SURFACES:

Sand the timber working through the grades of paper to the finer grits. Typically, 180, 240, 320, 400, 600. Wet the timber with warm water or wipe down with Methylated Spirits to raise any torn grain, when thoroughly dry sand lightly with 800 grit to remove any raised fibers. Alternatively sand to 600 grit then apply (by rag) one coat of U-Beaut Sanding Sealer to the surface this will disinfect the timber, raise the grain torn during sanding, making it stand up and go brittle. When dry lightly sand with 800 grit to remove raised grain.

Apply the oil directly onto the timber via the convenient disk top lid and use new soft kitchen paper towel to spread the oil evenly over the surface of the item until the entire area has been coated. Leave for a couple of hours to soak in and wipe off any excess with a clean kitchen towel.

The oil can be applied after each wash to keep the timber in top condition or as often as needed.

ON PRE-OILED SURFACES:

For chopping boards, etc already in use and previously oiled or waxed.

Wash the surface down well with a mixture of salt and vinegar working it all over the timber. This will disinfect the surfaces. when thoroughly dry, apply the oil as for new timber. Give it a couple of minutes then wipe the surface off well, with kitchen paper towel.

Never put boards in dishwasher and do not leave them soaking in water especially if the timber is laminated as glue may be softened and joints may come apart.

You can use the same method of use for wooden spoons salad servers and other wooden utensils such as salad bowls, etc. Also ideal for use on wooden shop sticks.

OTHER USES

RUBBING OUT A FINISH

Use this oil for wet sanding a finish prior to rubbing out a finish, instead of water which will allow the abrasive to cut too quickly. Using this oil will slow down the cutting process and make it easier to get a great, even, result, without as much fear of cutting back through the surface of the finish

This is the ideal lubricating oil for rubbing out a finish with our Tripoli Powder and can also be used with both pumice powder or rottenstone. It saves time and effort, and it will result in a brilliant polish.

To use it for rubbing out wipe or dribble some of the oil on the surface of the work then sprinkle some Tripoli Powder on it. Use a felt pad to rub this all over the work. Rubbing long and hard will bring up a high shine, whilst a quick light rub will slightly dull the surface.

Wipe off all residue with a clean soft cloth, turning it frequently to pick up all the oil. If needed a wipe over with a rag that is lightly dampened with turpentine will speed the process.

WARNING: Rubbing out should only be done on surfaces that are fully cured in other words dried for around 3 - 4 weeks

FRENCH POLISHING

Use this oil when French polishing as the lubricant for your polishing pad.

Because it is a non drying oil it can be left on the surface for a long period of time and will not skin or go hard like lin-

seed oil (the most common lubricant used for polishing). This means you can come back to a job and pick up where you left off at almost any time.

This oil is also the recommended oil for use with our Hard Shellac as it works much better than any others.

To use in French polishing put a few drops onto the face of the rubber (polishers pad) prior to beginning the bodying process. For large areas like table tops sprinkle a few drops randomly all over the surface of the work. These will be picked up by the rubber as you proceed making the whole process much easier

ON METAL - Tools, etc.

This oil can also be used as a coating on metal tools, as it is an excellent way to inhibit oxidation. It can also be used on guns and other metal weaponry. When mixed with 1% oil of cloves oil it is used by Japanese sword makers to protect the sword blades.

ON STONE

This oil is used to darken soapstone countertops for aesthetic purposes and has similar affects on a number of different stone bench tops.

CLEANING

This oil can be used as a "de-gummer" to remove the adhesive residue left on a surface from price tags, adhesive tape, etc.

This oil can also be used to clean heavier oil stains by diluting and liquefying the other oils, rendering the oils more easily washed away with detergents.

OTHER STUFF

This oil has a myriad of other uses including baby oil and much more. It is the highest grade Mineral Oil available and is specifically heavy pharmaceutical (food grade).

NOTE ON DILUTION

You may find the oil to be a little too heavy for your liking when rubbing out or French Polishing. This can be easily fixed by diluting it with a small amount of mineral turpentine.

This will not hurt the working surface nor will it have any adverse reaction with French polish.

U-Beaut Polishes

All Australian and proud of it

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