

56675

Hand Scoop, Metal Detectable, 2 Litre, White



This ergonomically designed metal-detectable Hand Scoop is lightweight and durable. A one-piece construction prevents bacterial contamination, and a smooth surface allows for easy cleaning. Ideal for moving ingredients in food production areas. Metal detection can be tested using Vikan test kit (11113).

Technical Data

Item Number	56675
Content	2 Litre
Material	Polypropylene Metal & X-Ray detectable additive
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, Phthalates and BPA intentionally added	No
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	240 Pcs.
Quantity Per Layer (Pallet)	40 Pcs.
Box Length/Depth	600 mm
Box Width	375 mm
Box Height	285 mm
Product Length/Depth	390 mm
Product Width	130 mm
Product Height	130 mm
Net Weight	0.3 kg
Weight cardboard (Recycling symbol "20" PAP)	0.055 kg
Total Tare Weight	0.055 kg
Gross Weight	0.35 kg
Cubic metre	0.006591 M3
Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max. usage temperature (food contact)	100 °C
Max usage temperature (non food contact)	100 °C
Min. usage temperature ³	-20 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH
Metal Detectable	Yes
GTIN-13 Number	5705022032156
GTIN-14 Number (Box quantity)	15705028032164

Customs Tariff Number	39241000
Country of Origin ISO Code	DK
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.