



BST Catering Knives | KN*



The BST Catering Knife Range

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.

Blue handled detectable catering knives are kept in stock at BST, with other coloured knives manufactured to order. The wide range of XDETECT® colours available means that your business can benefit from a high quality, colour co-ordinated, dual detectable and cost effective selection of professional knives. 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 edges such as serrated or wavy edged blades (scalloped edge).

BST Catering Knife Range Advantages

- ✓ Detectable by in-line metal detection systems & x-ray inspection systems
- ✓ Hardened and tempered 420 grade stainless steel blades
- ✓ Available in up to 9 bold colours for easy visual identification
- ✓ Strong, durable, shatter resistant & dish washer safe 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



BST Scoring Knife Information

Product Code	K45060**	Detectability	Metal & X-Ray Visible
Pack Size	Min of 10	Handle Material	BST XDETECT®
Individual Weight	0.10kg	Blade Material	420 Stainless Steel
Handle Colours	B,R,G,Y,W,K,OR,PN,P	AntiBacterial	No
Blade Size(s)	2.5"	Country Of Origin	Britain
Size/Blade/Edge	2.5" Standard / Plain	Commodity Code	82119200



BST Mini Parer Knife Information

Plain Parer Code	K44500*	Size/Blade/Edge	3" Pointed / Plain
Plain Parer Code	K44507*	Size/Blade/Edge	4" Pointed / Plain
Serrated Parer Code	K64500*	Size/Blade/Edge	3" Pointed / Serrated
Serrated Parer Code	K64507*	Size/Blade/Edge	4" Pointed / Serrated
Pack Size	Min of 10	Detectability	Metal & X-Ray Visible
Individual Weight	0.02kg	Handle Material	BST XDETECT®
Handle Colours	B,R,G,Y,W,K,OR,PN,P	Blade Material	420 Stainless Steel
Blade Size(s)	3" 4"	Country Of Origin	Britain
AntiBacterial	No	Commodity Code	82119200



BST Vegetable Knife Information

Standard Veg Code	K44520*	Size/Blade/Edge	3.5" Standard / Plain
Standard Veg Code	K44530*	Size/Blade/Edge	4" Standard / Plain
Standard Veg Code	K24520*	Size/Blade/Edge	3.5" Standard / Scalloped
Standard Veg Code	K24530*	Size/Blade/Edge	4" Standard / Scalloped
Straight Veg Code	K44518*	Size/Blade/Edge	3.5" Straight / Plain
Straight Veg Code	K24519*	Size/Blade/Edge	3.5" Straight / Scalloped
Pointed Veg Code	K44516*	Size/Blade/Edge	3.5" Pointed / Plain
Pointed Veg Code	K24514*	Size/Blade/Edge	3.5" Pointed / Scalloped
Pack Size	Min of 10	Detectability	Metal & X-Ray Visible
Individual Weight	0.05kg	Handle Material	BST XDETECT®
Handle Colours	B,R,G,Y,W,K,OR,PN,P	Blade Material	420 Stainless Steel
Blade Size(s)	3.5" 4"	Country Of Origin	Britain
AntiBacterial	No	Commodity Code	82119200



BST Vegetable Produce Knife Information

Standard Produce Code	K44106*	Size/Blade/Edge	6" Standard / Plain
Standard Produce Code	K64530*	Size/Blade/Edge	6" Standard / Scalloped
Pack Size	Min of 10	Detectability	Metal & X-Ray Visible
Individual Weight	0.11kg	Handle Material	BST XDETECT®
Handle Colours	B,R,G,Y,W,K,OR,PN,P	Blade Material	420 Stainless Steel
Blade Size(s)	6"	Country Of Origin	Britain
AntiBacterial	No	Commodity Code	82119200



BST Skinning Knife Information

Standard Skinning Code	K47500*	Size/Blade/Edge	6" Standard / Plain
Standard Skinning Code	K47501*	Size/Blade/Edge	7" Standard / Plain
Pack Size	Min of 10	Detectability	Metal & X-Ray Visible
Individual Weight	0.16kg	Handle Material	BST XDETECT®
Handle Colours	B,R,G,Y,W,K,OR,PN,P	Blade Material	420 Stainless Steel
Blade Size(s)	6" 7"	Country Of Origin	Britain
AntiBacterial	No	Commodity Code	82119200



BST Boning Knife Information

Regular Boning Code	K47509*	Size/Blade/Edge	5" Standard / Plain
Regular Boning Code	K47510*	Size/Blade/Edge	6" Standard / Plain
Regular Boning Code	K47511*	Size/Blade/Edge	7" Standard / Plain
Curved Boning Code	K47515*	Size/Blade/Edge	5" Curved / Plain
Curved Boning Code	K47516*	Size/Blade/Edge	6" Curved / Plain
Narrow Boning Code	K47507*	Size/Blade/Edge	5" Narrow / Plain
Narrow Boning Code	K47521*	Size/Blade/Edge	6" Narrow / Plain
Pack Size	Min of 10	Detectability	Metal & X-Ray Visible
Individual Weight	0.12kg - 0.16kg	Handle Material	BST XDETECT®
Handle Colours	B,R,G,Y,W,K,OR,PN,P	Blade Material	420 Stainless Steel
Blade Size(s)	5" 6" 7"	Country Of Origin	Britain
AntiBacterial	No	Commodity Code	82119200



