

BST Metal Detectable Shovel Range | HD*



BST Metal Detectable Shovel Range

These food safe shovels feature metal detectable blades, combined with a strong, non-detectable polypropylene shaft. They are ideal for transferring ingredients from deep containers and other food handling applications.

The detectable blades and solid reinforced shafts ensure that these shovels are lightweight, durable and easy to clean - great all round shovels. We also offer extended shafts which are ideal for jobs requiring that extra reach.

Our range of shovels are specifically developed for the food processing industry and use a specially formulated high impact, food grade polypropylene, with the blade also incorporating metal detectable additive. The strength of this shovel makes it virtually unbreakable, as well as being lightweight, easy to clean and store, offering excellent wear resistance, and reduces the risk of damage to floor surfaces and machinery.

Metal Detectable Shovel Advantages

- ✓ Hygienic design eliminates bacteria traps & improving hygiene
- ✓ Compliant with EU & FDA food contact legislation, including mandatory EU migration test standards
- ✓ 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

Hand Shovels

These small, deep and durable hand shovels are ideal for transferring ingredients and are easy to clean. With reinforced detectable flared blades, they are a must have versatile tool designed specifically for food and hygiene uses. Each product is virtually unbreakable, lightweight, easy to clean and store, has excellent wear resistance whilst reducing the risk of damage to floor surfaces and machinery.



Small Blade Hand Shovel



Standard Blade Hand Shovel

Product and Packaging Information

Small Blade	HD01*	Dimensions	242 x 264 x 478mm
Pack Weight	0.51kg	Handle	Standard with end cap
Standard Blade	HD07*	Dimensions	247 x 315 x 527mm
Pack Weight	0.59kg	Handle	Standard with end cap
Pack Size	1	Material	Polypropylene
Product Colours	B,R,G,Y,W	Detectability	Metal Detectable
Temperature Range	-30 ~ 80°C	Commodity Code	39269097

Small Blade Shovels

This small, detectable flared blade and solid reinforced shaft is available with a T-Grip handle, it has a detectable blade and is ideal for transferring ingredients from a deep container. The solid reinforced shaft guarantees strength and durability making this shovel virtually unbreakable.



Product and Packaging Information

Product Code	HD02*	Dimensions	242 x 264 x 917mm
Pack Size	1	Handle Option	T Grip
Pack Weight	1.03kg	Material	Polypropylene
Product Colours	B,R,G,Y,W	Detectability	Metal Detectable
Temperature Range	-30 ~ 80°C	Commodity Code	39269097

Standard Blade Shovels

This standard blade shovel is available with T-Grip, D-Grip or Extended D-Grip Handle options. The standard detectable blade and solid reinforced shaft ensure that this shovel is lightweight, durable and easy to clean. A great all round shovel. The extended shafts are available for jobs requiring that extra reach.



Product and Packaging Information

T Grip	HD03*	Dimensions	247 x 315 x 966mm
Pack Weight	1.08kg	Handle	T Grip
D Grip	HD04*	Dimensions	247 x 315 x 978mm
Pack Weight	1.07kg	Handle	D Grip
Extended D Grip	HD05*	Dimensions	247 x 315 x 1103mm
Pack Weight	1.18kg	Handle	Extended D Grip
Pack Size	1	Material	Polypropylene
Product Colours	B,R,G,Y,W	Detectability	Metal Detectable
Temperature Range	-30 ~ 80°C	Commodity Code	39269097

Large Blade Shovels

This large blade shovel is available with T-Grip, D-Grip or Extended D-Grip Handle options. They have a detectable blade and are designed to handle bulky (but lightweight) foodstuffs and materials. With a bonded, solid reinforced shaft this shovel makes light work of the heaviest jobs. Extended shafts available for jobs requiring extra reach.



Product and Packaging Information

T Grip	HD08*	Dimensions	334 x 410 x 1022mm
Pack Weight	1.55kg	Handle	T Grip
D Grip	HD09*	Dimensions	334 x 410 x 1035mm
Pack Weight	1.55kg	Handle	D Grip
Extended D Grip	HD10*	Dimensions	334 x 410 x 1159mm
Pack Weight	1.64kg	Handle	Extended D Grip
Pack Size	1	Material	Polypropylene
Product Colours	B,R,G,Y,W	Detectability	Metal Detectable
Temperature Range	-30 ~ 80°C	Commodity Code	39269097

One Piece Shovels

These one piece D-Grip shovels are manufactured to the highest specification and standards expected by the food industry worldwide, the one piece shovel is a single piece of solid detectable polypropylene and is the ultimate in hygienic control. Available in both standard and large blades.



Product and Packaging Information

Standard One Piece	HD75*	Dimensions	279 x 362 x 1107mm
Pack Weight	1.8kg	Handle	D Grip
Large One Piece	HD70*	Dimensions	347 x 410 x 1110mm
Pack Weight	2.09kg	Handle	D Grip
Pack Size	1	Material	Polypropylene
Product Colours	B,R,G,Y,W	Detectability	Metal Detectable
Temperature Range	-30 ~ 80°C	Commodity Code	39269097

Safety Certificates / Approvals

FDA Approved

BRGSC Compliant

Made In Britain

EU Compliant

ISO 9001:2015



Materials

Manufactured from a material based on high-impact, food contact approved polypropylene. The material contains full and uniform dispersion of ferrous based detectable elements throughout the product.

