



Detectable D-Grip Shovel | MDXS



Hygienic D-Grip Shovel

These highly durable, food contact approved D-Grip Shovels feature a metal and x-ray detectable polypropylene blade. They are ideal for handling fine

or large materials and are specifically designed to minimise the risk of foreign body contamination within the food industry.

Hygienic D-Grip Shovel Advantages

- ✓ Detectable by conventional metal and x-ray inspection systems
- ✓ Bright blue colour for easy visual identification
- ✓ FDA, EU and FEIBP (European Brushware Federation) approved
- ✓ 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

Product Code	SMDXS	AntiBacterial	No
Pack Size	1	Detectability	Metal & X-Ray Visible
Pack Weight	0.94kg	Shovel Material	Detectable Polypropylene
Colour	Blue	Handle Material	Standard Polypropylene
Temperature Range	-18°C to +79°C	Country Of Origin	Britain
Dimensions	L 1140 x W 256 x H 109mm	Commodity Code	39269097

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 recommendations.

FEIBP

These broom heads comply with the European Brush Manufacturers Professional Hygiene Brush Charter, which promotes high quality professional brushware, and they comply with all existing Hygiene Regulations.

Compliance

This product complies with the requirements of the European Commission Regulation 1935/2004/EC (Framework Regulation). Regulation 2002/72/EC. Regulation 2023/2006 and Regulation 10/2011/EC and subsequent amendments and updates.

(Under Regulation 10/2011/EC Materials intended to come into contact with foodstuffs are not allowed to transfer toxic substances via migration when in contact with food. This product has been specifically designed for the food industry, and is 100% compliant with this requirement. It has been tested by a certified laboratory, furnishing documentation that this product complies with the migration limits laid down by EU legislation, set up under regulation 10/2001/EC).

- 21 CFR 177.1520
- 21 CFR 176.170
- 21 CFR 177.1660
- 21 CFR 177.1500

Metal Detectability

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 metal 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 metal 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 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.

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.