


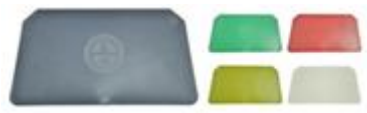










## 1. IDENTIFICATION PRODUCT

Code	Product name	Photo	Colour
P0168	Detectable scoops 175g		<b>1 2 3 4 5</b>
P2760	Detectable Large hand scoop 2000g		<b>2</b>
P0176	Detectable round ball scoop 2.0L		<b>1 2 3 4 5</b>
P0191	Detectable flexi scraper big		<b>1 2 3 4 5</b>
P0177	Detectable Stirrer 42 cm		<b>1 2 3 4 5</b>
72904	Detectable hand scraper - 75x250mm		<b>1</b>
P2667 P1997 P0494	Detectable jug scoops 0.50L, 0.8 L, 1.75L		<b>1 2 3 4 5</b>
P2668 P1998 P0495	Detectable pouring jug 0.50L, 1.0L, 2.0L		<b>1 2 3 4 5</b>
P2742	Detectable paddle with holes 125 x 290 x 1190		<b>1 2 3 4</b>
P2743	Detectable paddle without wholes 125 x 290 x 1190		<b>1 2 3 4 5</b>
P2744	Short detectable paddle 125 x 290 x 540		<b>2</b>
P2741	Detectable paddle with holes and alu handle 125x290x1760mm		<b>2</b>

**Material:** Polypropylen include of the magnetic additive (stainless steel).

## **2. OTHER INFORMATION**

### **a) Used**

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.

## **3. PROPERTIES**

- Manufactured from the highest quality, specially formulated polymers for maximum strength, durability and chemical resistance
- Innovatively designed to minimise germ traps
- Available in HACCP colours to meet colour-coding requirements
- Food contact certification available for all hygiene products

## **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, 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.

Kielce, January 23, 2025

Specified on behalf of PROHACCP Sp. z o.o.

*Edyta Kowalczyk*  
Quality Manager