Pastry Brush

30 mm, Soft, Yellow

Item Number: 5552306

The very thin and soft bristles facilitate ease of applying marinade, egg, icing, etc. Alternatively the brush can be used for detail cleaning. To minimise the risk of bristle loss regularly inspect the brush for loose bristles and replace the brush if any are found.

General Information

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

Product Dimensions

Visible bristle length	45 mm
Handle/Grip Length	120 mm
GripLengthInches	4.72 "
Product Length/Depth	195 mm
Product Width	30 mm
Product Height	14.5 mm
Net Weight	0.03 kg

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity Per Layer (Pallet)	240 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	4800 Pcs.
Box Length/Depth	240 mm
Box Width	150 mm
Box Height	75 mm
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.002 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.008 kg
Total Tare Weight	0.01 kg
Gross Weight	0.04 kg
Cubic metre	0.000085 M3
GTIN-13 Number	5705022015876
GTIN-14 Number (Box quantity)	15705028015884
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

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.