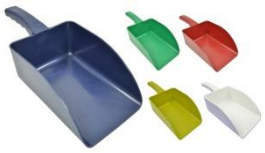
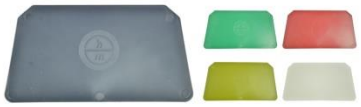
PROHACCP Sp. z o.o.
Cedzyna 1D
25-900 Kielce, Poland

Data sheet safety information

1. IDENTIFICATION PRODUCT

Material: Polypropylen include of the magnetic additive (stainless steel)
Material code: Blue 4546 RCP, Red 6259 RCP, Yellow 6260 RCP, Green 6258 RCP

Product name		Product code
	**Detectable scoops 175g (white, blue, red, yellow, green) 500g(white), 750g(white), 1000g(white)**	P0168 P0170-1 P0172-1 P0174-1
	**Detectable round ball scoop 2.0L**	P0176-
	**Detectable lexi scraper small, big**	P0190- P0191-
	**Detectable Stirrer 42 cm**	P0177-
	**Detectable jug scoops 0.50L, 0.8 L, 1.75L**	P2667- P1997- P0494-
	**Detectable pouring jug 0.50L, 1.0L, 2.0L**	P2668- P1998- P0495-

Product colours	1 2 3 4 5

Product name		Product code
	**Detectable paddle with holes 125 x 290 x 1190**	P2742-
	**Detectable paddle without wholes 125 x 290 x 1190**	P2743-
	**Short detectable paddle 125 x 290 x 540**	P2744-
	**Detectable paddle with holes and alu handle 125x290x1760mm**	P2741-

Product colours	1 2 3 4 5

OVERALL MIGRATION TESTING

The materials were tested in accordance with requirements of the Plastic Materials and Articles in Contact with Food Commission regulation (EU) No. 10/2011 following Methods BSEN 1186:2002.

The Regulations require that no plastic material shall be capable of transferring its constituents to food with which it may come into contact in quantities exceeding the appropriate limit. For the material the appropriate limit is 10 mg/dm²

Simulant	Conditions	Migration
3% Acetic acid	24 h at 40°C	2,4 mg/dm^2
95 % Ethanol	24 h at 40°C	1,6 mg/dm^2
Iso-octane	4 h at 20°C	< 4,2 mg/dm^2

SPECIFIC MIGRATION OF METALS TESTING

This test is designed to provide a more comprehensive and realistic level of compliance by ensuring that any metals used within the polymer are safe for use in direct contact with food.

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Method:
Sample preparation in 3% acetic acid (w/v) in aqueous solution at 70°C for 2 hours with reference to EN 13130-1:2004; followed by analysis using Inductively Coupled Argon Plasma Spectrometry (ICP)

Test Item	Result (mg/kg)	Reporting Limit (mg/kg)	Permissible Limit (mg/kg)
Specific Migration of Barium	ND	0.25	1
Specific Migration of Cobalt	ND	0.03	0.05
Specific Migration of Cooper	ND	0.25	5
Specific Migration of Iron	ND	0.25	48
Specific Migration of Lithium	ND	0.5	0.6
Specific Migration of Manganese	ND	0.25	0.6
Specific Migration of Zinc	ND	0.5	25
Comment	PASS	-	-

2. REGULATORY INFORMATION

Product manufactured in the colours listed below conform to European food 10/2011/EC, 2007/19 EC and in accordance with American FDA CFR 21 177.1520 (olefin polymers).

The ingredients used to manufacture the products listed below are all recommended for use in direct food contact applications to the listed relevant directives:- AP89(1), regarding purity compliance.
European Directive 2007/19/EC, amending 2002/72/EC & 1935/2004/EC
Regulation (EC) No. 1907/2006 Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH).

We confirm that the base materials used for the manufacturing of our products in conjunction with the above materials may be safely used to produce articles intended for use in processing, handling and packaging food in accordance with the above stated regulations and CFR177.1500 (Nylon resins).

3. OTHER INFORMATION

a) Used
Specifications of use: Type or types of food with which it is intended to be put in contact;
All types of food

b) Time and temperature of treatment and storage in contact with food.
Any long term treatment at room temperature or below, including up to 60°C for up to 2 hours.
Maximum short term operating temperature between -30°C to +80°C.
Optimal long term operating temperature between +5°C to +40°C.

Ratio of food contact surface area to volume used to establish the compliance of the product: 2 dm^2/1 dl
All migration testing has been carried out by a UKAS accredited testing laboratory.

PROHACCP Company informs that our metal detectable products have magnetic characteristics and can be detected by standard metal detection systems. However due to settings of different metal detection systems, BLU cannot guarantee that our products will be detected by your metal detectors. Therefore we cannot take responsibility for any non-detection of our products or their parts. Detectability of our products depends on metal detector settings, and type of food products produced (product composition, size, humidity etc). In order to make sure that our metal detectable products will be detected we strongly recommend that you test it on your metal detectors before you use it.

On behalf of PROHACCP Sp. z o.o.

Kielce, August, 2018

Ewelina Kasprzyk

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