

What Makes A Good Kitchen Knife?

In the kitchen, having a good knife is essential for hitting your cooking goals. The best kitchen knives will make it easier to cut and chop ingredients with precision, helping you create delicious dishes that look professional and taste even better!

But what makes a “good” kitchen knife?

There are so many different types of knives on the market, each one offering its own unique set of advantages and disadvantages.

From blade shape to handle design to construction material, there's a lot to consider when purchasing your new favorite cutting tool.

In this post, our kitchen knife experts here at [Fasaka](#) will take an in-depth look at all the factors that go into choosing the perfect kitchen knife for any culinary task — from slicing through meats and veggies with ease to quickly chopping up fresh herbs.



Let's get a quick answer first before we head into the details.

The blade material is the first thing to consider in a kitchen knife, with options like carbon and stainless steel. The blade shape is essential for versatility and function, Blade size and handle comfort and grip are also factors. AUS10 steel and VG10 steel are high-quality options known for their durability and sharpness.

Ok so let's get right in and find out more about the types of materials that make a good kitchen knife.

Material

High-quality knives are generally made from materials such as carbon steel or stainless steel.

Both offer excellent durability and sharpness and resist rust and discoloration.

Some of the best types of kitchen knives are made from steel created from a mix of different materials so let's take a look.

AUS10 steel

AUS10 steel is a high-quality steel that is made in Japan. It is a type of steel that belongs to the AUS series, which is known for its exceptional durability and strength.

AUS10 steel contains a good amount of carbon, which makes it harder than other types of stainless steel.

This means it is more resistant to wear and tear and will retain its sharpness for longer periods of time.

So it comes as no surprise to discover that knives made of this steel produce clean cuts, are easy to handle, and are ideal for delicate tasks such as filleting fish or preparing sushi.

AUS10 steel is also rust-resistant and easy to sharpen, making it perfect for daily use.

VG10 steel

This is another high-quality steel that is also made in Japan.

It is known for its superior sharpness and durability, which are attributable to its unique composition.

[VG10](#)

[steel](#) is a combination of iron, carbon, and other elements like cobalt, molybdenum, and vanadium.

This blend of metals makes VG10 steel incredibly hard and corrosion-resistant, creating blades that can withstand damage and maintain their sharpness for longer periods of time than other types of steel.

This means that cutting with [knives made of VG10 steel](#) is more effortless and easier, which is why it is the preferred choice for many professional chefs.

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Stainless steel kitchen knives

One of the biggest benefits of using stainless steel knives is that they stay sharp for longer.

They are also more durable and resistant to wear and tear.

Stainless steel also helps prevent rust and corrosion, which can also help keep the blade sharp.

[Stainless steel knives](#)

are an excellent investment for any home cook or professional chef.

They provide superior performance, durability, and versatility, and are easy to maintain.

While the best stainless steel kitchen knives may come with a higher price tag, they are well worth the investment in the long run.

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5Cr15MoV Steel knives

Did you know that [5Cr15MoV](#)

[Steel](#) is a low-end stainless steel from China that is a replica of the popular German X50CrMoV15?

This steel is perfect for kitchen knives that are used for light-cutting tasks.

Knifemakers are big fans of this steel because it's not only affordable to produce, but it also has a high Chromium content, which means it's super resistant to corrosion.

Plus, the best part is that [knives made with 5Cr15MoV steel](#) are reasonably priced with indisputable quality.

So, if you're in the market for a high-quality knife that won't break the bank, these could certainly fit your brief!

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VG-10 Damascus steel knives

It's hard to ignore the sheer beauty of VG10 Damascus steel knives.

Their unique layered pattern and polished finish make them a work of art in addition to a useful kitchen tool.

[VG10 Damascus steel](#)

[knives](#) are made with a high-carbon stainless steel core surrounded by multiple layers of high-quality steel.

This unique combination of materials makes the knives extremely durable and able to maintain their sharp edge for longer than other steel knives.

The sharpness and precision these knives offer make them a must-have in the kitchen.

They're sure to impress not only your dinner guests but also yourself every time you use them.

Non-stick

The non-stick coating is the star feature of a non-stick kitchen knife.

It's what makes cutting through food so much easier.

A good non-stick coating should be layered and bonded onto the blade, rather than being sprayed on.

This ensures that the coating doesn't flake off and lasts longer.

