

New Tool To Help Cut Down On Cross-Contamination

Disposable Cutting Sheets Coming To Kitchen Countertops

(NAPSA)—Mishandling of food at home is a leading cause of food-borne illness, which strikes an estimated 76 million Americans and causes 5,000 deaths each year. But now there's a unique new kitchen tool that may make it easier to keep food preparation areas more sanitary: Saran™ Disposable Cutting Sheets.

Developed by SC Johnson using new technology, these first-of-its-kind disposable, absorbent cutting sheets not only help cut down on clean up, but they can help home cooks avoid potential cross-contamination.

“Whether wood or plastic, regular cutting boards can harbor bacteria in the cracks and grooves caused by knives,” said Cat Cora, co-host of the TV Food Network’s *Melting Pot*. “Even if you’ve thoroughly washed the surface after preparing raw meats, you can never really be sure you’ve been successful in eliminating germs.”

With Saran™ Disposable Cutting Sheets, you start off with a sanitary surface each time. After preparing raw meat, poultry or seafood, you simply throw away the sheet.

“In the past, I’ve always recommended two cutting boards—one strictly for raw meats and the other for vegetables and salad ingredients,” said Cora. “An even better option is to use Saran™ Disposable Cutting Sheets, which are ideal for preparing raw meats. They’re durable for slicing and dicing, and yet so absorbent, they prevent juices from spilling out on kitchen counter tops. And rather than worry if you’ve cleaned your cutting board sufficiently, you simply toss out the gummy mess.”

A Cut Above Other Boards

An innovative combination of plastic and paper, the single-use sheets have multiple layers to pro-



Disposable cutting sheets are a convenient tool for food preparation that helps cut down on bacteria and contamination.

vide cut-resistance and absorbency that help to prevent cross-contamination:

- Top cut-resistant layer provides a sanitary cutting surface.
- Middle absorbent layer soaks up the juices from raw meats and poultry to avoid mess while cutting.
- Bottom liquid-protection layer helps prevent the juices of raw meats from overflowing on kitchen surfaces and helps protect kitchen countertops.

“I’m thrilled to be using these disposable cutting sheets in my restaurant and at home,” said Cora, who is the Executive Chef/Partner of Postino Restaurant in San Francisco. “They’re so easy and convenient, and I feel more confident that I’m doing all I can to keep food preparation areas more sanitary.”

Cora was so impressed with the new Saran™ Disposable Cutting Sheets that she will appear in a new advertising campaign for the products starting in September.

A Hit With Food Professionals

The innovative, new cutting

sheets received rave reviews from some of the country’s other top food professionals who got an early peek at the product. A majority (97 percent) of the chefs, culinary instructors, cookbook authors, registered dietitians and food safety experts surveyed believe cutting boards are a risk for cross-contamination. The food professionals thought the new cutting sheets were a “great idea” and identified numerous benefits:

- Ease and convenience
- Make clean up faster
- More effective at protecting against cross-contamination

Here are some early reviews of Saran™ Disposable Cutting Sheets:

- “They save considerable time in clean-up and sanitation,” said Sallie Niehoff, clinical dietitian & community culinary instructor, Louisville, KY.
- “They’re very transportable and a great tool to take on picnics, to the park or camping,” said Susan Steiner, home economist, dietitian, St. Charles, IL.
- “Too often, I see people use a cutting board, rinse it under cool water and put it away—yuk!” said Cara S. Potapshyn-Meyers, nutrition consultant, Great Neck, NY. “[The sheets] are a great way to cut and prepare foods.”

• “[I will make] Saran™ Disposable Cutting Sheets a necessity in my kitchen,” said Rebecca Kelly, human nutrition specialist, Mississippi State University.

The new Saran™ Disposable Cutting Sheets are about 10” x 12” in size, which is a convenient size for preparing a variety of foods and also for storing in a kitchen drawer. They are available in supermarkets, drug stores and mass merchandisers for a suggested retail price of \$3.99 for a pack of 20 sheets. For more information, visit www.saranbrands.com.