

How **SHARP** is it?

Initial Cutting Performance[ICP] is a measurement that reflects how sharp the knife's edge is after it has been sharpened. Any score over 110 is considered excellent while a measurement under 30 is rated as very poor.



Cangshan Knife with Swedish Sandvik® 14C28N Steel **151 ICP**

High-End **German** Cutlery

62 ICP

88 ICP

High-End **Japanese** Cutlery

100 ICP

108 ICP

Affordable, Commercial Cutlery

64 ICP

85 ICP

Basically a **Spoon**

31 ICP

苍山
CANGSHAN



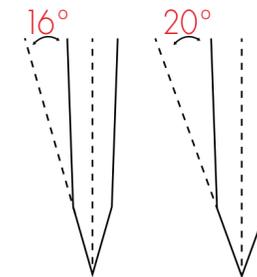
A knife that stays **SHARPER**, LONGER.

What is **SHARP**?

There are a number of factors that go into the sharpness of a knife edge. In simplified terms the more acute the angle of the edge, the sharper the knife. So a 16 degree angle will be sharper than a 20 degree angle.

Harder steels are better able to take on these smaller, keener angles. However harder steels tend to suffer from brittleness, meaning they take more care to maintain the edge.

Swedish Sandvik® 14C28N is a harder stain resistant steel [60 ±2 HRC] which allows Cangshan knives to be sharpened to an Asian style 16 degree edge without the brittleness. This means our knives are sharp out of the box and they will keep that sharp edge much longer than comparable knives.



How long will it stay **SHARP**?

Total Card Cut[TCC] is a measurement that reflects how long a knife will stay sharp and resist wear through use. Scores over 550 are considered excellent while scores under 100 are rated as very poor.



Cangshan Knife with Swedish Sandvik® 14C28N Steel **850 TCC**

High-End **German** Cutlery

481 TCC

303 TCC

High-End **Japanese** Cutlery

514 TCC

487 TCC

Affordable, Commercial Cutlery

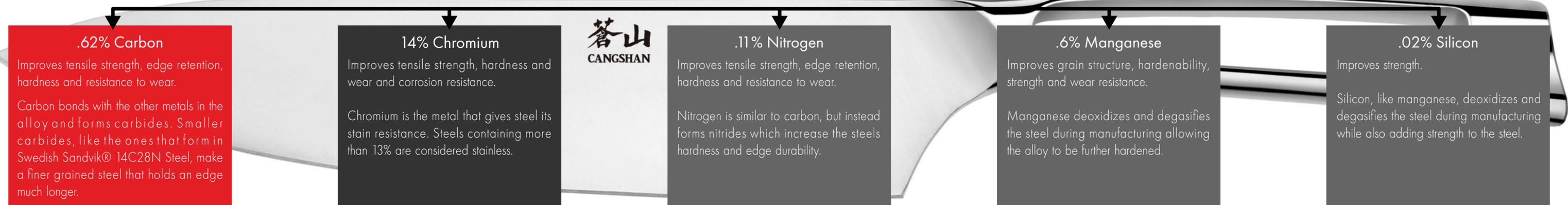
171 TCC

285 TCC

Basically a **Spoon**

101 TCC

Material Composition



All data sourced from an independent knife testing lab.