

Technical Data Sheet

300 – Metal Detectable Plastic Clipboard W/0 Clip



Document Reference	HSE728-300
Date of issue	23 rd May 2024
Revision Number	001
Date of last revision	23 rd May 2024

This Technical Data Sheet is applicable to the

300-A5-P0*	A5 Clipboard	All Colours	180 x 230mm (7.08 x 9.05")
300-A4-P0*	A4 Clipboard	All Colours	230 x 320mm (9.05 x 12.59")
300-A3-P0*	A3 Clipboard	All Colours	350 x 460mm (13.77 x 18.11")

Metal Detectable Paddle Without Holes for Food Industry usage

This clipboard is available to fit A3, A4 and A5 sized paper in either portrait or landscape.

This is manufactured using our food contact approved metal detectable and X-ray visible plastic polymer. Specially designed to be extremely durable and shatter proof – minimizing the risk of foreign body contamination in your processing environment.

Features and Benefits

- Metal detectable & X-ray visible
- Manufactured from EU & FDA food contact approved detectable polymer
- Board Colours: Blue, Black, Red, Green, Yellow, White, Purple, Orange, or Black
- Landscape or Portrait
- Magnetic option available
- Hanging hook available for heavy duty stainless steel clip only

Board and clip sizes

- A3 size board 350 x 460mm (13.77 x 18.11")
- A4 size board 230 x 320mm (9.05 x 12.59")
- A5 size 180 x 230mm (7.08 x 9.05")
- Heavy Duty Stainless Steel Clip: 145 x 70mm (5.70 x 2.75")
- Economy Stainless Steel Clip: 120 x 30mm (4.72 x 1.18")
- Economy Chrome Clip: 120 x 30mm (4.72 x 1.18")
- Jumbo Chrome: 145 x 70mm (5.70 x 2.75")
- Zinc Plater Clip & Stationary holder: 120 x 30mm (4.72 x 1.18")
- Chrome Serrated Edge: 110mm (4.33")

The clipboard is manufactured using pigments which are in accordance with

- European Resolution AP (89) 1
- Recommendation IX of the BfR for colouring plastics
- EN71-3 Toy Regulation
- EU Regulation EU No 2019/1381 amending Regulation EU No 1935/2004
- Is based on a polymer carrier that is compliant with: -
- EU regulation EU No 2020/1245 amending and correcting Regulation (EU) No 10/2011
- EU regulation EU No 2019/1381 amending Regulation EU No 1935/2004
- Has been produced according to Regulation 2023/2006/EC on good manufacturing practice for materials and articles intended to come into contact with food, applicable to plastic raw materials.

This compliance statement is based on information supplied by the polymer and pigment manufacturers, migration testing according to Regulation 10/2011, migration modelling and quality control systems in place at Detectamet.

REACH – No substances of very high concern (SVHC) above the 0.1% weight (w/w) threshold limit are present in the materials.

Regulations and Standards

We confirm that the above-mentioned products are suitable for use in contact with all food types and are in conformity with the applicable requirements of the following regulations and standards:

- Regulation (EC) no. 1935/2004 on Materials and Articles intended to come into contact with food.
- Commission Regulation (EU) No. 10/2011 on Plastic materials intended to come into contact with food including its updated Regulation 1282/2011 and Regulation 1183/2012
- Regulation (EC) no. 2023/2006 on Good Manufacturing Practice for materials and articles intended to come into contact with food
- Council of Europe Resolution AP 89/1 on the use of Colourants in Plastic Materials coming into contact with food
- US FDA 21 CFR 177.1520 (Olefin Polymers) with colourants and additives cleared for use through listing in 178.3297 (Colourants for polymers), 178.2010 (antioxidants and/or stabilizers for polymers, or other respective parts of the FDA regulations.

Migration test data obtained under short-term repeat use test conditions. (6dm²/kg food) has demonstrated that levels of overall migration and specific migration of additives from these products will not exceed the legal limits with all food types.

Test Simulants	Food Types	Testing Condition
A-C, D1, D2 of Regulation No. 10,2011 for Plastic Materials and Articles in contact with food.	All dry, aqueous, acidic, alcoholic and fatty foods.	2 hours at 70C, Repeat use. Test OM3 of regulation 10/2011

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Dual-use food additives may be present but any migration into food will be minimal

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General Information

Maximum use Temperature: 100°C

Maximum wash Temperature: 121°C

Maximum use Temperature: Do not store at deep freeze temperatures prior to use.

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