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PRESS RELEASE



MAC SANTOKU KNIFE

The Santoku is often referred to as the Japanese equivalent to the chef's knife and has recently caught on as a trendy cooking tool here in the US. Defining characteristics of the Santoku include a shorter and thinner blade when compared to the traditional chef's knife, an angled down tip that creates a straighter blade edge, and a granton blade, which has oval indentations to reduce friction when slicing. The thinness of the hollowed granton blade makes this knife a superior tool when doing delicate or precision work because the hollows in the blade break surface tension between the food and the blade, as well as requires less force to cut through dense foods.