



BST Catering Knives | KN*



The BST Catering Knife Range

Our range of professional quality catering knives are manufactured in Sheffield, England, a city with a rich steel and knife making heritage. Our knife blades are made from fully hardened, tempered 420 stainless steel and are easy to clean. Our handles are insert moulded from BST XDETECT[®], which will withstand dishwasher use and has the advantages of being detectable by metal detection and x-ray inspection systems.

Blue handled detectable catering knives are kept in stock at BST, with other coloured knives manufactured to order. The wide range of XDETECT[®] colours available means that your business can benefit from a high quality, colour co-ordinated, dual detectable and cost effective selection of professional knives. By combining the latest BST detectable technology with specialist knife making expertise, we have created a very special series of professional knives that meet the needs of food processors across the globe.

The products detailed in this specification sheet represent our standard range of detectable knives. If you have a specific requirement then we will most likely be able to cater for your needs. We can supply a variety of bespoke knives to suit our customer needs, such as double handled knives and knives with a variety of edges such as serrated or wavy edged blades (scalloped edge).

BST Catering Knife Range Advantages

- ✓ Detectable by in-line metal detection systems & x-ray inspection systems
- ✓ Hardened and tempered 420 grade stainless steel blades
- ✓ Available in up to 9 bold colours for easy visual identification
- ✓ Strong, durable, shatter resistant & dish washer safe material
- ✓ Compliant with EU & FDA food contact legislation
- ✓ Can be used as part of HACCP and BRC procedures
- ✓ Displays due diligence in the prevention of foreign body contamination



BST Scoring Knife Information

Product Code	KN45060D*	Size/Blade/Edge	2.5" Standard / Plain
Pack Size	*1 Blue / 10 Colours	Detectability	Metal & X-Ray Visible
Individual Weight	0.10kg	Handle Material	BST XDETECT®
Handle Colours	B*,R,G,Y,W,K,OR,PN,P	Blade Material	420 Stainless Steel
Blade Size(s)	2.5"	Commodity Code	82119200



BST Mini Parer Knife Information

Plain Parer Code	KN44500D*	Size/Blade/Edge	3" Pointed / Plain
Plain Parer Code	KN44507D*	Size/Blade/Edge	4" Pointed / Plain
Serrated Parer Code	KN64500D*	Size/Blade/Edge	3" Pointed / Serrated
Serrated Parer Code	KN64507D*	Size/Blade/Edge	4" Pointed / Serrated
Pack Size	*1 Blue / 10 Colours	Detectability	Metal & X-Ray Visible
Individual Weight	0.02kg	Handle Material	BST XDETECT®
Handle Colours	B*,R,G,Y,W,K,OR,PN,P	Blade Material	420 Stainless Steel
Blade Size(s)	3" 4"	Commodity Code	82119200



BST Vegetable Knife Information

Standard Veg Code	KN44520D*	Size/Blade/Edge	3.5" Standard / Plain
Standard Veg Code	KN44530D*	Size/Blade/Edge	4" Standard / Plain
Standard Veg Code	KN24520D*	Size/Blade/Edge	3.5" Standard / Scalloped
Standard Veg Code	KN24530D*	Size/Blade/Edge	4" Standard / Scalloped
Straight Veg Code	KN44518D*	Size/Blade/Edge	3.5" Straight / Plain
Straight Veg Code	KN24519D*	Size/Blade/Edge	3.5" Straight / Scalloped
Pointed Veg Code	KN44516D*	Size/Blade/Edge	3.5" Pointed / Plain
Pointed Veg Code	KN24514D*	Size/Blade/Edge	3.5" Pointed / Scalloped
Pack Size	*1 Blue / 10 Colours	Detectability	Metal & X-Ray Visible
Individual Weight	0.05kg	Handle Material	BST XDETECT®
Handle Colours	B*,R,G,Y,W,K,OR,PN,P	Blade Material	420 Stainless Steel
Blade Size(s)	3.5" 4"	Commodity Code	82119200



BST Vegetable Produce Knife Information

Standard Produce Code	KN44106D*	Size/Blade/Edge	6" Standard / Plain
Standard Produce Code	KN64530D*	Size/Blade/Edge	6" Standard / Scalloped
Pack Size	*1 Blue / 10 Colours	Detectability	Metal & X-Ray Visible
Individual Weight	0.11kg	Handle Material	BST XDETECT®
Handle Colours	B*,R,G,Y,W,K,OR,PN,P	Blade Material	420 Stainless Steel
Blade Size(s)	6"	Commodity Code	82119200



BST Skinning Knife Information

Standard Skinning Code	KN47500D*	Size/Blade/Edge	6" Standard / Plain
Standard Skinning Code	KN47501D*	Size/Blade/Edge	7" Standard / Plain
Pack Size	*1 Blue / 10 Colours	Detectability	Metal & X-Ray Visible
Individual Weight	0.16kg	Handle Material	BST XDETECT®
Handle Colours	B*,R,G,Y,W,K,OR,PN,P	Blade Material	420 Stainless Steel
Blade Size(s)	6" 7"	Commodity Code	82119200



