

# Lid f/Bucket 5694; Metal Detectable

12 Litre, White



Item Number: 56955



Lid for bucket, 5694x. The bucket lid is useful for preventing spillage and uses a clip system to lightly secure the lid. It is made from metal-detectable material, which can be tested with Vikan test kit, product no. 11113 prior to use.

## General Information

|                   |                                                  |
|-------------------|--------------------------------------------------|
| Colour            | White                                            |
| Material          | Polypropylene, Metal & X-Ray detectable additive |
| Country of Origin | Denmark                                          |

## Product Dimensions

|                      |          |
|----------------------|----------|
| Product Length/Depth | 365 mm   |
| Product Width        | 310 mm   |
| Product Height       | 40 mm    |
| Net Weight           | 0.295 kg |

## Packaging & Shipping Details

|                                                          |                |
|----------------------------------------------------------|----------------|
| Box Quantity                                             | 6 Pcs.         |
| Quantity per Pallet (80 x 120 x approx.180 cm)           | 396 Pcs.       |
| Quantity Per Layer (Pallet)                              | 36 Pcs.        |
| Box Length/Depth                                         | 350 mm         |
| Box Width                                                | 325 mm         |
| Box Height                                               | 145 mm         |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.048 kg       |
| Total Tare Weight                                        | 0.048 kg       |
| Gross Weight                                             | 0.34 kg        |
| Cubic metre                                              | 0.004526 M3    |
| GTIN-13 Number                                           | 5705022032651  |
| GTIN-14 Number (Box quantity)                            | 15705028032669 |
| Customs Tariff Number                                    | 39241000       |

## Compliance & Standard Details

|                                                                         |     |
|-------------------------------------------------------------------------|-----|
| Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>     | Yes |
| Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |

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|                                                         |     |
|---------------------------------------------------------|-----|
| 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

|                  |     |
|------------------|-----|
| Metal Detectable | Yes |
|------------------|-----|

## 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 |

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.

