



Food Safe Rubber FAQs

What is Food Safe Rubber:

It is a special grade of rubber that is safe to use on food.

Isn't all rubber food safe:

No it's not. The petroleum products used in the manufacturing process means most rubber is not safe for use on food. Additionally, a fine ground glass is used to release the stamps from the molds! This should NEVER be used near food. The molds themselves present another issue. Some still contain asbestos! Finally, the stamps you buy at the craft shops are usually wood mounted with cushion. Both breed bacteria!

How is your rubber different:

We use a special grade of rubber that is considered food grade. Our rubber even smells different! We only use asbestos free molds and corn starch for a release agent. We've been selling food grade rubber to restaurants and professional cake decorators for 15 years. If there is a way to craft with food, we've tried it. We know what works and we know what is safe!

I need a custom rubber stamp for a food project. Can you help?

Yes, that's one of the services we offer. Please see our Rubber Plate Info for more details.

If you have any questions, please get in touch. We want you and your customers to be food safe!