

## Detectable Plastic Scrapers | MDX\*

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### Product Description

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These hand scrapers, moulded from expertly crafted durable polypropylene, feature a convenient hanging hole for easy storage. Made in Britain, these scrapers are metal detectable, X-ray visible, and both FDA and EU food contact approved, making them an excellent choice for hygiene-sensitive environments.

Ideal for use on smooth surfaces, these scrapers deliver reliable performance in food processing, catering, and other demanding industries. Durable and easy to handle, they are designed for both safety and efficiency in maintaining clean workspaces.

### Detectable Scraper Advantages

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- ✓ Detectable by conventional metal and x-ray inspection systems
- ✓ FDA and EU compliant
- ✓ Feature a convenient hanging hole for easy storage
- ✓ Resistant to all approved detergents and sanitisers
- ✓ Can be used as part of HACCP and BRC procedures
- ✓ Displays due diligence in the prevention of foreign body contamination

## Product and Packaging Information

Small Scraper	MDXS76*	Large Scraper	MDXS110*
Dimensions	L 205 x W 76 x H 15mm	Dimensions	L 248x W 110 x H 18mm
Pack Weight	0.054 kg	Pack Weight	0.094 kg
Pack Size	1	Detectability	Metal & X-Ray Visible
Colours	R,G,W	Material	Detectable Polypropylene
Temperature Range	-18°C+79°C	Country Of Origin	Britain
AntiBacterial	No	Commodity Code	392699790

## Safety Certificates / Approvals

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



## Chemical Resistance

Concerning chemical capability of the plastics used in this product, it is confirmed that the product resists all approved detergents and sanitisers used, according to the dosing and temperature recommendations from the detergent manufacturer.

## Temperature Range

This product can be stored and used indefinitely at normal room temperatures. Advised maximum and minimum temperatures are -18°C to 79°C, but it should be noted that prolonged exposure to extremes of temperature can affect the molecular structure of Polypropylene – extended storage at -18°C can cause Polypropylene to become brittle.

This product can be autoclaved up to 134°C. Tests were carried out on this product using an Eschmann SES2000 Autoclave. The temperature setting was 134°C/275°F for 18 minutes plus a drying cycle.

## Compliance

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This product complies with the requirements of the European Commission Regulation (EC) No. 1935/2004 of the European Parliament and of the Council on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC (Text with EEA relevance);

Commission Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance), meeting the requirements. Subsequent amendments up to (EU) 2023/1627 are included.

Regulation (EC) No. 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food (GMP) as amended (Text with EEA relevance);

The NIAS (Non Intentionally Added Substances) and the identified IAS (Intentionally Added Substances) present in this product have been risk assessed in accordance with Art 19 of the Plastics Regulation (10/2011) and comply with the relevant requirements of the Framework Regulation (1935/2004).

Regulation (EC) No. 1895/2005 of November 2005 on the restriction of use of certain epoxy derivatives in materials and articles intended to come into contact with food (Text with EEA relevance);

Regulation (EC) No 450/2009 of 29 May 2009 on active and intelligent materials and articles intended to come into contact with food (Text with EEA relevance);

Commission Regulation (EU) 2023/1627 of 10 August 2023 amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance). The Materials and Articles in Contact with Food (Amendment) (EU Exit) Regulations 2019 – 2019 No. 704

This product complies with FDA regulations and is manufactured using materials listed under the following Code of Federal Regulations Title 21:

- 21 CFR 177.1520 - Olefins Polymers intended for single or repeated use with food contact surfaces
- 21 CFR 176.170 - Components of paper and paperboard in contact with aqueous and fatty foods
- 21 CFR 177.1660 - Polymers intended for single or repeated use with food contact surfaces
- 21 CFR 177.1500 - Nylon Resins intended for single or repeated use with food contact surfaces
- 21 CFR 178.3297 – Colour Masterbatch in Polymers intended for single or repeated use with food contact surfaces

## Detectability

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The detectability of these products have been independently tested using calibrated machinery and is not effected by time, moisture, cleaning or abrasion. BST recommend that all our products be thoroughly tested on your detection systems by trained and certified professionals. It may be the case that your equipment needs to be recalibrated in order to reliably detect this product. Such professionals should be available by contacting the manufacturer of your detection system. 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 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.

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. © 2025 BS Teasdale & Son Ltd. All Content, Data & Images are owned by BS Teasdale & Son Ltd and are protected by international copyright law.