

BST DETECTA-MARK MEAT MARKER

METAL DETECTABLE MEAT & CHEESE MARKER

PAGE

Product Specifications

ST1M1000MBM | Revised Nov 2014



Product Name: Detecta-Mark Meat & Cheese Marker

Product Description: The body & cap of our Detecta-Mark Meat & Cheese Marker are moulded from high-density polyethylene, containing a non-toxic metal detectable additive. This compound can be detected by correctly calibrated in-line metal detection systems.

The Detecta-Mark Meat & Cheese Marker features an acrylic bullet style nib. The marker ink is specifically designed for and 100% safe for writing on carcasses, meat cuts, cheese and other animal products. Our ink only contains ingredients suitable for human consumption.

Product Code: ST1M1000MBM

Product Dimensions: 134mm x 18mmØ

Pack Size: Pack of 10

Pack Weight: 0.200 Kg

Product Colour: Blue

Ink Colour: Dark Brown (Dependent upon surface)

Product Materials: Marker body & cap manufactured from metal detectable high-density polyethylene, bullet style medium thickness nib manufactured from polyester, ink manufactured from various ingredients suitable for human consumption.

Product Advantages:

- ✓ Approved for use by the UK Meat and Livestock Commission
- ✓ Conforms to appropriate EU legislation including EU regulation 94/36/EEC
- ✓ Detectable by conventional metal detection systems
- ✓ Contains ingredients only classified as suitable for human consumption



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PAGE

Ink Properties:	<u>Property</u>	<u>Value</u>
	Hazard Identification:	Not regarded as a health or environmental hazard under current legislation
	Eco Toxicity:	Not regarded as dangerous for the environment
	Appearance:	Coloured Liquid
	Colour:	Varying / Brown when used for marking
	Odour:	No characteristic odour
	Solubility:	Soluble in water
	Ink Boiling Point:	95° C
	Ink Freezing Point:	3° C
	Flash Point:	N/A

Material Information / Food Contact Status

The base material for this product is Lyondell Basell [*Hostalen GC 7260 LS*] HDPE (High Density Polyethylene), which is an FDA approved food contact material, as well as compliant with EU 1935/2004/EC. This polyethylene base resin contains an evenly dispersed metal detectable pigment (AISI 302 Stainless Steel) which is also generally considered safe and suitable for food contact applications.

Metal Detectability

The body and cap of the Detecta-Mark Meat & Cheese Marker are manufactured from metal detectable high-density polyethylene. This compound contains an evenly dispersed non-toxic metal detectable additive, making the material detectable by correctly calibrated metal detection systems. The material of this Marker is intended to be detected by metal detection systems. Detectability performance will vary based on, but not limited to the following factors:

- Detector Calibration Levels
- Food Product Type (E.g. Wet, Dry, Frozen, Liquid)
- Aperture Dimensions
- Contaminant Orientation

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 recalibrated in order to reliably detect this product and its fragments. Such a professional should be available by contacting the manufacturer of your metal detection system.

DISCLAIMER

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.

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