

5551305

UST Detail Brush, 30 mm, Soft, White



The UST Detail Brush is designed for detail cleaning in dry environments where soft bristles are useful and hygiene is critical, such as when allergens are a risk. Also useful as a pastry or glazing brush in food handling applications, this brush delivers all the advanced benefits of Vikan's other Ultra Safe Technology (UST) cleaning tools.

Technical Data

Item Number	5551305
Bristle stiffness	Soft
Visible bristle length	57 mm
Material	Polypropylene Polyester (PBT)
Product Recycling Symbol "7", Miscellaneous Plastics	Yes
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 Regulationl 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, Phthalates and BPA intentionally added	No
Design Registration No.	EU 002189654-0001
Pat. Pending/Patent No.	EP2816930 validated in DE, FR, GB and DK. US9204712 EP2816929 validated in DE, FR, GB and DK. US9357831
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	4600 Pcs.
Quantity Per Layer (Pallet)	360 Pcs.
Box Length	260 mm
Box Width	150 mm
Box Height	75 mm
Length/Depth	205 mm
Width	30 mm
Height	10 mm
Net Weight	0.03 kg
Weight bag (Recycling Symbol "4") LDPE ≥ PCR 30%	0.0017 kg
Weight cardboard (Recycling symbol "20" PAP)	0.0083 kg
Tare total	0.01 kg
Gross Weight	0.04 kg
Cubic metre	6.1E-05 M3
Max. usage temperature (food contact)	80 °C
Max usage temperature (non food contact)	100 °C

Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max. drying temperature	100 °C
Min. usage temperature³	-20 °C
Max. pH-value in Usage Concentration	10.5 pH
Min. pH-value in usage concentration	2 pH
GTIN-13 Number	5705022009233
GTIN-14 Number (Box quantity)	15705028009319
Customs Tariff No.	96039099
Country of origin	Denmark

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.