

38918

UST Hand Brush , 176 mm,  
Hard, Purple



# Technical Data

<b>Item Number</b>	38918
<b>Visible bristle length</b>	37 mm
<b>Material</b>	Polypropylene Polyester
<b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>	Yes
<b>Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>FDA compliant raw material (CFR 21)</b>	Yes
<b>Complies with UK 2019 No. 704 on food contact materials</b>	Yes
<b>Compliant with the European Brushware Federation (FEIBP) Charter</b>	Yes
<b>Meets the REACH Regulation (EC) No. 1907/2006</b>	Yes
<b>California Proposition 65 Compliant</b>	Yes
<b>Use of phthalates and bisphenol A</b>	No
<b>Is Halal and Kosher compliant</b>	Yes
<b>Design Registration No.</b>	EU 002189654-001, GB 9002189654-001, EU 009198203, UK 6236778
<b>Pat. Pending/Patent No.</b>	EP2816930 validated in DE, FR, GB and DK. US9204712 EP2816929 validated in DE, FR, GB and DK. US9357831
<b>Box Quantity</b>	10 Pcs.
<b>Quantity per Pallet (80 x 120 x 180-200 cm)</b>	1080 Pcs
<b>Quantity Per Layer (Pallet)</b>	120 Pcs.
<b>Length</b>	176 mm
<b>Width</b>	65 mm
<b>Height</b>	57 mm
<b>Net Weight</b>	0.229 kg
<b>Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))</b>	0.0026 kg
<b>Weight cardboard</b>	0.0137 kg
<b>Tare total</b>	0.0163 kg
<b>Gross Weight</b>	0.25 kg
<b>Cubik metre</b>	0.000652 M3
<b>Max usage temperature (food contact)</b>	80 °C
<b>Max usage temperature (non food contact)</b>	100 °C
<b>Recommended sterilisation temperature (Autoclave)</b>	121 °C

<b>Max. cleaning temperature (Dishwasher)</b>	93 °C
<b>Min. usage temperature<sup>3</sup></b>	-20 °C
<b>Max. pH-value in Usage Concentration</b>	10.5 pH
<b>Min. pH-value in usage concentration</b>	2 pH
<b>Recycling Symbol "7", Miscellaneous Plastics</b>	Yes
<b>Gtin-13 Number</b>	5705020389184
<b>GTIN-14 Number (Box quantity)</b>	15705020389181
<b>Customs Tariff No.</b>	96039099
<b>Country of origin</b>	Denmark

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.