

Rosewood vs. Winewood and its Importance

By Canada Cutlery Inc. (CCI)

For CCI, sustainability begins with our handles.

The word "**Sustainability**" is an important buzz word right now, but what does that word mean and how does it have anything to do with CCI knives? Well my friend, sit back and enjoy your morning coffee while we tell you the scoop and all the information you need to know about sustainability and how it relates to CCI knives.

CITES (Convention on International Trade in Endangered Species of Wild Fauna and Flora) is an international agreement between governments. Its objective is to ensure that international trade of wild animals and plants does not threaten their survival (CITES, 2016). CITES is well known for helping to protect endangered animal species including, tigers and elephants. However, the CITES mandate goes beyond protecting endangered animals and also includes many wildlife species ranging from plants, flowers, trees and corals. How do the species on this list affect CCI Knives? While the CITES mandate does not affect all lines of CCI knives or even the steel of the knives, a certain line of Superior Culinary Master® knives and tools, the Full Tang Winewood Series, has a wooden handle. While many consumers might automatically think that **Winewood** and **Rosewood** are the same species of wood, this is completely untrue. Read on below to learn about the differences between Winewood and Rosewood.

Rosewood



Rosewood or "Dalbergia Latifolia" is considered to be an endangered species and is currently included in the CITES appendices. When

a species is included in a CITES appendix it is given a different level of protection. These levels are known as **Appendix I**, **Appendix II** and **Appendix III**.

Appendix I is considered to be the most threatened. If a species has been placed on this appendix it is considered to be at the highest threat of extinction and therefore is the most strictly regulated. **Appendix II** is where the gorgeous Dalbergia Latifolia (Rosewood) is located. If a species is listed under this level it is considered to be at risk of extinction. Species at this level are closely regulated. **Appendix III** is the last level of protection. When a species is listed at this level it generally means that a certain country has requested for that species to be regulated or protected.

Winewood (CCI knives)

Winewood or "African Padauk" wood, is the CCI choice for our Superior Culinary Master® Full Tang Winewood Series. This species of wood is not listed in any CITES appendices. It is also very uncommon and highly

unlikely that anyone would have any allergies related to this species of wood. Our Winewood handles also have the NSF (National Sanitation Foundation International) stamp of approval, meaning that CCI complies with the strict standards and procedures required by the NSF. African Padauk wood is a gorgeous brownish red color that with proper care, will not fade and will keep its natural beauty. It is commonly used in: musical instruments, furniture, tool handles and other small specialty objects.



The richly colored Winewood handle combines the beauty of wood and the strength and performance of plastic. Carefully selected wood veneers are impregnated with phenolic thermosetting resins. Under intense heat and pressure, multiple layers of treated wood are fused into a solid homogenous material that is as beautiful as it is functional and strong.



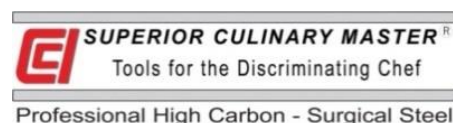
CCI delivers the Perfect Knife

Key ingredients and a special recipe are essential in order to create the perfect knife. CCI can guarantee to deliver on all these levels.

- ✓ Crafted in Europe from the highest grade of stainless cutlery steel.
- ✓ X50CrMoV15 steel is used for ALL blades, from the smallest to the largest.
- ✓ One piece hot drop forged knives are crafted by master cutlers in Europe
- ✓ Dependable customer service and experience

CCI has been supplying professional quality knives and tools to professional chefs, the food service industry and culinary schools throughout North America for more than 60 years! Our years of working with professional chefs will enable us to help you make an informed decision regarding the purchase of the right professional kitchen knives and tools.

Take the time to educate yourself before making a purchase. A high quality knife is an investment that should support your culinary passion and give you years of enjoyment and confidence! For more educational information, please visit our website at www.canadacutlery.ca/education.asp.



Works Cited

CITES. (2016). *What is Cites?* Retrieved from Cites.org: <https://www.cites.org/eng/disc/what.php>