



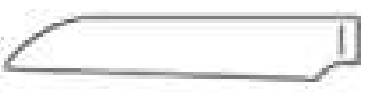
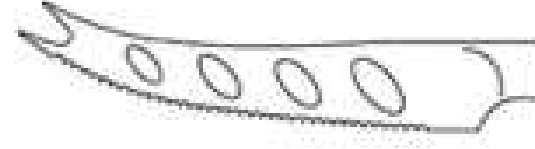

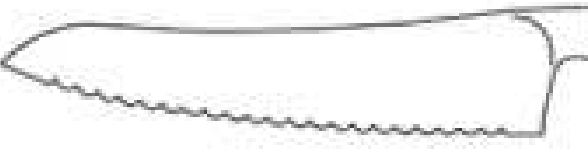
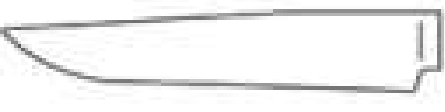
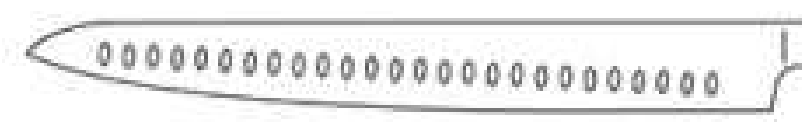
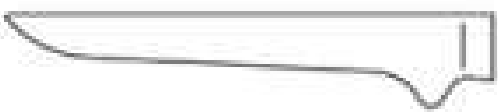
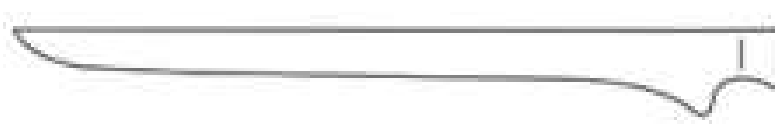

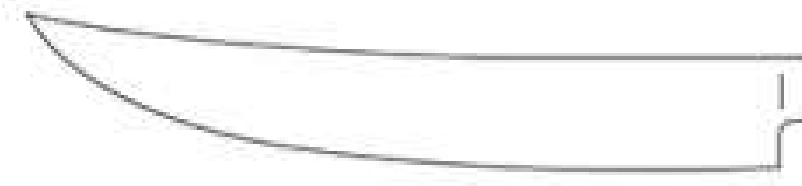

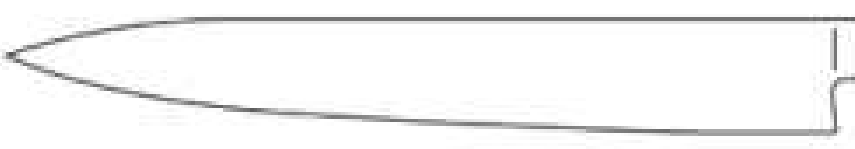
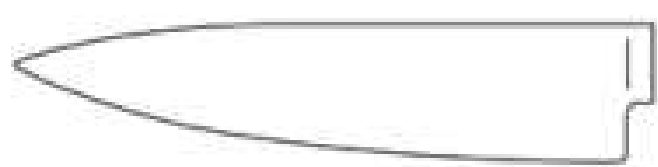
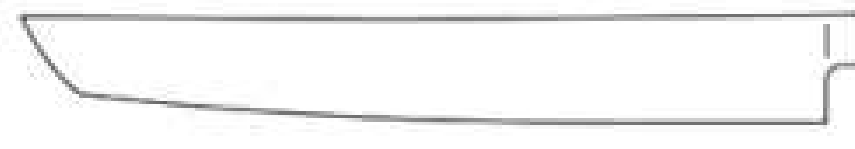
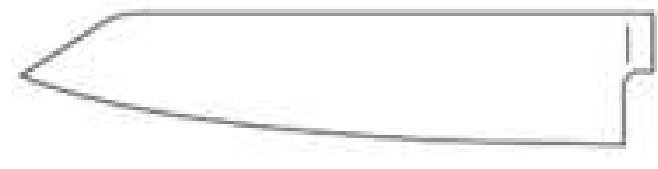
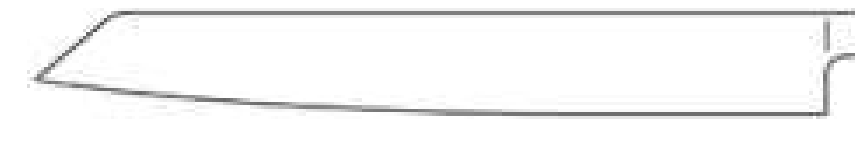
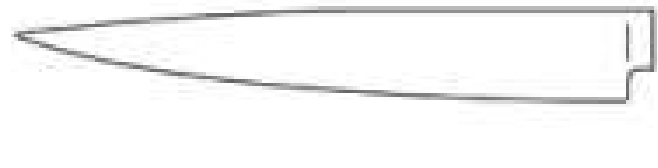
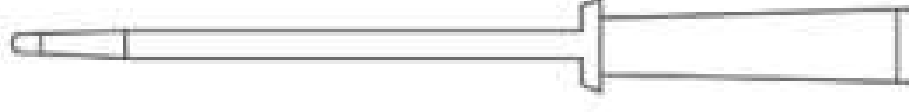





KNIFE BLADE SHAPES

Each knife has its purpose. Some are more versatile than others. Here are the most common knife blade shapes

	Paring Knife Fruit peeling, cutting and decorations		Bone Chopper Specialty knife. Food with bone processing
	Paring Knife Fruit peeling, cutting and decorations		Cleaver Specialty knife. Cutting, mincing and dicing large vegetables and fruit
	Flat Cut Paring Knife Small fruit and vegetables mincing and dicing		Cheese Knife Cheese cutting and peeling
	Utility Knife Versatile. Precision cutting of small meat cuts, fruits and vegetables		Frozen Food Knife Frozen meat, vegetables, and bread
	Steak Knife Table use. Steak and other meat cuts		Granton Carving Knife Meat, large fruit, vegetable and cake slicing
	Boning Knife Meat, bone and rind peeling		Ham Knife Specialty knife. Flexible boning filleting and skinning, ham and salmon slicing and meat trimming
	Santoku Knife Versatile and precise. Vegetables, fish and meat mincing, cutting and dicing		Roast Carving Knife Roast slicing
	Nakiri Knife Specialty knife. Fast and precise cutting, mincing and dicing vegetables and fruit		Sashimi Knife Specialty knife. Single bevel blade. Thin raw fish slicing. Avoids food compression upon slicing to preserve fish texture, flavor, and freshness
	Chef Knife Versatile and strong. Meat and large vegetable cutting, mincing and chopping		Sakimaru Knife Specialty knife. Single bevel blade. Thin raw fish slicing. Avoids food compression upon slicing to preserve fish texture, flavor, and freshness
	Bunka Knife Versatile, light and precise. Slicing, dicing and chopping, especially fish, medium vegetables, large fruits		Kiritsume Knife Specialty knife. Single bevel blade. Thin raw fish slicing. Avoids food compression upon slicing to preserve fish texture, flavor, and freshness
	Carving Knife Fine slicing for meat and fish (sashimi/sushi)		Sharpening Rod Honing straightens the knife edge. Honing does NOT sharpen knife edge
	Bread Knife Pastry bakings, such as cakes, breads, toast slices. Can be used for frozen food		Roast Fork Specialty use. Roast handling
	Deba Knife Specialty knife. Single bevel blade. Rough processing of whole fish, bone and fillet separation.		