

# Round Bowl Scoop

2 Litre, Blue



Item Number: 56823

Lightweight and durable, this ergonomically designed Round Bowl Scoop features a pouring spout on two sides to enable both left and right-handed users to pour from the scoop. One-piece construction eliminates areas where bacteria can be harboured, and a smooth surface allows for easy cleaning. Ideal for use in food production areas to move food ingredients, liquids, etc. The scoop's interior contains a measuring scale.

## General Information

|                   |               |
|-------------------|---------------|
| Colour            | Blue          |
| Material          | Polypropylene |
| Country of Origin | Denmark       |

## Product Dimensions

|                      |         |
|----------------------|---------|
| Content              | 2 Litre |
| Product Length/Depth | 330 mm  |
| Product Width        | 195 mm  |
| Product Height       | 115 mm  |
| Net Weight           | 0.26 kg |

## Packaging & Shipping Details

|                                                          |                |
|----------------------------------------------------------|----------------|
| Box Quantity                                             | 10 Pcs.        |
| Quantity Per Layer (Pallet)                              | 1 Pcs.         |
| Quantity per Pallet (80 x 120 x approx.180 cm)           | 420 Pcs.       |
| Box Length/Depth                                         | 430 mm         |
| Box Width                                                | 300 mm         |
| Box Height                                               | 250 mm         |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.03 kg        |
| Total Tare Weight                                        | 0.03 kg        |
| Gross Weight                                             | 0.29 kg        |
| Cubic metre                                              | 0,007400 M3    |
| GTIN-13 Number                                           | 5705022000513  |
| GTIN-14 Number (Box quantity)                            | 15705028000521 |
| Customs Tariff Number                                    | 39241000       |

## Compliance & Standard Details

## Item Number: 56823

|                                                                         |     |
|-------------------------------------------------------------------------|-----|
| 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  |

## Usage Limits

|                                                   |         |
|---------------------------------------------------|---------|
| Recommended sterilisation temperature (Autoclave) | 121     |
| Max. cleaning temperature (Dishwasher)            | 93 °C   |
| Max. usage temperature (food contact)             | 100     |
| Max usage temperature (non food contact)          | 100     |
| Min. usage temperature <sup>3</sup>               | -20     |
| Max. drying temperature                           | 120     |
| Min. pH-value in usage concentration              | 2 pH    |
| Max. pH-value in Usage Concentration              | 10.5 pH |

## Sustainability Details

|                                                                     |     |
|---------------------------------------------------------------------|-----|
| The product can be sorted as Polypropylene (PP) for recycling – “5” | Yes |
|---------------------------------------------------------------------|-----|

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.