

Sterling Silver and Silver Plate Cutlery – Care Guidance

Do:

- Rinse, wash and dry all cutlery after use. Prolonged contact with the acids found in food and mineral salts found in water can attack the metal and cause pitting and staining.
- Remove and hand-dry Silver cutlery as soon as hand-washing or machine cycle has finished.
- If using a dishwashing machine, load the cutlery basket with the knife-blades pointing downwards.
- Wash Silver cutlery separately from any other metal as a chemical reaction can occur which can cause discolouration.
- Store in damp-free environment. A canteen box or anti-tarnish rolls are recommended.
- Should any small stains occur, polish with a soft cloth or a reputable silver polish if necessary. Do not use a Silver Dip or Soak as these strip a fine layer of Silver away.
- If significant discolouration occurs, clean silver with a Silver Cloth as Sulphides (found in many foods, especially eggs) can cause tarnish.

Don't:

- Leave unwashed cutlery for any length of time.
- Mix Sterling Silver, Silver and Stainless Steel cutlery in the same basket.
- Leave to soak in warm soapy water after washing.
- Use abrasive pads or cleaning creams, which will scratch the surface.
- Use a Rinse & Hold cycle if machine washing.

Patina / Scratches

Do not be concerned when fine scratches appear. Silver is a soft metal which marks fairly easily and it will gradually develop a fine 'Patina' – a covering of fine scratches that give all metals a gloss or sheen with age. A Patina will develop on all cutlery regardless of the metal.

Small scratches will be most apparent in the first few months of use before a lustrous Patina has fully developed.