

Data sheet information

1. PRODUCT IDENTIFICATION

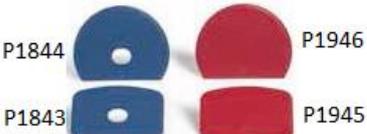
Banister with detectable filaments

Material: *Block* – Polypropylene, *Metal detectable filament*: Poly(tereftalan butylenu) (PBT) Ø 0,6 mm

Product code	Product name	Dimension	Lenght filament	Photo	Colour
P0470-	Banister with detectable filaments	340x35mm	60mm		1 2 3 4 5 7
P0471-	Churn with detectable filaments	275x70mm	50mm		2
P0472-	Utility brush with detectable filaments	410x55mm	60mm		2
P0473-	Hand scrub brush with detectable filaments	210x70mm	40mm		2
P0474-	Flour brush with detectable filaments	300x20mm	60mm		2
P1834-	Sweeper with detectable filaments	400x50mm	55mm		2
P1835-	Sweeper with detectable filaments	280x48mm	70mm		1 2 3 4 5 7

Detectable product - Production equipment

Material: Polypropylene with metal detectable

Product code	Product name	Dimension	Photo	Colour
P0170-	Detectable scoop (500g)	77x207mm		2 3 4 5
P0172-	Detectable scoop (750g)	110x260mm		2 3 4 5
P0174-	Detectable scoop (1000g)	138x310mm		2 3 4 5
P0480-	Detectable dustpan	300x310mm		2 3 4 5
P0477-	Detectable ergo scraper	200x125mm		2 3 4 5
P0479-	Detectable ergo scraper	100x240mm		
P1843-	Detectable flexi scraper with hole	146x98mm		2 3 4 5
P1844-	Detectable flexi scraper with hole	160x125mm		
P1945-	Detectable flexi scraper	146x98mm		
P1946-	Detectable flexi scraper	160x125mm		

Material: Scraper P2351, P2355, P2359 including stainless steel elements

Product code	Product name	Dimension	Photo	Colour
P0187-	Detectable hand scraper	75x250mm	 P0187	
P0188-	Detectable hand scraper	110x250mm	 P0188	
P2351-	Metal scraper with detectable handle	40mm	 P2351 P2355 P2359	
P2355-	Metal scraper with detectable handle	80mm		
P2359-	Metal scraper with detectable handle	120mm		
P0483-	Detectable bucket	9L		
P0484-	Detectable lid for bucket 9L			
P0481-	Detectable bucket	15L	 P0481 P0482	
P0482-	Detectable lid for bucket 15L			
P2363-	Detectable shovel	270x320x540mm	 P2363	
P0496-	Detectable shovel	270x340mm, short 1120mm	 P0496 P0498 P0497 P0499	
P0497-	Detectable shovel	270x340mm, long 1330mm		
P0498-	Detectable shovel	330x380mm, short 1120mm		
P0499-	Detectable shovel	330x380mm, long 1330mm		

2. REGULATORY INFORMATION

EU Regulations

Made in accordance with EU regulations; 10/2011/EC as amended up to and including 202/2014/EC, 1935/2004/EC, 2023/2006, 579/2011/EC:

EU directive; 93/43/EEC.

- We confirm that the above mentioned products fulfill the requirements on materials and articles used for food contact as described in the European Regulation 10/2011/EC as amended up to and including 202/2014/EC. The master batches are furthermore in compliance with European Resolution Res AP (89) 1.

Substances used for the manufacturing of the products are all listed in Annex I of Regulation 10/2011/EC as amended up to and including 202/2014/EC. The products contain substances restricted by specific migration limits as defined in Regulation 10/2011/EC Annex I. The products have been tested for overall and specific migration according to the specifications in Regulation 10/2011/EC as amended up to and including 202/2014/EC. Both overall and specific migration limits are complied with when the products are used as specified.

The following substances also authorized as direct food additives (dual use additives) are present in the products: Ref no. 1592-23-0, E470a Calcium salts of fatty acids Ref no. 14807-96-6, E553b Talc

FDA (American Food and Drug Administration):

All raw materials are in compliance with FDA-CFR 21 / Food code 2009.

MIGRATION TESTING

Overall migration tests

The overall migration has been performed according to rules as laid down in Commission Regulation (EU) No 10/2011 (and amendments) relating to plastic materials and articles intended to come into contact with food.

Component	SML (mg/kg)	Simulant	Test method
A	0.05	3% Acetic acid 10% Ethanol 95% Ethanol	HPLC HPLC HPLC
B	1.2	3% Acetic acid 10% Ethanol Iso-octane	Spectrophotometric Spectrophotometric Spectrophotometric
D	1	3% Acetic acid 10% Ethanol	ICP ICP
E	6	3% Acetic acid 10% Ethanol	HPLC HPLC

Method	Contact area /Volume simulant	Results	Limit
Migration into 3% Acetic acid PN-EN 1186-3:2005 (A)	0,96 dm ² /100ml	0.8 mg/dm ² Test condition: 10 days at 40°C	Max. 10 mg/dm ²
Migration into 10% Ethanol PN-EN 1186-3:2005 (A)	0,99 dm ² /100ml	<0.5 mg/dm ² Test condition: 10 days at 40°C	Max. 10 mg/dm ²
Migration into olive oil PN-EN 1186-4	0,92 dm ² /100ml	<1 dm ² /100ml Test condition: 20 days at 40°C	Max. 10 mg/dm ²
		2.0 dm ² /100ml Test condition: 30 days at 40°C	

Specific migration tests

Component	Specific migration limit	Specific migration result in				
		3% Acetic acid	10% Ethanol	Olive oil	Izooktan	95% Ethanol
	mg/kg	mg/kg	mg/kg	mg/kg	mg/kg	mg/kg
A	0.5	<0.05	<0.05	-	-	<0.05
B	1.2	<0.2	<0.2	-	<0.2	-
D	1	<1	<1	<1	-	-
E	6	<6	<6	<6	-	-

3. OTHER INFORMATION

a) Used

The products can be used for long term contact with all kinds of foodstuffs at maximum 40°C and can furthermore be employed for a maximum of 2 hours at a maximum of 70°C or maximum 15 minutes at a maximum of 100°C

Before use: It is recommended to clean, disinfect and/or sterilise the article before use.

After use: clean, disinfect and sterilise the article after use according to the appropriate to its intended use, using the correct chemical, concentration, time and temperature.

Sterilise in an autoclave max temp. 120°C (max temp for cleaning the article 134°C).

Disinfected; tolerate all approved disinfectants.

- b)** The following substances also authorized as direct food additives (dual use additives) are present in the products:

1592-23-0, E470a Calcium salts of fatty acids Ref no. 14807-96-6, E553b Talc

4. DETECTABILITY

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, PROHACCP 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.

On behalf of PROHACCP. Sp. z o. o.

Kielce, January 15, 2018

PROHACCP

Ewelina Kasprzyk

V-ce President