



## BST DetectaMeat® Marker | ST1M1000MBM



### Product Description

The body & cap of our DetectaMeat and Cheese Markers are moulded from high-density polyethylene, containing a non-toxic metal detectable additive. This compound can be detected by correctly calibrated in-line metal and x-ray detection systems.

The DetectaMeat & Cheese Marker features an acrylic bullet style nib. The marker ink is specifically designed for and 100% safe for writing on carcasses, meat cuts, cheese and other animal products. Our ink only contains ingredients suitable for human consumption.

### DetectaMeat® Meat Marker Advantages

- ✓ Detectable by in-line metal detection systems & x-ray inspection systems
- ✓ Highly visible bright blue body colour for easy visual identification
- ✓ Contains ingredients only classified as suitable for human consumption
- ✓ Approved for use by the UK Meat and Livestock Commission
- ✓ Compliant with EU & FDA food contact legislation, including mandatory EU migration test standards
- ✓ Halal approved and Kosher certified
- ✓ Can be used as part of HACCP and BRC procedures
- ✓ Displays due diligence in the prevention of foreign body contamination

## Product and Packaging Information

<b>Product Code</b>	ST1M1000MBM	<b>Pack Weight</b>	0.20kg
<b>Size (Standard Nib)</b>	134mm x 18mmØ	<b>Body &amp; Cap Material</b>	HDPE
<b>Ink Colour</b>	Dark Brown	<b>Coloured End Plug</b>	LLDPE
<b>Body Colours</b>	Blue	<b>Nib Material</b>	Polyester
<b>Pack Size</b>	10	<b>Nib Style(s)</b>	Bullet
<b>Detectability</b>	Metal & X-Ray Visible	<b>Commodity Code</b>	96082000

## Ink Specification

The ink is manufactured to conform with all appropriate European legislation including EC 1333/2008. The ink is manufactured using only food approved ingredients which are suitable for human consumption. The ink is soluble in water. The ink is not considered to be hazardous, but should still be handled in accordance with good industrial practice.

- ✓ Water
- ✓ Ethyl Alcohol
- ✓ Glucose Syrup
- ✓ Glycerol (E422)
- ✓ Polysorbate 20 (E432)
- ✓ Brown HT (E155)
- ✓ Sodium Benzoate (E211)

## Safety Certificates / Approvals

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



## Handling and Storage

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Store at normal room temperature, keep away from direct heat and keep in original container.

## Ink Properties

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Property	Value
Hazard Identification	Not regarded as a health or environmental hazard under current legislation.
Eco Toxicity	Not regarded as dangerous for the environment.
Apperance	Coloured Liquid.
Colour	Varying / Brown when used for marking.
Odour	No characteristic odour.
Solubility	Soluble in water
Ink Boiling Point	95° C
Ink Freezing Point	3° C
Flash Point	N/A

## Food Contact Status (EU) HDPE Material (Body & Cap)

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Hereby we declare that the material HDPE 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 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.

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

## Food Contact Status (FDA) HDPE Material (Body & Cap)

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The polypropylene base resin used in HDPE 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.

## Food Contact Status LLDPE Material (Coloured End Plug)

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The raw materials used in the manufacturing process of LLDPE are compliant with the Commission Regulation (EU) No. 10/2011 on plastic materials intended to come in to contact with food including its amendments. Under FDA regulations, the listed material is confirmed as generally recognized as safe (GRAS).

## Migration Testing

The following overall migration results for HDPE were obtained using a UKAS accredited laboratory, with overall migration simulants and conditions as detailed in EU Regulation No 10/2011 as amended, with regards to use with all food types (no fatty food factor applied).

Sample: HDPE-2016/138

Test conditions: 10 days at 40°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-1186-2 Migration into Olive Oil (Simulant D2)
Replicate #1	0.4 mg/dm <sup>2</sup>	0.6 mg/dm <sup>2</sup>	1.3 mg/dm <sup>2</sup>
Replicate #2	0.2 mg/dm <sup>2</sup>	0.4 mg/dm <sup>2</sup>	0.0 mg/dm <sup>2</sup>
Replicate #3	0.1 mg/dm <sup>2</sup>	0.5 mg/dm <sup>2</sup>	0.0 mg/dm <sup>2</sup>
Replicate #4			1.9 mg/dm <sup>2</sup>
Mean Result	0.2 mg/dm <sup>2</sup>	0.5 mg/dm <sup>2</sup>	0.8 mg/dm <sup>2</sup>
EU Limit	10.0 mg/dm <sup>2</sup>	10.0 mg/dm <sup>2</sup>	#10.0 mg/dm <sup>2</sup>

#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 HDPE 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.

## DetectaMark® Metal Detectability

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The body, cap and plug of our markers are manufactured from detectable polymers. These polymers contain evenly dispersed non-toxic detectable additives, making the material detectable by correctly calibrated metal detection systems and x-ray inspection systems. Metal detectability performance will vary based on, but not limited to the following factors:

- 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.

## DetectaMark® X-Ray Visibility

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In contrast to metal detection, x-ray visibility is determined by material density. For this reason, our markers contain 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.