

Hand Scoop, Metal Detectable

0.5 Litre, Blue



Item Number: 56693

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

Product Dimensions

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

Packaging & Shipping Details

Box Quantity	15 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	960 Pcs.
Quantity Per Layer (Pallet)	120 Pcs.
Box Length/Depth	380 mm
Box Width	290 mm
Box Height	180 mm
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.018 kg
Total Tare Weight	0.018 kg
Gross Weight	0.15 kg
Cubic metre	0.002635 M3
GTIN-13 Number	5705022032316
GTIN-14 Number (Box quantity)	15705028032324
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

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.

