

Wood Collections

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Wood materials

Wood	Main Origins	Features
Pine wood	North Europe, Russia, China	Color light, soft, many dead knots; mainly used for core material in block or low-end block.
Rubber wood	South-East Asia (Thailand, Burma, China)	Solid wood, reasonable cost makes it well used in furniture and kitchen items all over the world. Good to make knife blocks, cutting boards, kitchen utensils and other accessories.
Acacia wood	Tropical and Subtropical regions (Africa, Australia, South-East Asia, etc.)	Hard wood, big color deviation but beautiful, many dead knot; more and more popular in kitchenware, such as blocks, cutting boards, utensils, salad bowls and other accessories.
Ash wood	North America, Russia, Europe, China	Solid wood, nice looking texture, good for high end furniture and kitchenware, such as knife block and cutting board. Now it is used to knife handle too, with carbonized process.
Beech wood	Europe, UK, North America,	Hard wood, like color, strong and stable. Good for high-end furniture and kitchenware, such as knife block, cutting board and kitchen tools.
Birch wood	Russia, China	Solid wood, easy for milling, good for block but not cutting board (a little bit soft).
Oak wood	North America, China	Hard wood, humidity is comparing higher and easier crack in furniture, but good for block and cutting board.
Maple	North America, Europe, China	Solid wood, color light, easy for milling, good for furniture and floor. Good for block, but not cutting board (a little bit soft).
Walnut	North America, Europe, South-east Asia	Hard wood, dark color, stable in different environments, used in luxury furniture. Good for high-end knife block, cutting board, salad tools and bowls, kitchen accessories, etc.
Cherry wood	Europe, Japan, USA	Solid wood, stable in different environments. Good for high-end homeware, floor and music equipment. Also good for kitchenware, like block, cutting board and kitchen tools.
Teak wood	South-East Asia (Thailand, Burma, Indonesia, China)	Hard wood, resistant of decay. Good for high-end furniture and floor, especially suitable for ship deck.
Olive wood	Mediterranean district	Hard wood, good looking texture, luxury. Not for large quantity cause low growth efficiency.
Bamboo	All over the world	Fast growth, environment friendly, easier moldy. Good for block, cutting board and other kitchen tools, like utensils, salad tools and bowls, etc.
Carbonized Ash wood	North America, Russia, Europe, China	Ash wood with carbonized process, less humidity, more stable. Good for kitchenware and knife handle.







Kitchen Knife block set Carbonized Ash wood block Carbonized Ash wood handle knives







6.5" Cleaver 293x170x2.3mm



7" Cleaver 305x77x1.8mm



7"Santoku 308x46x1.8mm



4" Paring knife 203x21x1.3mm



8" Sharpening steel 360xφ34mm

Carbonized Ash wood kitchen tools







Other wood items • Acacia cutting board – End grain



size:400x320x38mm





Rubber Wood cutting board – Long grain

Other wood items



Cutting board 350x250x20mm



Cutting board 400x300x25mm



3pc set

Cutting board:600x400x25mm Small rolling pin:300xφ30mm Large rolling pin:500xφ35mm