

CHEFEAT Extra Large Flexible TPU Cutting Board

Professional prep surface for commercial and home kitchens · Amazon ASIN B0CJ7YCW3 · chef-eat.com

PRODUCT SPECIFICATIONS

Work surface	17.3 × 12.6 in (44 × 32 cm), extra large	Weight	19.4 oz (550 g)
Thickness	0.14 in (3.5 mm) — flexible, bends to funnel	Corners	Rounded
Design	Double-sided: perimeter juice-groove side (proteins, wet prep) + smooth side (produce, bread, dough) · embossed measuring scale · non-slip both sides		
Material	Food-grade thermoplastic polyurethane (TPU); raw polymer engineered by Covestro (Germany) — UTECHLLAN grade		

SANITATION & CARE

Dishwasher	Safe — commercial and domestic, top or bottom rack, hot sanitizing cycles
Surface behavior	Elastic, knife-friendly; resists deep scoring — surface remains cleanable and sanitizable through years of knife work
Porosity / odor	Non-porous; DIN 10955 sensorial test score 0 (limit 2.5) — no odor or taste transfer
Maintenance	None — no oiling, no conditioning
Replacement criterion	Per FDA Food Code logic: replace when the surface can no longer be effectively cleaned and sanitized — no arbitrary schedule
Limitations	Not for direct contact with hot cookware, grill edges or open flame; not a cleaver/bone-splitting block

FOOD-CONTACT TESTING (INDEPENDENT LABORATORY, WITH REPORT NUMBERS)

FDA (USA)	21 CFR 177.2600 — total migration <0.2 mg/in² (limit up to 175 mg/in²)	Report TST20230980201-8EN · 09/2023
LFGB (Germany)	LFGB §30/§31 · EC 1935/2004 · EU 10/2011 · DIN 10955 score 0	Report TST20230980201-7EN · 09/2023
BPA (EU)	BPA-free per Regulation (EU) 2018/213 and related EU food-contact rules	Report TST20230980201-6EN · 09/2023
REACH (EU)	Covestro declaration: no SVHC above 0.1% across all 241 ECHA candidate-list substances	Covestro PS&RA · 09/2024

Full reports and standards detail: chef-eat.com/certifications/ · NSF/ANSI 2 is not currently held and is not claimed.

COMMERCIAL ORDERING

Wholesale	Case quantities, US stock
Pricing	Contract pricing for qualified partners; retail reference \$29.60
Pilot	Free 30-day test, 2–3 kitchens, for multi-location operators
Payment	Invoice — bank transfer or card; W-9 on request

CONTACT

B2B applications	chef-eat.com/business/
Email	orders@chef-eat.com
Retail	amazon.com/dp/B0CJ7YCW3
Response	Within one business day