



## Catering Knife Range by BST and Taylors Eye

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### The XDETECT® Catering Knife Range by BST and Taylors Eye

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Our range of professional quality catering knives are manufactured in Sheffield, England, a city with a rich steel and knife making heritage. Our knife blades are made from fully hardened, tempered 420 stainless steel and are easy to clean.

Our handles are insert moulded from BST XDETECT®, which will withstand dishwasher use and has the advantages of being detectable by metal detection and x-ray inspection systems. These blue handled detectable catering knives are kept in stock at BST.

By combining the latest BST detectable technology with specialist knife making expertise, we have created a very special series of professional knives that meet the needs of food processors across the globe.

The products detailed in this specification sheet represent our standard range of detectable knives. If you have a specific requirement then we will most likely be able to cater for your needs. We can supply a variety of bespoke knives to suit our customer needs, such as double handled knives and knives with a variety of finishes such as serrated or wavy (scalloped) edged blades.

### Product Advantages

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- ✓ Detectable by in-line metal detection systems & x-ray inspection systems
- ✓ Hardened and tempered 420 grade stainless steel blades
- ✓ Strong, durable, shatter resistant & dish washer safe material
- ✓ This range of blue handled knives are kept in stock at BST
- ✓ 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



### BST / Taylors Eye Scoring Knife Information

<b>Product Code</b>	K8038B	<b>Detectability</b>	Metal & X-Ray Visible
<b>Pack Size</b>	1	<b>Handle Material</b>	BST XDETECT®
<b>Pack Weight</b>	0.10kg	<b>Blade Material</b>	420 Stainless Steel
<b>Handle Colours</b>	Blue	<b>AntiBacterial</b>	No
<b>Blade Size(s)</b>	2.5"	<b>Country Of Origin</b>	Britain
<b>Size/Blade/Edge</b>	2.5" Standard / Plain	<b>Commodity Code</b>	82119200



### BST / Taylors Eye Mini Parer Knife Information

<b>Product Code</b>	K101B	<b>Detectability</b>	Metal & X-Ray Visible
<b>Pack Size</b>	1	<b>Handle Material</b>	BST XDETECT®
<b>Individual Weight</b>	0.02kg	<b>Blade Material</b>	420 Stainless Steel
<b>Handle Colours</b>	Blue	<b>AntiBacterial</b>	No
<b>Blade Size(s)</b>	3.5"	<b>Country Of Origin</b>	Britain
<b>Size/Blade/Edge</b>	3.5" Pointed / Plain	<b>Commodity Code</b>	82119200



### BST / Taylors Eye Vegetable Knife Information

<b>Standard Veg Code</b>	K1203B-P	<b>Size/Blade/Edge</b>	4" Standard / Plain
<b>Serrated Veg Code</b>	K1203B-SE	<b>Size/Blade/Edge</b>	4" Standard / Serrated
<b>Scalloped Veg Code</b>	K1203B-SC	<b>Size/Blade/Edge</b>	4" Standard / Scalloped
<b>Pack Size</b>	1	<b>Handle Material</b>	BST XDETECT®
<b>Individual Weight</b>	0.05kg	<b>Blade Material</b>	420 Stainless Steel
<b>Handle Colours</b>	Blue	<b>AntiBacterial</b>	No
<b>Blade Size(s)</b>	4"	<b>Country Of Origin</b>	Britain
<b>Detectability</b>	Metal & X-Ray Visible	<b>Commodity Code</b>	82119200



### BST / Taylors Eye Dough Knife Information

<b>Product Code</b>	K8046B	<b>Detectability</b>	Metal & X-Ray Visible
<b>Pack Size</b>	1	<b>Handle Material</b>	BST XDETECT®
<b>Individual Weight</b>	0.22kg	<b>Blade Material</b>	420 Stainless Steel
<b>Handle Colours</b>	Blue	<b>AntiBacterial</b>	No
<b>Blade Size(s)</b>	8"	<b>Country Of Origin</b>	Britain
<b>Size/Blade/Edge</b>	8" Standard / Plain	<b>Commodity Code</b>	82119200



## BST Boning Knife Information

<b>Product Code</b>	K8068B	<b>Detectability</b>	Metal & X-Ray Visible
<b>Pack Size</b>	1	<b>Handle Material</b>	BST XDETECT®
<b>Individual Weight</b>	0.14kg	<b>Blade Material</b>	420 Stainless Steel
<b>Handle Colours</b>	Blue	<b>AntiBacterial</b>	No
<b>Blade Size(s)</b>	6"	<b>Country Of Origin</b>	Britain
<b>Size/Blade/Edge</b>	6" Standard / Plain	<b>Commodity Code</b>	82119200

## Safety Certificates / Approvals

FDA Approved	BRCGS Compliant	ISO 9001:2015
EU Compliant	Made In Britain	



In Partnership with



## Food Contact Status (EU)

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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)

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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)

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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

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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).

## Metal Detectability

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BST catering knives 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

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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. © 2023 BS Teasdale & Son Ltd. All Content, Data & Images are owned by BS Teasdale & Son Ltd and are protected by international copyright law.