

# Pastry Brush

70 mm, Soft, White



Item Number: 5552705

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            | White                                                      |
| Material          | Polypropylene, Polyester (PBT), Stainless Steel (AISI 304) |
| Country of Origin | Denmark                                                    |

## Product Dimensions

|                        |         |
|------------------------|---------|
| Visible bristle length | 45 mm   |
| Product Length/Depth   | 195 mm  |
| Product Width          | 70 mm   |
| Product Height         | 14.5 mm |
| Net Weight             | 0.06 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.   | 0.0025 kg      |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.008 kg       |
| Total Tare Weight                                        | 0.0105 kg      |
| Gross Weight                                             | 0.07 kg        |
| Cubic metre                                              | 0,000198 M3    |
| GTIN-13 Number                                           | 5705022016057  |
| GTIN-14 Number (Box quantity)                            | 15705028016065 |
| Customs Tariff Number                                    | 96039099       |

## Compliance & Standard Details

## Item Number: 5552705

|                                                                         |     |
|-------------------------------------------------------------------------|-----|
| Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>     | Yes |
| Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| Complies with FDA Regulation CFR 21 <sup>1</sup>                        | 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

|                    |        |
|--------------------|--------|
| Handle/Grip Length | 120 mm |
|--------------------|--------|

## Usage Limits

|                                                   |         |
|---------------------------------------------------|---------|
| Recommended sterilisation temperature (Autoclave) | 121     |
| Max. cleaning temperature (Dishwasher)            | 93 °C   |
| Max. usage temperature (food contact)             | 80      |
| Max usage temperature (non food contact)          | 100     |
| Min. usage temperature <sup>3</sup>               | -20     |
| Max. drying temperature                           | 100     |
| 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.