

DETECTAMET

Technical Data Sheet

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474

Detectable Reusable Aprons



Technical Data Sheet Applicable To:

474-S685-T461-P01	Detectable Reusable Apron 135cm (53") Full Body with Sleeves Blue
474-S685-T461-P06	Detectable Reusable Apron 135cm (53") Full Body with sleeves white
474-S685-T462-P01	Detectable Reusable Apron 135cm (53") Sleeveless Blue
474-S685-T462-P06	Detectable Reusable Apron 135cm (53") Sleeveless white
474-S686-T461-P01	Detectable Reusable Apron 155mm (61") Full body with sleeves blue
474-S686-T462-P01	Detectable Reusable Apron 155mm (61") Sleeveless blue

Industry Usage:

This metal detectable apron is available with/without sleeves and in two different lengths, providing additional protection for environments where there is high level soiling or water splash.

Features and Benefits:

- Metal detectable aprons/smocks
- Reusable polyurethane
- Available with or without sleeves
- Lengths 1350 and 1550 mm (53.14 and 61.02")

Material and Compliance information:

The manufacturer declares that the product complies with the below;

- Compliant with the legal requirements of the current valid version of the Regulation (EU) No. 10/2011, as well as of the Regulation (EU) No. 2023/2006 and of the Regulation (EC) No. 1935/2004. If used according to specifications, both the overall migration and the specific migration levels remain below the legal limit according to Regulation (EU) NO. 10/2011. The substances and raw materials used are in compliance with Regulation (EU) No. 10/2011.
- Proved that the products contain substances with limitations (SML/QM) as well as Dual-Use-Substances, the limits provided in Regulation (EU) No. 10/2011 are complied. For substances that are not mentioned in the union list (Annex I of Regulation (EU) No. 10/2011 including all amendments of the Regulation (EU) No. 2019/37), national instructions shall apply, as e.g. the German BfR Recommendations on Food Contact Materials. Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004, German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 & 31 with amendments-Colour Release.

Product Description

Material/Coating	TPU
Material/Woven Fabric	Without fabric
Sizes & length	According to requirement
Detection type	Metal detectable
Width	Approx. 980mm (38.58")
Weight (g/piece)	Approx 174g (6.14oz)
Thickness (mQ) [Teelack SM-114]	Approx. 150 mQ
Hardness [ASTM-D2240 SHORE A]	83
Color	White, Blue
Cut	Open cut-edge, with head loop and binding bands
Tensile vertical (kgf) [ASTM-D412]	6.57
Tensile horizontal (kgf) [ASTM-D412]	6.58
Tensile strength length (Mpa)[ASTM-D412]	71.6
Tensile strength lateral (Mpa)[ASTM-D412]	71.7
Elongation length (%) [ASTM-D412]	595.8
Elongation horizontal (%) [ASTM-D412]	635.8
Tearing resistance length (kgf) ASTM-D624	1.95
Tearing resistance lateral (kgf) ASTM-D624	1.97
Tearing strength length (kgf/cm) ASTM-D624	130.0
Tearing strength lateral (kgf/cm) ASTM-D624	13 1.7
Gravity (g/cm ³)	1.21
Sealing	Not tested
Heat resistance-melting point (0c)	158
Cold resistance	Not tested
Adhesion of the coating (N/5cm)	Not tested
Abrasion resistance	Approx. > 2000 tours
Block characteristics	Non-adhering
Bending-crock strength	Approx. > 300,000 cycles, no damage visible
Penetration resistance	Approx. 25N
Crack propagation resistance	Approx > 15N approx. < 20N
Oil sealing	Sealed with respect to all 8 standard oils
Solvent sealing	Penetration index generally 0; - rejection index >95%; longer dwell time in testing media: n-heptane, isopropanol, acetone, spirit, turpentine, perchloroethylene
Fire risk	No continued burning no dropping oft after flame penetration

Disinfection	Chloring bleaching lye
Resistance to heat	Up to approx. + 120°C from approx. + 125°C shrinking visible
Cold resistance	Up to approx. -20°C > 40,000 cycles, no visible damage
Particle emission	No emission of particles
Water permeability resistance	>3m water column
Dust sealing	Mg < 0.1, very well sealed
Sterilization capability	Hot-air sterilization 20°C
Detectability (Meta II)	Iron-dust
Risk	Harmless in case of proper application, latex free, silicone free
Quality standards	CE in accordance with 89/686/EEG and EN340 Foodstuffs operational reliability declaration in accordance with valid regulations (EU) No. 1935/2004, (EU) No 2016/1416 (10/2011)
Quality controls	Incoming goods control with permanent monitoring of the production charges, final control check prior to dispatch
Identification	Traceability through production date
Packaging	Pcs/polysack 10pcs...20pcs or 50pcs per carton
Special notes	Suitable, with restrictions, for the handling of dangerous materials. Not suitable for handling with open fire and/or flames. Buckling points are to be avoided, best stored rolled out or suspended from the neck band. The user is responsible for checking the suitability of the article for the planned objectives as appropriate. Store dry.
Chemical sealing	Approx. 96% H ₂ SO ₄ : > 120; <240 min approx. 40% NaOH > in 480 min approx. 32% HCl >240 < 480 min
Maintenance Notes	

EU-Declaration of Conformity for Food Contact Materials

Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004, German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 & 31 with amendments—Sensorial examination odour and taste test **PASS**

Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004, German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 & 31 with amendments (EU) No 10/2011 and its amendment (EU) 2020/1245 Regulation and BfR recommendation —Specific Migration of Phthalates **PASS**

Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004, German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 & 31 with amendments, (EU) No 10/2011 and its amendment (EU) 2020/1245 Regulation and BfR recommendation -Specific migration of primary aromatic amine **PASS**

Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004, German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 & 31 with amendments (EU) No 10/2011 and its amendment (EU) 2020/1245 Regulation and BfR recommendation— Overall migration **PASS**

Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004, German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 & 31 with amendments (EU) No 10/2011 and its amendment (EU) 2020/1245 Regulation and BfR recommendation —Specific Migration of Heavy Metal **PASS**

Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004, German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 & 31 with amendments, European

Commission Regulation (EU) No 10/2011 of 14 January 2011 with amendments and BfR recommendation-Isocyanate Content **PASS**

EU-Declaration of Conformity for Food Contact Materials

Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004, German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 & 31 with amendments, European Commission Regulation (EU) No 10/2011 with amendments and BfR recommendation –Phthalates content **PASS**

Polycyclic Aromatic Hydrocarbons (PAHs) **PASS**

Overall Migration Simulant	Overall Migration	Migration Limit	Unit
ethanol 95%	ND	0	mg/dm ²
Isooctane 3%	ND	0	mg/dm ²
acetic acid 3%	<3.0	10	mg/dm ²
ethanol 10%	<3.0	10	mg/dm ²
vegetable oil	<3.0	10	mg/dm ²

Specification for intended use or restrictions:

Ratio of the surfaces coming into contact with the food to the volume, on the basis of which the conformity of the material has been determined:

6 dm²/kg

Type/types of food that shall come into contact with the material:

greasy, acidic, watery, alcoholic

Type/types of food that shall NOT come into contact with the material:
none

EU-Declaration of Conformity for Food Contact Materials

Duration and temperature of handling and storage when in contact with the food:

Simulant	Duration	Temperature
ethanol 95%	3x240 hours	40° C
Isooctane 3%	3x48 hours	20° C
acetic acid 3%	3x240 hours	40° C
ethanol 10%	3x240 hours	40° C
vegetable oil	3x240 hours	40° C

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