586- St/St and Brass blade detectable Scrapers

Document Number:

Date Of Issue:

Revision Number:

Date of Revision:

Product Code	Description
586-W02-Q02-S42*	Scraper 304 St/St Handle Brass Blade *”
586-W02-Q03-S42*	Scraper 304 St/St Handle St/St Blade *”
586-W03-Q32-S42*	Scraper Aluminium Handle St/St Blade *”
586-W11-Q02-S42*	Scraper Blue Handle Brass Blade *”
586-W11-Q03-S42*	Scraper Blue Handle St/St Blade *”

This product complies with EU Directive 1935/2004

They are made from fully hardened and tempered stainless steel and are easy to clean. The handles are insert-moulded to form a perfect seal around the blades and are made from polypropylene co-polymer to withstand sterilising and dishwasher use and do not present potential health hazards that are frequently associated with other knives. All materials used are food contact approved.

Food contact materials are defined as all products that are brought into contact with food, work surfaces and machinery usind in food producion.

Colour 15% magenetite filled blue PPCP.
Compound polymer Filled polypropylene copolymer.
Recommended addition rate 100%
Light fastness 7 (Blue wool scale(8 highest)).
Weather ability 4-5 (greyscale 3000 hours (5 highest) accelerated weathering).
Heavy metals Yes, magnite present.
Diarylide No
Additive No
Type N/A
Processing condition General conditions for polypropylene: 210-240 DEG.

The above is manufactured using pigments which are in accordance with: -

- European Resolution AP (89) 1
- Recommendation IX of the BfR for colouring plastics
- EN71-3 Toy regulation
- EU regulation EU No 2019/1381 amending Regulation EU No 1935/2004

- Is based on a polymer carrier that is compliant with: -
- EU regulation EU No 2020/1245 amending and correcting Regulation (EU) No 10/2011
- EU regulation EU No 2019/1381 amending Regulation EU No 1935/2004
- Has been produced according to Regulation 2023/2006/EC on good manufacturing practice for materials and articles intended to come into contact with food, applicable to plastic raw materials.

This compliance statement is based on information supplied by the polymer and pigment manufacturers, migration testing according to Regulation 10/2011, migration modelling and quality control systems in place at Detectamet.

REACH – No substances of very high concern (SVHC) above the 0.1% weight (w/w) threshold limit are present in the materials.

Regulations and Standards

We confirm that the above-mentioned products are suitable for use in contact with all food types and are in conformity with the applicable requirements of the following regulations and standards:
• Regulation (EC) no.1935/2004 on Materials and Articles intended to come into contact with food.
• Commission Regulation (EU) No.10/2011 on Plastic materials intended to come into contact with food including its updates Regulation 1282/2011 and Regulation 1183/2012.
• Regulation (EC) no. 2023/2006 on Good Manufacturing Practice for materials and articles intended to come into contact with food.
• Council of Europe Resolution AP 89/1 on the use of Colorants in Plastic Materials coming into contact with food.
• US FDA 21 CFR 177.1520 (Olefin polymers) with colorants and additives cleared for use through listing in 178.3297 (Colorants for polymers), 178.2010 (antioxidants and/or stabilisers for polymers, or other respective parts of the FDA regulations.

Migration test data obtained under short-term repeat use test conditions (6dm2/kg food) has demonstrated that levels of overall migration and specific migration of additives from these products will not exceed the legal limits with all food types.

Test Simulants	Food Types	Testing Condition
A-C, D1, D2 of Regulation No. 10,2011 for Plastic Materials and Articles in contact with food.	All dry, aqueous, acidic, alcoholic and fatty foods.	2 hours at 70C, Repeat use. Test OM3 of regulation 10/2011

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Dual-use food additives may be present but any migration into food will be minimal.

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General Information:

Maximum use Temperature: 100 °c
Maximum wash Temperature: 121 °c
Maximum use Temperature: Do not store at deep freeze temperatures prior to use.

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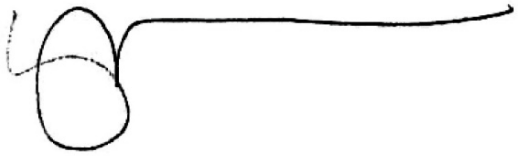

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