

5552504

# Pastry Brush, 50 mm, Soft, Red



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.

# Technical Data

|   |   |
|---|---|
| Item Number   | 5552504                                       |
| Visible bristle length  | 45 mm   |
| Material  | Polypropylene<br>Polyester<br>Stainless Steel |
| 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   |
| Meets the REACH Regulation (EC) No. 1907/2006                                   | Yes   |
| Use of Phthalates   | No  |
| Is Halal compliant  | Yes   |
| Box Quantity  | 10 Pcs.                                       |
| Quantity Per Layer (Pallet)   | 180 Pcs.                                      |
| Box Length  | 260 mm  |
| Box Width   | 150 mm  |
| Box Height  | 75 mm   |
| Length  | 195 mm  |
| Width   | 50 mm   |
| Height  | 14,5 mm                                       |
| Gross Weight  | 0,05 kg                                       |
| Net Weight  | 0,04 kg                                       |
| Cubik metre   | 0,0001 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  | -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  | 5705022015937                                 |
| GTIN-14 Number (Box quantity)   | 15705028015945                                |
| Commodity Code  | 96039099                                      |
| Country of origin   | 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