

Hand Scraper, Metal Detectable

102 mm, White



Item Number: 40635

Designed for cleaning small spaces and rounded equipment such as large bowls, this narrow hand scraper is ideal for loosening stubborn dirt, including pastry, chocolate and burnt food. The blade is sharpened on both sides for extra longevity. 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
Metal Detectable	Yes
Country of Origin	Denmark

Product Dimensions

Product Length/Depth	18 mm
Product Width	102 mm
Product Height	210 mm
Net Weight	0.066 kg

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	3600 Pcs.
Quantity Per Layer (Pallet)	150 Pcs.
Box Length/Depth	290 mm
Box Width	195 mm
Box Height	175 mm
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.004 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.004 kg
Total Tare Weight	0.008 kg
Gross Weight	0.07 kg
Cubic metre	0.000386 M3
GTIN-13 Number	5705022031951
GTIN-14 Number (Box quantity)	15705028031969
Customs Tariff Number	39241000

Compliance & Standard Details

Item Number: 40635

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

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 ³	-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.