

## 586 - Metal Detectable Plastic Handle Scraper with Stainless Steel or Brass Blade

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### Declaration of Compliance Statement - 586 - Hand Scraper, Detectable blue handle with St/St Blade

The Below Products are compliant with the following documentation:

Product Code	Description	Blade Size mm (Inch)
586-W11-Q03-S421	Scraper Blue Handle St/St Blade	38mm (1.49")
586-W11-Q03-S422	Scraper Blue Handle St/St Blade	50mm (1.96")
586-W11-Q03-S423	Scraper Blue Handle St/St Blade	75mm (2.95")
586-W11-Q02-S421	Scraper Blue Handle Brass Blade	38mm (1.49")
586-W11-Q02-S422	Scraper Blue Handle Brass Blade	50mm (1.96")
586-W11-Q02-S423	Scraper Blue Handle Brass Blade	75mm(2.95")

This product, features a metal detectable polymer handle, ergonomically designed to aid with long periods of use without additional pain from use. In addition, it features a metal blade, either stainless steel or brass. The material choice allows you to select which is more suitable to your requirements. The combination of metal detectable polymer handle and metal blade means the product is a fully detectable scraper, and a great addition to any food factory tool range.

These scrapers are made from fully hardened and tempered stainless steel and non porous brass and are easy to clean. The handles are insert-moulded to form a perfect seal around the blades and are made from polypropylene co-polymer to withstand sterilising and dishwasher use and do not present potential health hazards that are frequently associated with other knives. All materials used are food contact approved.

Food contact materials are defined as all products that are brought into contact with food, work surfaces and machinery used in food production.

The above is manufactured using pigments which are in accordance with: -

- European Resolution AP (89) 1
- Recommendation IX of the BfR for colouring plastics
- EN71-3 Toy regulation
- EU regulation EU No 2019/1381 amending Regulation EU No 1935/2004
  
- Is based on a polymer carrier that is compliant with: -
- EU regulation EU No 2020/1245 amending and correcting Regulation (EU) No 10/2011
- EU regulation EU No 2019/1381 amending Regulation EU No 1935/2004
- Has been produced according to Regulation 2023/2006/EC on good manufacturing practice for materials and articles intended to come into contact with food, applicable to plastic raw materials.

This compliance statement is based on information supplied by the polymer and pigment manufacturers, migration testing according to Regulation 10/2011, migration modelling and quality control systems in place at Detectamet.

REACH - No substances of very high concern (SVHC) above the 0.1% weight (w/w) threshold limit are present in the materials.

#### Regulations and Standards

We confirm that the above-mentioned products are suitable for use in contact with all food types and are in conformity with the applicable requirements of the following regulations and standards:

- Regulation (EC) no.1935/2004 on Materials and Articles intended to come into contact with food.
- Commission Regulation (EU) No.10/2011 on Plastic materials intended to come into contact with food including its updates Regulation 1282/2011 and Regulation 1183/2012.
- Regulation (EC) no. 2023/2006 on Good Manufacturing Practice for materials and articles intended to come into contact with food.
- Council of Europe Resolution AP 89/1 on the use of Colorants in Plastic Materials coming into contact with food.
- US FDA 21 CFR 177.1520 (Olefin polymers) with colorants and additives cleared for use through listing in 178.3297 (Colorants for polymers), 178.2010 (antioxidants and/or stabilisers for polymers, or other respective parts of the FDA regulations).

Migration test data obtained under short-term repeat use test conditions (6dm<sup>2</sup>/kg food) has demonstrated that levels of overall migration and specific migration of additives from these products will not exceed the legal limits with all food types.

Test Simulants	Food Types	Testing Condition
A-C, D1, D2 of Regulation No. 10,2011 for Plastic Materials and Articles in contact with food.	All dry, aqueous, acidic, alcoholic and fatty foods.	2 hours at 70C, Repeat use. Test OM3 of regulation 10/2011

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Dual-use food additives may be present but any migration into food will be minimal.

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**General Information:**

**Maximum use Temperature: 100 °c**

**Maximum wash Temperature: 121 °c**

**Maximum use Temperature: Do not store at deep freeze temperatures prior to use.**

**We confirm the above mentioned metals within the 586 - 586 - Metal Detectable Plastic Handle Scraper with Stainless Steel or Brass Blade, are suitable for use in contact with all food types under any condition of use and are in conformity with applicable requirements of the following regulations and standards:**

- **Regulation (EC) no.1935/2004 on Materials and Articles intended to come into contact with food.**
- **Specific metal release limits of the Council of Europe (COE) Resolution CM/Res (2013) 9 on metals and alloys used on food contact materials.**

**Manufacture of these products is under quality control procedures meeting the requirements of the Regulation (EC) no.2023/2006 on Good Manufacturing Practice for materials and articles intended to come into contact with food.**

**This Declaration is for the materials specified above and is valid for two years. An updated statement will be provided if the information on which the declaration is based changes or regulatory requirements impact on its validity.**

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