

206/219 – Detectable Stationary Scissors

Document Number: HSE 727

Date Of Issue: 24/2/2018

Revision Number: 2

Date of Revision: 24/2/2023



Declaration of Compliance Statement – 206/219 – Scissors

Product Code	Product Description
206-S237-P01-Q01	Detectable Scissors 216mm / 8.5" Blue 304 St/St Blade
219-P01-S237-Q03	Detectable 219 Safety Scissors Blue 216mm / 8.5" St/St Blade

Colour:	Blue
Polymer:	ABS
Heat stability: *	280 oC
Light Fastness: *	7
Weather Stability: *	N/A (ISO 4892-2:2013-3000 hours)
Heavy Metals:	No
Diarylide:	No
Additive:	Yes
Type:	Magnet detectable

** Pigment performance only*

Regulatory compliance statement:

The above mentioned masterbatch is suitable for use in materials intended for use in contact with foodstuffs and in children's toys under the following regulations: -

Is manufactured using pigments which are in accordance with –

- European Resolution AP (89) 1
- Recommendation IX of the BfR for colouring plastics

Is manufactured using pigments which are compliant to –

- EN71-3 Toy regulation

Is based on a polymer carrier that is compliant with: -

- EU regulation EU No 10/2011 as amended

Regulations and Standards

This is to confirm that the following products, equipment or materials are suitable for Food Contact as supplied from Detectamet Ltd meeting the requirements of the Acts, regulations and orders applicable in America, Europe and the United Kingdom relating to goods supplied including, but not necessarily limited to, the following:

The base materials Polypropylene with x-ray detectable &/or metal detectable additive used for the manufacturing of DetectametProducts in conjunction with the above materials may be safely used to produce articles intended for use in processing, handling and packaging food in accordance with the above stated regulations and CFR177.1500 (Nylon Resins).

The ingredients used to manufacture the products listed below are all recommended for use in direct food contact applications to the listed relevant directives:

- AP#9(1) regarding purity compliance.
- European Directive 2007/19/EC amending 2002/72/EC & EN1935:2004 Regulation 10/2011.
- Regulation(EC) No. 1907/2006 Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH)
- The product is produced in accordance with EU Commission Regulation 2023/2006 — Good Manufacturing Practice for Materials & Articles Intended to Contact with Food, and all subsequent amendments (and their transposition into National Law).

FDA

- American FDA CFR 21 177.1520 (olefin polymers).
- American FDA Regulation 176.170

Eu Commission

- European Food 2202/72 EC and EN1935:2004 -Materials and Articles Intended to Come into Contact with Food, and all subsequent amendments (and their transposition into National Law).
Regulation 10/2011 The handle can be marked with the “glass & fork” symbol on the packaging or by labelling.
- Overall migration test is made on the same or similar product. The product meets the requirements. regarding overall migration to 50% ethanol, 3% acetic acid and olive oil. Food Contact No Limitation

Usage Temperature

Min Temp: -20 °C, Max Temp: 80 °C, Max Wash Temperature: 121 °C

General: It is recommended that equipment is cleaned, disinfected & sterilised, as appropriate to its intended use, prior to use. After use of the equipment use the appropriate decontamination chemicals, concentrations, times and temperatures to clean the product. This will minimise risk of microbial growth and cross contamination, maximising the efficiency and durability of the equipment.

Stainless Steel Blades

Serial No	Steel No	Size (mm)	Chemical Composition									
			C	SI	Mn	P	S	Ni	Cr	Mo	Cu	Pb
1	304	2.65*1220	0.078	0.95	1.98	0.039	0.024	8.09	18.12		-	-
Heat No.	Weight	Delivery Status	Tensile Test									
			Tensile Strength	Yield Strength	Elongation	Yield Extended		Hardness Value				
6	12236KG	2B	465						165			

Regulations and standards:

This statement refers to the Products manufactured by Detectamet in stainless Steel (304 grade) for direct contact with food.

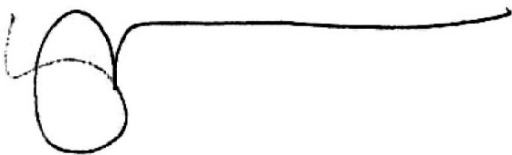
AISI Designation	European Standard Designation	
	Name	Number
304 (Austenitic)	X5CrNi18-10	1.4301

We confirm that the above-mentioned products are suitable for use in contact with all food types under and condition of use and are in conformity with the applicable requirements of the following regulations and standards:

- Regulation (EC) no. 1935.2004 on Material and Articles intended to come into contact with food.
- Specific metals release limits of council of Europe (COE) resolution CM/Res (2013) 9 on metals and alloys used in food contact materials.

Manufacture of these products is under quality control procedures meeting the requirements of regulation (EC) no. 2023/2006 on good manufacturing practise for materials and articles intended to come into contact with food.

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Helen Morrison
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