

# Hand Scoop, Metal Detectable

1 Litre, Red



Item Number: 56684

This ergonomically designed metal-detectable Hand Scoop is lightweight and durable. A one-piece construction prevents bacterial contamination, and a smooth surface allows for easy cleaning. Ideal for moving ingredients in food production areas. Metal detection can be tested using Vikan test kit (11113).

## General Information

Colour	Red
Material	Polypropylene, Metal & X-Ray detectable additive
Metal Detectable	Yes
Country of Origin	Denmark

## Product Dimensions

Content	1 Litre
Product Width	350 mm
Product Height	100 mm
Max. Length	110 mm
Net Weight	0.2 kg

## Packaging & Shipping Details

Box Quantity	12 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	576 Pcs.
Quantity Per Layer (Pallet)	48 Pcs.
Box Length/Depth	450 mm
Box Width	355 mm
Box Height	215 mm
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.027 kg
Total Tare Weight	0.027 kg
Gross Weight	0.23 kg
GTIN-13 Number	5705022032231
GTIN-14 Number (Box quantity)	15705028032249
Customs Tariff Number	39241000

## Compliance & Standard Details

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

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 <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.