

# Hand Scoop, Metal Detectable

0.5 Litre, Green



**Item Number: 56692**

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

<b>Colour</b>	Green
<b>Material</b>	Polypropylene, Metal & X-Ray detectable additive
<b>Metal Detectable</b>	Yes
<b>Country of Origin</b>	Denmark

## Product Dimensions

<b>Content</b>	0.5 Litre
<b>Product Length/Depth</b>	310 mm
<b>Product Width</b>	85 mm
<b>Product Height</b>	100 mm
<b>Net Weight</b>	0.135 kg

## Packaging & Shipping Details

<b>Box Quantity</b>	15 Pcs.
<b>Quantity per Pallet (80 x 120 x approx.180 cm)</b>	960 Pcs.
<b>Quantity Per Layer (Pallet)</b>	120 Pcs.
<b>Box Length/Depth</b>	380 mm
<b>Box Width</b>	290 mm
<b>Box Height</b>	180 mm
<b>Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.</b>	0.018 kg
<b>Total Tare Weight</b>	0.018 kg
<b>Gross Weight</b>	0.15 kg
<b>Cubic metre</b>	0.002635 M3
<b>GTIN-13 Number</b>	5705022032293
<b>GTIN-14 Number (Box quantity)</b>	15705028032300
<b>Customs Tariff Number</b>	39241000

## Compliance & Standard Details

## Item Number: 56692

Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	Yes
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.