BST Boning Knife Information

Regular Boning Code	KN47509D*	Size/Blade/Edge	5" Standard / Plain
Regular Boning Code	KN47510D*	Size/Blade/Edge	6" Standard / Plain
Regular Boning Code	KN47511D*	Size/Blade/Edge	7" Standard / Plain
Curved Boning Code	KN47515D*	Size/Blade/Edge	5" Curved / Plain
Curved Boning Code	KN47516D*	Size/Blade/Edge	6" Curved / Plain
Narrow Boning Code	KN47507D*	Size/Blade/Edge	5" Narrow / Plain
Narrow Boning Code	KN47521D*	Size/Blade/Edge	6" Narrow / Plain
Pack Size	*1 Blue / 10 Colours	Detectability	Metal & X-Ray Visible
Individual Weight	0.12kg - 0.16kg	Handle Material	BST XDETECT®
Handle Colours	B*,R,G,Y,W,K,OR,PN,P	Blade Material	420 Stainless Steel
Blade Size(s)	5" 6" 7"	Commodity Code	82119200



BST Cooks Knife Information

Regular Cooks Code	KN47656D*	Size/Blade/Edge	6" Standard / Plain
Regular Cooks Code	KN47657D*	Size/Blade/Edge	7.5" Standard / Plain
Regular Cooks Code	KN47658D*	Size/Blade/Edge	8.5" Standard / Plain
Regular Cooks Code	KN47650D*	Size/Blade/Edge	10" Standard / Plain
Regular Cooks Code	KN47652D*	Size/Blade/Edge	12" Standard / Plain
Light Cooks Code	KN47643D*	Size/Blade/Edge	3" Light / Plain
Light Cooks Code	KN47644D*	Size/Blade/Edge	4" Light / Plain
Light Cooks Code	KN47646D*	Size/Blade/Edge	6" Light / Plain
Light Cooks Code	KN47647D*	Size/Blade/Edge	7" Light / Plain
Light Cooks Code	KN47648D*	Size/Blade/Edge	8" Light / Plain
Broad Cooks Code	KN47618D*	Size/Blade/Edge	8" Broad / Plain
Broad Cooks Code	KN47610D*	Size/Blade/Edge	10" Broad / Plain
Pack Size	*1 Blue / 10 Colours	Detectability	Metal & X-Ray Visible
Individual Weight	0.16kg - 0.25kg	Handle Material	BST XDETECT®
Handle Colours	B*,R,G,Y,W,K,OR,PN,P	Blade Material	420 Stainless Steel
Blade Size(s)	3" - 12"	Commodity Code	82119200



BST Flexible Filleting Knife Information

Narrow Filleting Code	KN47519D*	Size/Blade/Edge	5" Standard / Plain
Narrow Filleting Code	KN47520D*	Size/Blade/Edge	6" Standard / Plain
Broad Filleting Code	KN47522D*	Size/Blade/Edge	6.5" Straight / Plain
Pack Size	*1 Blue / 10 Colours	Detectability	Metal & X-Ray Visible
Individual Weight	0.12kg - 0.14kg	Handle Material	BST XDETECT®
Handle Colours	B*,R,G,Y,W,K,OR,PN,P	Blade Material	420 Stainless Steel
Blade Size(s)	5" 6" 6.5"	Commodity Code	82119200



BST Dough Knife Information

Product Code	KN47858D*	Size/Blade/Edge	8" Standard / Plain
Pack Size	*1 Blue / 10 Colours	Detectability	Metal & X-Ray Visible
Individual Weight	0.19kg	Handle Material	BST XDETECT®
Handle Colours	B*,R,G,Y,W,K,OR,PN,P	Blade Material	420 Stainless Steel
Blade Size(s)	8"	Commodity Code	82119200



BST Scimitar Knife Information

Standard Scimitar Code	KN47606D*	Size/Blade/Edge	6" Standard / Plain
Standard Scimitar Code	KN47607D*	Size/Blade/Edge	7" Standard / Plain
Standard Scimitar Code	KN47608D*	Size/Blade/Edge	8" Standard / Plain
Standard Scimitar Code	KN47609D*	Size/Blade/Edge	9" Standard / Plain
Standard Scimitar Code	KN47600D*	Size/Blade/Edge	10" Standard / Plain
Standard Scimitar Code	KN47601D*	Size/Blade/Edge	11" Standard / Plain
Standard Scimitar Code	KN47602D*	Size/Blade/Edge	12" Standard / Plain
Narrow Scimitar Code	KN47628D*	Size/Blade/Edge	8" Standard / Plain
Narrow Scimitar Code	KN47620D*	Size/Blade/Edge	10" Standard / Plain
Narrow Scimitar Code	KN47622D*	Size/Blade/Edge	12" Standard / Plain
Pack Size	*1 Blue / 10 Colours	Detectability	Metal & X-Ray Visible
Individual Weight	0.16kg - 0.22kg	Handle Material	BST XDETECT®
Handle Colours	B*,R,G,Y,W,K,OR,PN,P	Blade Material	420 Stainless Steel
Blade Size(s)	6" - 12"	Commodity Code	82119200



