Lid f/Bucket 5694; Metal Detectable

12 Litre, Blue

Item Number: 56953

Lid for bucket, 5694x. The bucket lid is useful for preventing spillage and uses a clip system to lightly secure the lid. It is made from metal-detectable material, which can be tested with Vikan test kit, product no. 11113 prior to use.

General Information

Colour	Blue
Material	Polypropylene, Metal & X-Ray detectable additive
Metal Detectable	Yes
Country of Origin	Denmark

Product Dimensions

Product Length/Depth	365 mm
Product Width	310 mm
Product Height	40 mm
Net Weight	0.295 kg

Packaging & Shipping Details

Box Quantity	6 Pcs.
Quantity Per Layer (Pallet)	36 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	396 Pcs.
Box Length/Depth	350 mm
Box Width	325 mm
Box Height	145 mm
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.048 kg
Total Tare Weight	0.048 kg
Gross Weight	0.34 kg
Cubic metre	0,004526 M3
GTIN-13 Number	5705022032613
GTIN-14 Number (Box quantity)	15705028032621
Customs Tariff Number	39241000

Compliance & Standard Details

Complies with (EC) 1935/2004 on food contact materials[1]	Yes

Item Number: 56953

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)	100 °C
Max usage temperature (non food contact)	100 °C
Min. usage temperature[3]	-20 °C
Max. Drying Temperature	120 °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.