

Hand Scraper, flexible, Metal Detectable

165 mm, Green



Item Number: 40522

This flexible three-sided hand scraper is ideal for cleaning workbenches and conveyor belts, as well as emptying containers and buckets. It is made from metal-detectable material, which can be tested with Vikan test kit, product no. 11113 prior to use.

General Information

Colour	Green
Material	Polypropylene, Metal & X-Ray detectable additive
Country of Origin ISO Code	DK
Country of Origin	Denmark

Product Dimensions

Product Length/Depth	165 mm
Product Width	2 mm
Product Height	92 mm
Net Weight	0.024 kg

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	720 Pcs
Quantity Per Layer (Pallet)	1 Pcs.
Box Length/Depth	180 mm
Box Width	110 mm
Box Height	70 mm
Plastic Packaging (Recycling Symbol "4") per pcs.	0.01 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.01 kg
Total Tare Weight	0.02 kg
Gross Weight	0.04 kg
Cubic metre	3E-05 M3
GTIN-13 Number	5705022031692
GTIN-14 Number (Box quantity)	15705028031709
Customs Tariff Number	39241000

Compliance & Standard Details

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Complies with (EC) 1935/2004 on food contact materials ¹	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation CFR 21 ¹	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
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Usage Limits

Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	83 °C
Max usage temperature (food contact)	100 °C
Max usage temperature (non food contact)	100 °C
Min. usage temperature ³	-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.

1. See Declaration of Compliance for further details on food contact

3. Do not store the product below 0° Celsius.