

5552302

# Pastry Brush, 30 mm, Soft, Green



The very thin and soft bristles facilitate ease of applying eg. marinade, egg and icing etc.

Alternatively the brush can be used for detail cleaning.

To minimise the risk of bristle loss regularly inspect the brush for loose bristles and replace the brush if any are found.

# Technical Data

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| Item Number   | 5552302  |
| Visible bristle length  | 45 mm  |
| Material  | Polypropylene<br>Polyester<br>Stainless Steel (AISI 304) |
| Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>             | Yes  |
| Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes  |
| FDA compliant raw material (CFR 21)   | Yes  |
| Complies with UK 2019 No. 704 on food contact materials                         | Yes  |
| Meets the REACH Regulation (EC) No. 1907/2006                                   | Yes  |
| Use of phthalates and bisphenol A   | No   |
| Is Halal and Kosher compliant   | Yes  |
| Box Quantity  | 10 Pcs.  |
| Quantity per Pallet (80 x 120 x 200 cm)   | 4320 Pcs   |
| Quantity Per Layer (Pallet)   | 180 Pcs.   |
| Length  | 195 mm   |
| Width   | 30 mm  |
| Height  | 14.5 mm  |
| Net Weight  | 0.031 kg   |
| Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))               | 0.0017 kg  |
| Weight cardboard  | 0.0083 kg  |
| Tare total  | 0.01 kg  |
| Gross Weight  | 0.04 kg  |
| Cubik metre   | 8.5E-05 M3   |
| Recommended sterilisation temperature (Autoclave)                               | 121 °C   |
| Max. cleaning temperature (Dishwasher)  | 93 °C  |
| Max usage temperature (food contact)  | 80 °C  |
| Max usage temperature (non food contact)  | 100 °C   |
| Min. usage temperature <sup>3</sup>   | -20 °C   |
| Max. drying temperature   | 80 °C  |
| Min. pH-value in usage concentration  | 2 pH   |
| Max. pH-value in Usage Concentration  | 10.5 pH  |
| Gtin-13 Number  | 5705022015791  |
| GTIN-14 Number (Box quantity)   | 15705028015808   |
| Customs Tariff No.  | 96039099   |

New equipment should be cleaned, disinfected, sterilised and any labels removed, as appropriate to its intended use, e.g. high risk vs. low risk food production areas, general hospital areas vs. intensive care units, before use.

1. See Declaration of Compliance for further details on food contact
3. Do not store the product below 0° Celsius.