Product Specification Sheet



BST Stainless Steel Hand Scrapers | SC48288*



BST Stainess Steel Hand Scrapers

BST stainless steel hand scrapers with blue detectable handles are available in five handy sizes.

These simple, flexible, multi-use hand scrapers have detectable plastic handles which are manufactured using XDETECT®, a specially formulated material based on high impact food contact approved polypropylene.

These are suitable for a variety of food contact applications and are ideal for cleaning and removing food and ingredients from conveyors, work surfaces and other equipment, as well as being used in the manual preparation of food.

The food safe stainless steel blade will not rust and can also be detected by metal detection systems.

BST Stainess Steel Hand Scrapers Advantages

- ✓ Detectable by in-line metal detection systems & x-ray inspection systems
- ✓ Highly visible bright body colour for easy visual identification
- ✓ Five handy sizes to choose from
- ✓ Strong, durable, shatter resistant & chemically resistant material
- ✓ Compliant with EU & FDA food contact legislation, including mandatory EU migration test standards
- ✓ Can be used as part of HACCP and BRC procedures
- ✓ Displays due diligence in the prevention of foreign body contamination

Product and Packaging Information

Product Code	SC4828	88040MB	Dimensions	230mm x 40mm	Pack Weight	0.10kg	
Product Code	SC4828	88060MB	Dimensions	230mm x 60mm	Pack Weight	0.11kg	
Product Code	SC4828	8080MB	Dimensions	230mm x 80mm	Pack Weight	0.12kg	
Product Code	SC4828	88100MB	Dimensions	230mm x 100mm	Pack Weight	0.13kg	
Product Code	SC4828	88120MB	Dimensions	230mm x 120mm	Pack Weight	0.14kg	
Pack Size		1		Material	BST XDETEC	BST XDETECT®	
Handle Colour		Blue		Detectability	Metal & X-Ra	Metal & X-Ray Visible	
Temperature Range		Max 120°C		Commodity Code	73239300	73239300	
							

Safety Certificates / Approvals

FDA Approved BRC Compliant Made In Britain

EU Compliant ISO 9001:2015





Standards Compliance

The blades of the BST stainless steel hand scrapers are intended to come into contact with foods and are manufactured in compliance with directive EC 1935 / 2004, the German food and commodity goods act and the German commodity goods directive.

Migration Testing

The following overall migration results for XDETECT® were obtained using a UKAS accredited laboratory, with overall migration simulants and conditions as detailed in EU Regulation No 10/2011 as amended, on plastic materials and articles intended to come into contact with food.

Sample: PP-C-2013/393

Test conditions: Simulants A, B and 95%v/v ethanol: 10 days at 40°C. Iso-octane: 2 days at 20°C

Method	EN-1186-3 Migration into 10% v/v Ethanol (Simulant A)	EN-1186-3 Migration into 3% w/v Acetic Acid (Simulant B)	EN-1186-14§ Migration into Iso-octane (Substitute test)	EN-1186-14§ Migration into 95% Ethanol (Substitute test)
Replicate #1	0.2 mg/dm2	0.5 mg/dm2	19.4 mg/dm2	0.8 mg/dm2
Replicate #2	0.3 mg/dm2	0.5 mg/dm2	21.0 mg/dm2	0.9 mg/dm2
Replicate #3	0.0 mg/dm2	0.3 mg/dm2	20.8 mg/dm2	0.6 mg/dm2
Mean Result	0.2 mg/dm2	0.4 mg/dm2	20.4 mg/dm2	0.8 mg/dm2
EU Limit	10.0 mg/dm2	10.0 mg/dm2	#20.0 mg/dm2	10.0 mg/dm2
Tolerance			#6.0 mg/dm2	

#Limit and tolerance are quoted after the application of a fatty food reduction factor of 2 as quoted in EU Regulation 10/2011. To summarise the overall migration test results, the PP-C-2013/393 complies with the overall migration requirements given in EU Regulation 10/2011, as amended, with regards to use with all non-fatty foods, aqueous foods and fatty foods that require a reduction factor of 2 (or greater), as given in EU regulation 10/2011, as amended.

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

The BST stainless steel hand scrapers handles 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.