Coatings made of titanium or diamond are also known to be more durable.

The non-stick coating on these knives means that you'll have an easier time cutting through food.

Whether it's slicing bread, dicing vegetables, or deboning meat, a non-stick knife will glide through your ingredients with ease.

You won't have to worry about the blade getting stuck, which can slow you down and make food prep tedious.

The [best non-stick knife](#) often does not require as much maintenance as a regular knife.

This is because the coating prevents food from sticking to the blade. Simply wipe it down with a damp cloth or rinse it under running water, and you're good to go.

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Blade Shape

Another critical factor when choosing the perfect kitchen knife is the blade shape.

A good kitchen knife should be versatile and functional, allowing you to slice, chop, and dice all kinds of ingredients.

- **A curved blade:** This knife shape is ideal for slicing meat and fish
- **Straight blade:** This blade will make light work of a range of different foods but is perfect for vegetables or herbs.
- **Flat blade:** This is your super chopper! And excellent for many types of food prep from meat through to vegetables
- **Serrated edge:** This is the classic blade for all your bakery items! So whether you are cutting through a homemade sourdough or a crusty baguette a serrated edge will do all the hard work! It's also useful for cutting any types of softer vegetables and fruit such as tomatoes.

Blade Size

The size of the blade is also worth considering.

A bigger blade can obviously handle larger items, while a smaller knife is better for precision work on small fruits or vegetables, for instance.

A 6 to 8-inch chef's knife is an excellent all-purpose option and can handle the majority of your kitchen needs.

A 3 to 4-inch paring knife is useful for peeling and more delicate work.

Handle

The handle is an essential aspect of comfort and safety when working with kitchen knives.

A good handle should be comfortable to grip and provide a secure hold.

Look for materials such as wood, plastic, or silicone for grip and strength.

Wood handles

One of the most significant benefits of wood handles is their comfort and grip. The natural material provides warmth and heft that many people find more pleasant to hold than plastic or metal.

Wood also has a natural texture that allows for a secure grip, even when your hands are wet or greasy.

Many wood handles are also ergonomically shaped to fit comfortably in your hand and reduce strain during prolonged use.

When properly cared for, wood handles can last a lifetime. They are resistant to most types of damage and less likely to crack or break over time.

Unlike plastic or metal handles, [knives with wood handles](#) are also less likely to become slippery or lose their shape.

Some types of wood are also naturally antimicrobial, which means they can help prevent the growth of bacteria and other microorganisms that can cause illness or food spoilage.

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Metal handles

One of the most significant benefits of metal handles on knives is the durability they provide.

When you opt for a metal handle for your kitchen knife, you can be assured of its resistance to impact, extreme temperatures, and humidity.

The metal's density ensures that the knife's handle remains strong and sturdy, able to withstand rough handling and overall wear and tear.

Metal handles also offer a significant advantage of being more hygienic than other materials like plastic and wood.

This is because metal handles have a smooth surface that does not easily retain bacteria or germs.

This quality makes them ideal for use in a commercial kitchen setting where hygiene is of the utmost importance, and where knives might be used by several chefs over an extended period.

[The best knives with metal](#)

[handles](#) also hit the style stakes as they make knives look more appealing, sleek, and modern.

They also come in various colours, finishes, and textures that can be great additions to any kitchen design or theme.

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Silicon handles

Durable and easy to clean - Silicon handles are known for their durability and resistance to wear and tear.

They can withstand extreme temperatures, which makes them an excellent choice for kitchen knives that need frequent cleaning and are exposed to heat from hot water or the dishwasher.

Cleaning up your silicon-handled kitchen knives is a breeze as a quick dip in warm soapy water will do the trick.

What Makes A Good Kitchen Knife? - The wrap

The kitchen is the heart of any home and having the right knife can make all the difference when it comes to cooking.

Whether you're a pro chef or a food enthusiast, finding the perfect knife to support your craft is a must.

As with anything important for your kitchen, investing in quality is always the best option; consider materials, the type of blade and size will all result in a super efficient and comfortable cutting experience!

Lastly, don't forget to check out our [catalogue](#) to find the perfect kitchen knife for foodies and food pros! Whether you're slicing up vegetables simply in home-cooking or putting together extravagant masterpieces in a kitchen somewhere else around the world, we've got just what you're looking for!