

56952

# Lid f/Bucket 5694; Metal Detectable, 12 Litre, Green



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.

# Technical Data

<b>Item Number</b>	56952
<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>Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>FDA compliant raw material (CFR 21)</b>	Yes
<b>Complies with UK 2019 No. 704 on food contact materials</b>	Yes
<b>Meets the REACH Regulation (EC) No. 1907/2006</b>	Yes
<b>Use of phthalates and bisphenol A</b>	No
<b>Is Halal and Kosher compliant</b>	Yes
<b>Box Quantity</b>	6 Pcs.
<b>Quantity per Pallet (80 x 120 x 200 cm)</b>	396 Pcs.
<b>Quantity Per Layer (Pallet)</b>	36 Pcs.
<b>Box Length</b>	350 mm
<b>Box Width</b>	325 mm
<b>Box Height</b>	145 mm
<b>Length/Depth</b>	365 mm
<b>Width</b>	310 mm
<b>Height</b>	40 mm
<b>Net Weight</b>	0,295 kg
<b>Weight cardboard</b>	0,048 kg
<b>Tare total</b>	0,048 kg
<b>Gross Weight</b>	0,34 kg
<b>Cubik metre</b>	0,004526 M3
<b>Content</b>	12 Litre
<b>Content</b>	405,77 Fl oz
<b>Recommended sterilisation temperature (Autoclave)</b>	121 °C
<b>Max. cleaning temperature (Dishwasher)</b>	93 °C
<b>Max. usage temperature (for 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>Min. pH-value in usage concentration</b>	2 pH
<b>Max. pH-value in Usage Concentration</b>	10,5 pH
<b>GTIN-13 Number</b>	5705022032590
<b>GTIN-14 Number (Box quantity)</b>	15705028032607
<b>Customs Tariff No.</b>	39241000

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.