

BST Standard Hand Scrapers | BSTSSHS*



BST Standard Hand Scrapers

These versatile hand scrapers are designed for practicality in various food production tasks. Crafted with detectable plastic handles made from XDETECT®, a specialised material derived from high-impact, food contact-approved polypropylene, these scrapers are suitable for multiple food contact applications.

Ideal for cleaning and removing food and ingredients from conveyors, work surfaces, and equipment, they also excel in manual food preparation. The food-safe stainless steel blade ensures durability without rust, while its detectability by metal and x-ray detection systems enhances safety in food processing environments.

BST Standard Hand Scrapers Advantages

- ✓ Detectable by in-line metal detection systems & x-ray inspection systems
- ✓ Incorporates antibacterial technology to protect against pathogenic germs and moulds
- ✓ Highly visible bright body colour for easy visual identification
- ✓ Six 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	BSTSSHS40B	Dimensions	240mm x 40mm	Pack Weight	0.093kg
Product Code	BSTSSHS50B	Dimensions	240mm x 50mm	Pack Weight	0.097kg
Product Code	BSTSSHS60B	Dimensions	240mm x 60mm	Pack Weight	0.101kg
Product Code	BSTSSHS80B	Dimensions	240mm x 80mm	Pack Weight	0.109kg
Product Code	BSTSSHS100B	Dimensions	250mm x 100mm	Pack Weight	0.119kg
Product Code	BSTSSHS120B	Dimensions	250mm x 120mm	Pack Weight	0.124kg

Pack Size	1	Blade Thickness	1.2mm
Handle Colour	Blue	AntiBacterial	Yes
Temperature Range	Max 120°C	Detectability	Metal & X-Ray Visible
Handle Material	BST XDETECT®	Country Of Origin	Britain
Blade Material	420 Stainless Steel	Commodity Code	82159910

Safety Certificates / Approvals

FDA Compliant	EU Compliant	BRCGS 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 as amended by Commission Regulation (EC) 282/2008, 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 as

amended by (EU) 321/2011, (EU) 1282/2011, (EU) 1183/2012, (EU) 202/2014, (EU) 2015/174, (EU) 2016/1416, (EU) 2017/752, (EU) 2018/79, (EU) 2018/213, (EU) 2018/831, (EU) 2019/37, (EU)2019/1338, and (EU) 2020/1245 respectively, related to Plastic Materials and Articles intended to come into contact with foodstuffs.

Colourants used are compliant with European Council Resolution AP(89) 1 on the use of colourants in plastic materials coming into contact with food, and also with German BfR Recommendations (IX).

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 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 (Japan)

The base resin (PP copolymer) used in the manufacturing process of the above mentioned compounds is listed in the Positive List of Base Polymers (Table 1). The additives used in the manufacturing process of the PP-C resin are listed in the Positive List of Additives (Table 2) authorised for use in this base resin.

Animal Derivatives

To the best of our knowledge there are no ingredients in the formulation of this material that is of animal origin. As such, this material should not pass on any animal derived disease like BSE (Bovine Spongiform Encephalopathy) or other TSE (Transmissible Spongiform Encephalopathy).

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/dm ²	0.5 mg/dm ²	19.4 mg/dm ²	0.8 mg/dm ²
Replicate #2	0.3 mg/dm ²	0.5 mg/dm ²	21.0 mg/dm ²	0.9 mg/dm ²
Replicate #3	0.0 mg/dm ²	0.3 mg/dm ²	20.8 mg/dm ²	0.6 mg/dm ²
Mean Result	0.2 mg/dm ²	0.4 mg/dm ²	20.4 mg/dm ²	0.8 mg/dm ²
EU Limit	10.0 mg/dm ²	10.0 mg/dm ²	#20.0 mg/dm ²	10.0 mg/dm ²
Tolerance			#6.0 mg/dm ²	

#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.

Metal Detectability

The 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. © 2024 BS Teasdale & Son Ltd. All Content, Data & Images are owned by BS Teasdale & Son Ltd and are protected by international copyright law.