

# Care and Maintenance of Carbon Steel

Due to the density of their fine grain structure, carbon steel knives hold a razor-sharp edge and are easy to re-sharpen when dulled; but they do require more care and maintenance than stainless steel knives. Carbon steel needs to be washed and dried immediately after usage or it will develop red rust. Carbon knives are particularly vulnerable when exposed to acidic foods, so it's especially important to wipe the blade immediately after use with citrus, tomatoes, or pickled vegetables. Through regular usage the steel will begin to oxidize and will develop a natural patina which will serve as a protective barrier against red/orange rust and discoloration. As the patina develops the steel will begin to darken and change color. Some users prefer to force this patina on their new knives instead of waiting for the steel to patina naturally through usage. If you would like more information on how to force a patina we are available via telephone (800) 714-8226 or email: [customerservice@knifemerchant.com](mailto:customerservice@knifemerchant.com). We are happy to help answer any carbon care related questions, so please don't hesitate to contact the Knife Merchant team for more information!