

# Colour Coding Rubber Band x 5

cs., Ø26 mm, Lime



**Item Number: 980177**

Need a secondary colour code for your cleaning equipment? Secondary colour coding of cleaning equipment helps distinguish it for use on different lines. These bands fit brush, broom and squeegee handles.

## General Information

<b>Colour</b>	Lime
<b>Material</b>	Silicone rubber
<b>Country of Origin</b>	China

## Product Dimensions

<b>Net Weight</b>	0.02 kg
-------------------	---------

## Packaging & Shipping Details

<b>Box Quantity</b>	1 Pcs.
<b>Quantity per Pallet (80 x 120 x approx.180 cm)</b>	14000 Pcs.
<b>Quantity Per Layer (Pallet)</b>	1 Pcs.
<b>Box Length/Depth</b>	100 mm
<b>Box Width</b>	60 mm
<b>Box Height</b>	40 mm
<b>Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.</b>	0.002 kg
<b>Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.</b>	0 kg
<b>Total Tare Weight</b>	0.002 kg
<b>Gross Weight</b>	0.02 kg
<b>GTIN-13 Number</b>	5705022015029
<b>Customs Tariff Number</b>	40070000

## Compliance & Standard Details

<b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>	No
<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>	No
<b>Complies with REACH Regulation (EC) No. 1907/2006</b>	Yes
<b>Complies with California Proposition 65</b>	Yes

## Item Number: 980177

Complies with Halal and Kosher	Yes
PFAS intentionally added	No

## Technical Data

Product Diameter	26 mm
------------------	-------

## 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)	200 °C
Min. usage temperature <sup>3</sup>	-20 °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.