

Supplementary Materials: Wood Cutting Board Finishes and Their Effect on Bacterial Growth

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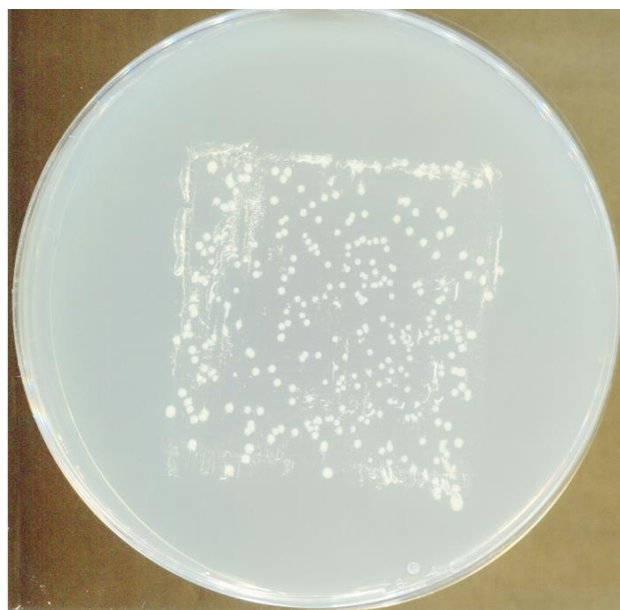


Figure S1. Red oak stamp at time 0, with 1 coating of linseed oil, inoculated with listeria.

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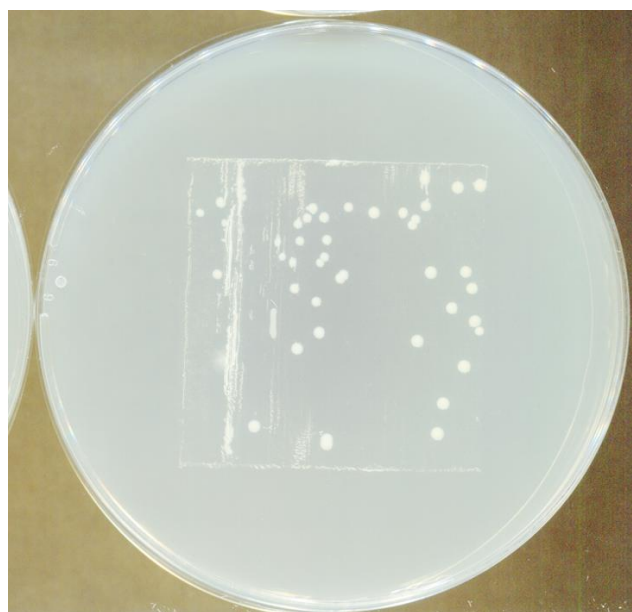


Figure S2. Red oak stamp at time 0, 1 coating mineral oil, inoculated with listeria.

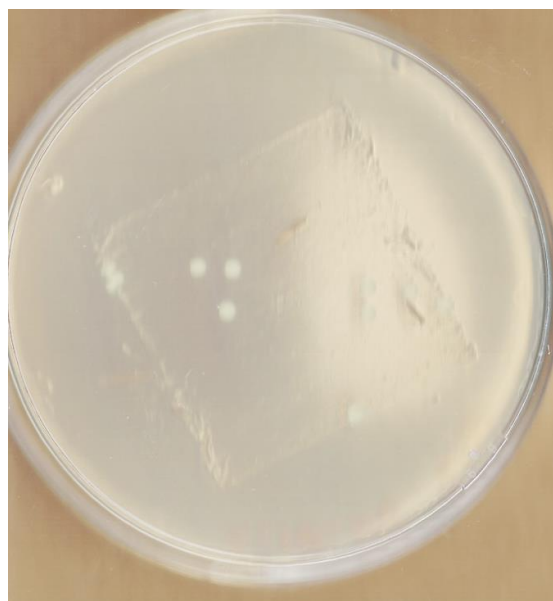


Figure S3. Red oak stamps at time 0, no coating, inoculated with listeria.

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