BST Cooks Knife Information

Regular Cooks Code	K47656*	Size/Blade/Edge	6" Standard / Plain
Regular Cooks Code	K47657*	Size/Blade/Edge	7.5" Standard / Plain
Regular Cooks Code	K47658*	Size/Blade/Edge	8.5" Standard / Plain
Regular Cooks Code	K47650*	Size/Blade/Edge	10" Standard / Plain
Regular Cooks Code	K47652*	Size/Blade/Edge	12" Standard / Plain
Light Cooks Code	K47643*	Size/Blade/Edge	3" Light / Plain
Light Cooks Code	K47644*	Size/Blade/Edge	4" Light / Plain
Light Cooks Code	K47646*	Size/Blade/Edge	6" Light / Plain
Light Cooks Code	K47647*	Size/Blade/Edge	7" Light / Plain
Light Cooks Code	K47648*	Size/Blade/Edge	8" Light / Plain
Broad Cooks Code	K47618*	Size/Blade/Edge	8" Broad / Plain
Broad Cooks Code	K47610*	Size/Blade/Edge	10" Broad / Plain
Pack Size	Min of 10	Detectability	Metal & X-Ray Visible
Individual Weight	0.16kg - 0.25kg	Handle Material	BST XDETECT®
Handle Colours	B,R,G,Y,W,K,OR,PN,P	Blade Material	420 Stainless Steel
Blade Size(s)	3" - 12"	Country Of Origin	Britain
AntiBacterial	No	Commodity Code	82119200



BST Flexible Filleting Knife Information

Narrow Filleting Code	K47519*	Size/Blade/Edge	5" Standard / Plain
Narrow Filleting Code	K47520*	Size/Blade/Edge	6" Standard / Plain
Broad Filleting Code	K47522*	Size/Blade/Edge	6.5" Straight / Plain
Pack Size	Min of 10	Detectability	Metal & X-Ray Visible
Individual Weight	0.12kg - 0.14kg	Handle Material	BST XDETECT®
Handle Colours	B,R,G,Y,W,K,OR,PN,P	Blade Material	420 Stainless Steel
Blade Size(s)	5" 6" 6.5"	Country Of Origin	Britain
AntiBacterial	No	Commodity Code	82119200



BST Dough Knife Information

Product Code	K47858*	Size/Blade/Edge	8" Standard / Plain
Pack Size	Min of 10	Detectability	Metal & X-Ray Visible
Individual Weight	0.19kg	Handle Material	BST XDETECT®
Handle Colours	B,R,G,Y,W,K,OR,PN,P	Blade Material	420 Stainless Steel
Blade Size(s)	8"	Country Of Origin	Britain
AntiBacterial	No	Commodity Code	82119200



BST Scimitar Knife Information

Standard Scimitar Code	K47606*	Size/Blade/Edge	6" Standard / Plain
Standard Scimitar Code	K47607*	Size/Blade/Edge	7" Standard / Plain
Standard Scimitar Code	K47608*	Size/Blade/Edge	8" Standard / Plain
Standard Scimitar Code	K47609*	Size/Blade/Edge	9" Standard / Plain
Standard Scimitar Code	K47600*	Size/Blade/Edge	10" Standard / Plain
Standard Scimitar Code	K47601*	Size/Blade/Edge	11" Standard / Plain
Standard Scimitar Code	K47602*	Size/Blade/Edge	12" Standard / Plain
Narrow Scimitar Code	K47628*	Size/Blade/Edge	8" Standard / Plain
Narrow Scimitar Code	K47620*	Size/Blade/Edge	10" Standard / Plain
Narrow Scimitar Code	K47622*	Size/Blade/Edge	12" Standard / Plain
Pack Size	Min of 10	Detectability	Metal & X-Ray Visible
Individual Weight	0.16kg - 0.22kg	Handle Material	BST XDETECT®
Handle Colours	B,R,G,Y,W,K,OR,PN,P	Blade Material	420 Stainless Steel
Blade Size(s)	6" - 12"	Country Of Origin	Britain
AntiBacterial	No	Commodity Code	82119200



BST Bread & Bagel Knife Information

BST Bread Knife Code	K13025*	Size/Blade/Edge	8" Standard / Scalloped
BST Bagel Knife Code	K24198*	Size/Blade/Edge	8" Serrated & Scalloped
BST Bagel Knife Code	K24190*	Size/Blade/Edge	10" Serrated & Scalloped
Pack Size	Min of 10	Detectability	Metal & X-Ray Visible
Individual Weight	0.10kg - 0.14kg	Handle Material	BST XDETECT®
Handle Colours	B,R,G,Y,W,K,OR,PN,P	Blade Material	420 Stainless Steel
Blade Size(s)	8" 10"	Country Of Origin	Britain
AntiBacterial	No	Commodity Code	82119200

Safety Certificates / Approvals

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



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).

Metal Detectability

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

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.