

56696

# Hand Scoop, Metal Detectable, 0.5 Litre, Yellow



This ergonomically designed metal-detectable Hand Scoop is lightweight and durable. A one-piece construction prevents bacterial contamination, and a smooth surface allows for easy cleaning. Ideal for moving ingredients in food production areas. Metal detection can be tested using Vikan test kit (11113).

# Technical Data

<b>Item Number</b>	56696
<b>Content</b>	0.5 Litre
<b>Material</b>	Polypropylene Metal & X-Ray detectable additive
<b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>	Yes
<b>Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>Complies with FDA Regulation CFR 21<sup>1</sup></b>	Yes
<b>Complies with UK 2019 No. 704 on food contact materials</b>	Yes
<b>Complies with REACH Regulation (EC) No. 1907/2006</b>	Yes
<b>Complies with California Proposition 65</b>	Yes
<b>Complies with Halal and Kosher</b>	Yes
<b>PFAS intentionally added</b>	No
<b>Box Quantity</b>	15 Pcs.
<b>Quantity per Pallet (80 x 120 x approx.180 cm)</b>	960 Pcs
<b>Quantity Per Layer (Pallet)</b>	120 Pcs.
<b>Box Length/Depth</b>	380 mm
<b>Box Width</b>	290 mm
<b>Box Height</b>	180 mm
<b>Product Length/Depth</b>	310 mm
<b>Product Width</b>	85 mm
<b>Product Height</b>	100 mm
<b>Net Weight</b>	0.135 kg
<b>Cardboard Packaging (Recycling symbol "20" PAP)</b>	0.018 kg
<b>Total Tare Weight</b>	0.018 kg
<b>Gross Weight</b>	0.15 kg
<b>Cubic metre</b>	0.002635 M3
<b>Recommended sterilisation temperature (Autoclave)</b>	121 °C
<b>Max. cleaning temperature (Dishwasher)</b>	93 °C
<b>Max usage temperature (food contact)</b>	100 °C
<b>Max usage temperature (non food contact)</b>	100 °C
<b>Min. usage temperature<sup>3</sup></b>	-20 °C
<b>Max. drying temperature</b>	120 °C
<b>Min. pH-value in usage concentration</b>	2 pH
<b>Max. pH-value in Usage Concentration</b>	10.5 pH
<b>Metal Detectable</b>	Yes
<b>GTIN-13 Number</b>	5705022032378

<b>GTIN-14 Number (Box quantity)</b>	15705028032386
<b>Customs Tariff Number</b>	39241000
<b>Country of Origin ISO Code</b>	DK
<b>Country of Origin</b>	Denmark

New equipment should be cleaned, disinfected, sterilised and any labels removed, as appropriate to its intended use, e.g. high risk vs. low risk food production areas, general hospital areas vs. intensive care units, before use.

1. See Declaration of Compliance for further details on food contact
3. Do not store the product below 0° Celsius.