

# Hand Scoop

0.5 Litre, Red



Item Number: 56774

Lightweight and durable, this Hand Scoop features a one-piece construction that eliminates areas where bacteria can gather. Its smooth surface allows for easy cleaning, which makes it ideal for moving food ingredients or large quantities of food waste.

## General Information

Colour	Red
Material	Polypropylene
Country of Origin	Denmark

## Product Dimensions

Content	0.5 Litre
Product Length/Depth	310 mm
Product Width	100 mm
Product Height	100 mm
Net Weight	0.12 kg

## Packaging & Shipping Details

Box Quantity	15 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	1320 Pcs
Quantity Per Layer (Pallet)	120 Pcs.
Box Length/Depth	380 mm
Box Width	290 mm
Box Height	175 mm
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.018 kg
Total Tare Weight	0.018 kg
Gross Weight	0.14 kg
Cubic metre	0.0031 M3
GTIN-13 Number	5705020567742
GTIN-14 Number (Box quantity)	15705020567749
Customs Tariff Number	39241000

## Compliance & Standard Details

Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	Yes
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## Item Number: 56774

Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation CFR 21 <sup>1</sup>	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Complies with REACH Regulation (EC) No. 1907/2006	Yes
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes
PFAS intentionally added	No

## Technical Data

Handle/Grip Length	140 mm
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## Usage Limits

Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max usage temperature (food contact)	100 °C
Max usage temperature (non food contact)	100 °C
Min. usage temperature <sup>3</sup>	-20 °C
Max. drying temperature	120 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

## Sustainability Details

The product can be recycled as polypropylene (PP) – "5"	Yes
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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.