

Metal Detectable 12 Litre Bucket | 5694*



Metal Detectable 12 Litre Bucket

This metal detectable bucket is ideal for transporting hot and cold food stuffs and ingredients. It has a drip-free spout, a hand grip that is raised from the base, and a sturdy stainless steel handle. It is also calibrated for a variety of measuring units. Detectable lid also available, 5695*.

Metal Detectable 12 Litre Bucket Advantages


- ✓ Hygienic single mould construction, eliminating bacteria traps & improving hygiene
- ✓ Five bright colours to choose from for easy visual identification
- ✓ Highly durable, lightweight and provides excellent wear and tear resistance
- ✓ Reduced risk of damage to floor surfaces and machinery
- ✓ 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	5694*	Capacity	12 Litre
Product Weight	1.21kg	AntiBacterial	No
Colours	B,R,G,Y,W	Material	Polypropylene
Pack Size	1	Detectability	Metal & X-Ray Visible
Temperature Range	-20 ~ 100°C	Country Of Origin	Denmark
Dimensions	325 x 330 x 330mm	Commodity Code	39241000

Safety Certificates / Approvals

FDA Approved	EU Compliant	BRCGS Compliant	ISO 9001:2015
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 In Partnership with

Material and Cleaning Information

Manufactured from a food contact approved polypropylene.

New equipment should be cleaned, disinfected, sterilised and any labels removed, as appropriate to its intended use, e.g. high risk vs. low risk food production areas, general hospital areas vs. intensive care units, before use.

Recommended sterilisation temperature (Autoclave) 121°C, maximum cleaning temperature (Dishwasher) 93°C, maximum usage temperature for food contact 100°C and minimum usage temperature of -20°C.

EU Compliance

Regulation (EC) No 1935/2004

In accordance with EU Commission Regulation no. 1935/2004 article 3, 11(5), 15 and 17 the product is intended for food contact. The product is marked with the “glass & fork” symbol on the packaging or on the product itself through moulding.

AP(89)1

All pigments in the masterbatch comply with resolution AP 89(1)

Regulation (EC) No 2023/2006

The product is produced according to EU Commission Regulation no. 2023/2006 of 22. December 2006 on good manufacturing practices for materials and articles intended to come into contact with food (GMP).

Regulation (EU) No 10/2011

Monomers and intentionally added additives used to manufacture this product are listed in Annex I of Commission Regulation (EU) No. 10/2011 of 14. January 2011 on plastic materials and articles intended to come into contact with foodstuffs. Subsequent amendments up to (EU) 2020/1245 are included.

Monomers and/or additives with specific migration limit (SML) are used. The substances with a SML will not migrate in quantities that will exceed the SML, under the specified conditions of use. Upon request we will supply relevant information regarding these substances on a confidential basis.

Regulations (EC) No 1333/2008 and (EC) No 1334/2008

This material contains intentionally added “dual use” additives for which restrictions or purity criteria are in place in accordance with Regulations (EC) 1333/2008 and (EC) 1334/2008. Upon request we will supply relevant information regarding these substances on a confidential basis

U.S Food & Drug Administration Compliance

All raw materials in this product are in compliance with FDA (Food and Drug Administration in the USA) 21 CFR parts 170 to 199.

The polymers and additives complies with FDA 21 CFR part 174, 175, 176, 177, 178, 181, 182, 184, or 186. Additives are cleared according to FDA 21 CFR Part 178 (Indirect food additives), are generally recognised as safe (GRAS), are prior-sanctioned food ingredients, or are cleared on basis of regulations for food additives of before 1958.

The polypropylene complies with FDA 21 CFR 177.1520 “olefin polymers”.

The pigments in the masterbatch are listed under FDA 21 CFR 178.3297 „Colorants for Polymers“.

U.K Compliance

The product complies with The Materials and Articles in Contact with Food (Amendment) (EU Exit) Regulations 2019 No. 704.

Danish Compliance

The product complies with the Danish consolidation Act no. 681 of 25/05/2020.

Migration Analysis Plastics

Samples of the product, or a similar product made from identical plastic material, have been tested for overall migration according to the test conditions specified in (EU) 10/2011, and the article comply with the overall migration limit of 10 mg/dm² or 60 mg/kg.

Test conditions for overall and specific migration were OM2 (10 days at 40 °C)

Food simulants used for overall migration were 10 % ethanol (simulant A), 3 % acetic acid (simulant B) and olive oil (simulant D2).

Compliance with specific migration limits, and other restrictions, has been documented through testing, calculation or simulation.

Max ratio of food contact surface area to volume 1.1 dm²/100 ml

Food Contact Types

The product is suitable for contact with the following types of food under the intended and foreseeable conditions of use:

- Aqueous
- Acidic
- Alcoholic
- Fatty
- Dry

Usage, Temperature and Cleaning Information

Food contact usage temperature - Long term storage for 24 hr at 40°C and heating up to 100°C for 30 min

Non-food contact usage temperature - Minimum temperature: -20°C. Maximum temperature: 100 °C

Equipment should be cleaned, disinfected and sterilised, as appropriate to it's intended use, before use. It is also important to clean, disinfect and sterilise equipment as appropriate after use, using the appropriate decontamination chemicals, concentrations, times and temperatures.

Appropriate equipment decontamination will minimise the risk of microbial growth and cross contamination and will maximise the efficiency and durability of the equipment.

Recommended sterilisation temperature (Autoclave): 121 °C

Metal Detectability

This product is manufactured from electromagnetically detectable plastic compound. This compound contains evenly dispersed non-toxic detectable additives, making the material detectable by correctly calibrated metal detection 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.

X-Ray Visibility

In contrast to metal detection, x-ray visibility is determined by material density. For this reason, this product is manufactured from material that 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 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. © 2023 BS Teasdale & Son Ltd. All Content, Data & Images are owned by BS Teasdale & Son Ltd and are protected by international copyright law.

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