

Powder Brush

300 mm, Soft, White



Item Number: 45825



This Powder Brush is designed for sweeping fine particles such as flour from conveyor belts and food preparation surfaces.

General Information

Bristle Stiffness	Soft
Colour	White
Material	Polypropylene, Polyester (PBT), Stainless Steel (AISI 304L)
UNSPSC Code	47131605
Country of Origin	Denmark

Product Dimensions

Visible bristle length	40 mm
Product Length/Depth	300 mm
Product Width	31 mm
Product Height	78 mm
Net Weight	0.3 kg

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity Per Layer (Pallet)	100 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	1000 Pcs.
Box Length/Depth	325 mm
Box Width	240 mm
Box Height	160 mm
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.0056 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.02 kg
Total Tare Weight	0.0256 kg
Gross Weight	0.33 kg
Cubic metre	0,000725 M3
GTIN-13 Number	5705020458255
GTIN-14 Number (Box quantity)	15705020458252
Customs Tariff Number	96039099

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Compliance & Standard Details

Complies with (EC) 1935/2004 on food contact materials ¹	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation CFR 21 ¹	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Complies with REACH Regulation (EC) No. 1907/2006	Yes
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes
PFAS intentionally added	No

Technical Data

Pallet Height	179 cm
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Usage Limits

Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max. usage temperature (food contact)	80 °C
Max usage temperature (non food contact)	100 °C
Min. usage temperature ³	-20 °C
Max. drying temperature	100 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

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.