BST Bread & Bagel Knife Information

BST Bread Knife Code	KN13025D*	Size/Blade/Edge	8" Standard / Scalloped
BST Bagel Knife Code	KN24198D*	Size/Blade/Edge	8" Serrated & Scalloped
BST Bagel Knife Code	KN24190D*	Size/Blade/Edge	10" Serrated & Scalloped
Pack Size	*1 Blue / 10 Colours	Detectability	Metal & X-Ray Visible
Individual Weight	0.10kg - 0.14kg	Handle Material	BST XDETECT®
Handle Colours	B*,R,G,Y,W,K,OR,PN,P	Blade Material	420 Stainless Steel
Blade Size(s)	8" 10"	Commodity Code	82119200

Safety Certificates / Approvals

FDA Approved	BRC Compliant	Made In Britain
EU Compliant	ISO 9001:2015	



Food Contact Status (EU)

Hereby we declare that the material XDETECT® in various colours is manufactured in line with the relevant requirements of 2023/2006/EC on good manufacturing practice (GMP) for materials and articles intended to come into contact with food.

The raw materials used in the manufacturing process of the above mentioned materials (XDETECT® in various colours) can be considered suitable for food contact applications in terms of compliance with European regulations. The raw materials used meet the relevant requirements of EU Framework Regulation 1935/2004 on materials and articles intended to come into contact with food.

All monomers, starting substances and additives used to manufacture these grades are listed in Commission Regulation (EU) No. 10 (2011) on plastic materials and articles intended to come into contact with food. Applicable restrictions on monomers, additives etc.

(SML, QM) are available on request. The finished articles are required to meet the Overall Migration Limit (OML) of 10 mg/dm(sq) or 60 mg/kg food.

Colourants used are compliant with European Council Resolution AP(89) 1 on the use of colourants in plastic materials coming into contact with food.

XDETECT® (various colours) is compliant with Directive 1895/2005/EC on the restriction of use of certain epoxy derivatives (BADGE, BFDGE, NOGE), since the latter substances are not intentionally used in the manufacturing process of XDETECT®.

BST Detectable Products hereby declare that articles manufactured from BST XDETECT® are, according to EU regulations, authorised to come into direct contact with all types of foodstuffs at a maximum temperature of 40°C for a maximum time period of one hour.

Food Contact Status (FDA)

The polypropylene base resin used in XDETECT® meets the FDA (Food and Drug Administration) requirements contained in the Code of Federal Regulations – latest revision (1/4-2011) - in 21 CFR 177.1520 (a) (3) (i) , (b) and (c) (3.1a).

At the same time this base resin grade meets the FDA criteria in 21 CFR 177.1520 for food contact applications, excluding cooking, listed under conditions of use C through H in 21 CFR 176.170 (c), Table 2., and can be used in contact with all food types as listed in 21 CFR 176.170 (c), Table 1. Also the mineral additives and the pigments used are GRAS (Generally Recognized As Safe) or are FDA cleared under specific FDA citations.

Metal Detectability

BST catering knives are made using XDETECT®, an electromagnetically detectable and x-ray visible plastic compound. The metal detectability of this product will vary based on, but not limited to:

- Calibration Levels
- Product Type (E.g. Wet, Dry, Frozen, Liquid)
- Aperture Dimensions
- Orientation

Orientation is a highly influential factor for the metal detectability of a contaminant that is non spherical, i.e. it will be easier to detect the contaminant when passing in one orientation compared to another - this is known as the orientation effect.

For this reason BST recommend that all our products be thoroughly tested on your metal detection systems by a trained and certified professional. It may be the case that your equipment needs to be re-calibrated in order to reliably detect this product. Such a professional should be available by contacting the manufacturer of your metal detection system.

X-Ray Visibility

In contrast to metal detection, x-ray visibility is determined by material density. For this reason, XDETECT® contains an additional, evenly dispersed, food safe, high density additive. X-ray detection performance will be reduced when small fragments are buried in deeper, denser products - detection will depend on product type and density.

We highly recommend that all our products be thoroughly tested on your x-ray inspection systems by a trained and certified professional. It may be the case that your equipment needs to be recalibrated in order to reliably detect this product. Such a professional should be available by contacting the manufacturer of your x-ray inspection system.

The information provided in this product specification sheet is based on our experience and knowledge to date and we believe it to be true and reliable. This information is intended as a guide for your use of our products, the use of which is entirely at your own discretion and risk. We, BS Teasdale & Son Ltd, cannot guarantee favourable results and assume no liability in connection with the use of our products. © 2020 BS Teasdale & Son Ltd. All Content, Data & Images are owned by BS Teasdale & Son Ltd and are protected by international copyright law.