



HOW TO APPLY CITRUS MINERAL OIL

MATERIALS NEEDED

- tmbr Citrus Mineral Oil
- Clean lint-free cloths
- Paper towels or soft cloth for wiping
- Fine sandpaper (optional)
- Disposable gloves (optional)

STEP 1: PREPARE THE WOOD

1. Clean the wood thoroughly and remove any dirt or dust.
2. Lightly sand rough areas, if necessary, and wipe away sanding dust.

STEP 2: APPLY THE MINERAL OIL

3. Pour a liberal amount of mineral oil onto the wood surface with a clean cloth.
4. Spread the oil evenly, following the wood grain.
5. Ensure all surfaces are coated with a relatively thick layer of oil.

STEP 3: ALLOW THE OIL TO SOAK IN

6. Let the oil penetrate the wood for 30 to 45 minutes.
7. Very dry wood may absorb the oil quickly and require additional application.

STEP 4: REAPPLY IF NEEDED

8. Apply more mineral oil to areas that have absorbed all the oil after the initial waiting period.
9. Continue until the wood appears evenly saturated.



STEP 5: WIPE AWAY EXCESS OIL

10. Use a clean cloth to remove any oil remaining on the surface.
11. The wood should feel smooth and not oily to the touch.

STEP 6: LET THE FINISH SET

12. Allow the wood to rest for several hours or, even better, overnight before use.
13. For cutting boards and butcher blocks specifically, overnight drying is recommended.

STEP 7: ONGOING MAINTENANCE

14. Reapply mineral oil whenever the wood looks dry or faded.
15. Items that are washed frequently may require more regular treatment.

TIPS FOR BEST RESULTS

- Use food-grade mineral oil on cutting boards and food-contact surfaces.
- Apply multiple light treatments rather than one heavy application.
- Treat new cutting boards more frequently during the first few weeks of use as the wood will absorb more oil initially.
- Store mineral oil in a cool, dry location.
- Regular oiling helps prevent drying, cracking, and warping.