DETECTAMET

Technical Data Sheet

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206 Stationary Scissors



Technical Data Sheet Applicable To:

206-S237-P01-Q01	Detectable Scissors 216mm / 8.5" Blue 304 St/St Blade
	blade

Industry Usage:

These stationery scissors have blades manufactured from Stainless Steel, with metal detectable and X-ray visible handles.

Features and Benefits:

Metal detectable & X-ray visible Manufactured from EU and FDA approved food contact materials

Handle colour: Blue

Ideal for General office use

Blade length: 90mm

Scissors are designed to be taken apart to enable thorough cleaning

Material and Compliance Information:

These above mentioned masterbatch is suitable for use in materials intended for use in contact with foodstuffs and in children's toys under the following regulations: -

Is manufactured using pigments which are in accordance with -

- European Resolution AP (89) 1
- Recommendation IX of the BfR for colouring plastics

Is manufactured using pigments which are compliant to -

- EN71-3 Toy Regulation
 Is based on a polymer carrier that is compliant with:
 - EU regulation No 10/2011 as amended

Regulations and Standards

This is to confirm that the following products, equipment or materials are suitable for food contact as supplied from Detectamet Ltd meeting the requirements of the Acts, regulations and orders applicable in America, Europe and the United Kingdom relating to goods supplier including, but not necessarily limited to the following:

The base material Polypropylene with x-ray detectable &/or metal detectable additive used for the manufacturing of Detectamet Products in conjunction with the above materials may be safely used to produce articles intended for use in processing, handling and packaging food in accordance with the above stated regulations and CFR177.1500 (Nylon Resins).

The ingredients used to manufacture the products listed below are all recommended for use in direct food contact applications to the listed relevant directives:

- AP#9(1) regarding purity compliance
- European Directive 2007/19/EC amending 2002/72/EC & EN 1935/2004 Regulation 10/2011
- Regulation (EC) No. 1907/2006 Registration, Evaluation, Authorisation and Restriction of Chemicals (REACh)
- The product is produced in accordance with EU commission regulation 2023/200 – Good Manufacturing Practice for Materials & Articles intended to Contact with Food, and all subsequent amendments (and their transposition into National Law).

FDA

- American FDA CFR 21 177.1520 (olefin polymers).
- American FDA Regulation 176.170

EU Commission

- European Food 2002/72/EC and EN 1935/2004 Materials and Articles intended to Come into Contact with Food, and all subsequent amendments (and their transposition into National Law).
- Regulation 10/2011 the handle can be marked with the "Glass & Fork" symbol on the packaging or by labelling.

Usage Temperature

Min Temp: -20°c (-4°F), Max temp 80°c (176°F), Max wash temperature 121°c (250°F)

General: It is recommended that equipment is cleaned, disinfected & sterilized, as appropriate to its intended use, prior to use. After use of the equipment use the appropriate decontamination chemicals, concentrations, times and temperatures to clean the product. This will minimise risk of microbial growth and cross contamination, maximizing the efficiency and durability of the equipment.

Stainless Steel Blades

Material: 2cr14 Stainless Steel

Regulations and standards:

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

- Regulation (EC) no. 1935/2004 on Material and Articles intended to come into contact with food.
- Specific metals release limits of Council of Europe (CoE) resolution CM/Res (2013) 9 on metals and alloys used in food contact materials.

Manufacture of these products is under quality control procedures meeting the requirements of regulation (EC) no. 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food

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