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).

EU Declaration of Compliance

Regarding materials and articles which, in their finished state, are intended for, or expected to come into direct contact with food. All product codes as listed above comply with the following regulations; Regulation (EC) No 1935/2004, Commission Regulation (EC) No 2023/2006 and Commission Regulation (EU) 10/2011 and amendments up to and including (EU) 2020 / 1245, also including (EU) 2016 / 1416 & (EU) 2018 / 79. All products listed above are covered by this regulation and are approved to be labelled as such or by using the 'Glass & Fork' symbol as illustrated above.

The material was tested in accordance with the requirements of the Plastic Materials and Articles in Contact with Food Commission Regulation (EU) No. 10/2011 following Methods BSEN 1186:2002.

The Regulations require that no plastic material shall be capable of transferring its constituents to food with which it may come into contact in quantities exceeding the appropriate limit.

For the material the appropriate limit is 10 mg/dm².

We confirm that the material has been formulated and manufactured in accordance with the compositional requirements of the following food contact recommendations or regulations:

Commission Regulation (EU) No. 10/2011 of January 14, 2011, effectively replacing EC Commission Directive 2002/72/EC of August 6, 2002, as amended. This material contains no monomers which are regulated with a specific migration limit. This material does not contain intentionally incorporated additives which are regulated with a specific migration limit. This material contains one or more intentionally added dual use additives which are subject to disclosure of adequate information as described in Annex VIa of Directive 2007/19/EC. The identity of this/these substance(s) can be disclosed for testing purposes upon special request and under maintaining secrecy. This material has been manufactured in accordance with the relevant requirements of Commission Regulation EC No. 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food.

FDA Declaration of Compliance

The polyolefin base resins used are compliant with FDA requirements contained in 21 CFR 177.1520. Also the additives used are FDA cleared as GRAS (generally Recognised As Safe) or under specific FDA citations. All colorants used are listed in-line with FDA requirement 21. CFR 178.3297 ‘Colorants for Polymers’

Good Working Practices

All procedures regarding the manufacturing of these products, including raw material supply, storage, processing, quality control, testing and packing are in accordance, adhere to and are compliant with European Directive EU 2023/2006.

In respect of European Commission regulation# 2023/2006 of 22 December 2006 on good manufacturing practice for materials and articles intended to come into contact with food. This particular regulation refers specifically to EC regulation.

1935/2004/EC in terms of materials. This is to confirm that the ingredients used to manufacture the products listed below and the way these materials are handled, the processes they are put through are all subject to the Quality Assurance system (ISO9001 :2008) as approved by ISOQAR. As such this means we, and the products listed below meet the European Commission regulation # 2023/2006.

This is to confirm that this master batch is formulated and manufactured using materials of a synthetic origin using good manufacturing practices that meet European Commission regulation # 2023/2006.

There are no ingredients in the formulation of our hygiene PP 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).

We have to inform you that our hygiene material contains traces (1-10 ppm) of a phthalate, originated from the used catalyst system. These traces fully comply with the EC. Directives 2005/84/EC and Commission Regulation (EU) 10/2011 and amendments. We can also inform you, that this material is not subject to Annex XIV (Authorisation) of Regulation (EC) No 1907/2006 (also known as REACH), since the possible traces phthalate present in our material are either regarded as an impurity or are far below the threshold of 0.1% (1000 ppm) as mentioned in Article 56(6) (b) of REACH (see also our REACH declaration). We confirm that no Allergens that are recognised by the EU FIC and FDA are used in the production of our products.

Overall Migration Testing

All migration testing has been carried out by a UKAS accredited testing laboratory.

Simulant	Conditions	Migration (mg/dm²)	OML (mg/dm²)
Olive Oil	4 Hours at 20°C	<3	10
95% Ethanol	24 Hours at 40°C	<1	10
Iso-octane	4 Hours at 20°C	<3	10
3% Acetic Acid	24 Hours at 20°C	<2	10

Summary of results: The migration from the material was less than the maximum permitted by the Regulations and complies with the EU Regulation No. 10/2011 with amendments.

Specific Migration of Metals Testing

Method: Sample preparation in 3% acetic acid (w/v) in aqueous solution at 70°C for 2 hours with reference to EN 13130-1:2004; followed by analysis using Inductively Coupled Argon Plasma Spectrometry (ICP).

Test Item	Result (mg/kg)	Reporting Limit (mg/kg)	Permissible Limit (mg/kg)
Specific Migration of Barium	NO	0.25	1
Specific Migration of Cobalt	NO	0.03	0.05
Specific Migration of Cooper	NO	0.25	5
Specific Migration of Iron	NO	0.25	48
Specific Migration of Lithium	NO	0.5	0.6
Specific Migration of Manganese	NO	0.25	0.6
Specific Migration of Zinc	NO	0.5	25
Comment	PASS	-	-

Declaration of absence Silicone

On the basis of our knowledge of the manufacturing process and information provided by raw material suppliers. Contains Polydimethylsiloxane CAS 63148-62-9, 0,0060%

Declaration of Metals

Stainless Steel grade 304 is used for all metal components or additives and is compliant with EU and FDA regulations for direct contact with food suitability.

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.

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.