

56675

Hand Scoop, Metal Detectable, 2 Litre, White



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).

Technical Data

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| Item Number | 56675 |
| Content | 2 Litre |
| Material | Polypropylene Metal & X-Ray detectable additive |
| Complies with (EC) 1935/2004 on food contact materials¹ | Yes |
| Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| FDA compliant raw material (CFR 21) | Yes |
| Complies with UK 2019 No. 704 on food contact materials | Yes |
| Meets the REACH Regulation (EC) No. 1907/2006 | Yes |
| Use of phthalates and bisphenol A | No |
| Is Halal and Kosher compliant | Yes |
| Box Quantity | 10 Pcs. |
| Quantity per Pallet (80 x 120 x 180-200 cm) | 240 Pcs |
| Quantity Per Layer (Pallet) | 40 Pcs. |
| Length | 390 mm |
| Width | 130 mm |
| Height | 130 mm |
| Net Weight | 0.3 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.06 kg |
| Tare total | 0.06 kg |
| Gross Weight | 0.36 kg |
| Cubik metre | 0.006591 M3 |
| 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 temperature³ | -20 °C |
| Min. pH-value in usage concentration | 2 pH |
| Max. pH-value in Usage Concentration | 10.5 pH |
| Metal Detectable | Yes |
| Gtin-13 Number | 5705022032156 |
| GTIN-14 Number (Box quantity) | 15705028032164 |
| Customs Tariff No. | 39241000 |
| Country of origin | Denmark |

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.