

## 474 - Metal Detectable Reusable Aprons

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Product Code	Description
<b>474-S685-T461-P01</b>	Detectable Reusable Apron 135cm (53") Full body with sleeves Blue
<b>474-S685-T461-P06</b>	Detectable Reusable Apron 135cm (53") Full body with sleeves White
<b>474-S685-T462-P01</b>	Detectable Reusable Apron 135cm (53") Sleeveless Blue
<b>474-S685-T462-P06</b>	Detectable Reusable Apron 135cm (53") Sleeveless White
<b>474-S686-T461-P01</b>	Detectable Reusable Apron 155mm (61") Full body with sleeves Blue
<b>474-S686-T462-P01</b>	Detectable Reusable Apron 155mm (61") Sleeveless Blue

### Specification Data Sheet Reusable Aprons

The manufacturer declares that the materials and raw materials used in the products we deliver

- complies with the legal requirements of the current valid version of the Regulation (EU) No. 10/2011, as well as of the Regulation (EU) No. 2023/2006 and of the Regulation (EC) No. 1935/2004. If used according to specifications, both the overall migration and the specific migration levels remain below the legal limit according to Regulation (EU) No. 10/2011. The substances and raw materials used are in compliance with Regulation (EU) No. 10/2011.

- Proved that the products contain substances with limitations (SML/QM) as well as Dual-Use-Substances, the limits provided in Regulation (EU) No. 10/2011 are complied. For substances that are not mentioned in the union list (Annex I of Regulation (EU) No. 10/2011 including all amendments of the Regulation (EU) NO. 2019/37), national instructions shall apply, as e.g. the German BfR Recommendations on Food Contact Materials. Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004, German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 & 31 with amendments–Color Releas

## Product description

Material/Coating	: TPU
Material/ Woven fabric	: without fabric
Sizes & Length	: according to requirement
Detection type	: metal detectable
Width	: approx. 980
Weight (g/ piece)	: approx. 174 g/medium size
Thickness (mQ) [Teelack SM-114]	: approx. 150 Qm
Hardness [ASTM-D2240 SHORE A]	: 83
Color	: white, blue (red, green, yellow on request)
Cut	: open cut-edge, with head loop and binding bands
Tensile vertical (kgf) [ASTM-D412]	: 6.57
Tensile horizontal (kgf) (ASTM-D412]	: 6.58
Tensile strength length (Mpa) [ASTM-D412]	: 71.6
Tensile strength lateral (Mpa) [ASTM-D412]	: 71.7
Elongation length (%) [ASTM-D412]	: 595.8
Elongation horizontal (%) [ASTM-D412]	: 635.8
Tearing-resistance length (kgf) ASTM-D624	: 1.95
Tearing-resistance lateral (kgf) ASTM-D624	: 1.97
Tearing strength length (kgf/cm) ASTM-D624	: 130.0
Tearing strength lateral (kgf/cm) ASTM-D624	: 131.7
Gravity (g/cm <sup>3</sup> )	: 1.21
Sealing	: not tested
Heat resistance-melting point (°C)	: 158
Cold resistance	: not tested
Adhesion of the coating (N/5 cm)	: not tested
Abrasion resistance	: approx. > 2000 tours
Block characteristics	: non-adhering
Bending-crock strength	: approx. > 300,000 cycles, no damage visible

Penetration resistance	: approx. 25 N
Crack propagation resistance	: approx. > 15 N. approx. < 20 N
Oil sealing	: sealed with respect to all 8 standard oils
Solvent sealing	: Penetration index generally 0; - rejection index >95%; longer dwell time in testing media: n-heptane, isopropanol, acetone, spirit, turpentine, perchloroethylene
Fire risk	: no continued burning no dripping <i>oft</i> after flame penetration
Disinfection	: Chlorine bleaching lye
Resistance to heat	: Up to approx. + 120°C. from approx. + 125°C shrinking visible
Cold resistance	: Up to approx.. -20°C; > 40,000 cycles, no damage visible
Particle emission	: no emission of particles
Water permeability resistance	: > 3 m water column
Dust sealing	: Mg < 0.1, very well sealed
Sterilization capability	: Hot-air sterilization 120°C
Detectability (Meta II)	: Iron-dust
Risk	Harmless in case of proper application, latex-free, silicone free
Quality standards	CE in accordance with 89/686/EWG and EN340  Foodstuffs operational-reliability declaration In accordance with valid regulations (EU) Nr. 1935/ 2004, (EU) Nr.2016/ 1416 (10/2011)
Quality controls	incoming goods control with permanent monitoring of the production charges, final control check prior to dispatch
Identification	: Traceability through production date
Packing	: pcs./polysack. 10 pcs .. 20 pcs. or 50 pcs./carton
Special notes	: Suitable , with restrictions, for the handling of dangerous materials. Not suitable for handling with open fire and/or flames! Buckling points are to be avoided, best stored rolled out or suspended from the neck band.  The user is responsible for checking the suitability of the a article for the planned objectives. as appropriate. Store dry.

Chemical sealing

: approx. 96% H<sub>2</sub>SO<sub>4</sub>: > 120; < 240 min., a pprox. 40% NaOH: >

in 480 min., a pprox. 32% HCl: >240; < 480 min.

Maintenance notes



## EU-Declaration of Conformity for Food Contact Materials

Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004, German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 & 31 with amendments–Sensorial examination odour and taste test **PASS**

Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004, German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 & 31 with amendments (EU) No 10/2011 and its amendment (EU) 2020/1245 Regulation and BfR recommendation –Specific Migration of Phthalates **PASS**

Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004, German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 & 31 with amendments, (EU) No 10/2011 and its amendment (EU) 2020/1245 Regulation and BfR recommendation –Specific migration of primary aromatic amine **PASS**

Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004, German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 & 31 with amendments (EU) No 10/2011 and its amendment (EU) 2020/1245 Regulation and BfR recommendation– Overall migration **PASS**

Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004, German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 & 31 with amendments (EU) No 10/2011 and its amendment (EU) 2020/1245 Regulation and BfR recommendation –Specific Migration of Heavy Metal **PASS**

Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004, German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 & 31 with amendments, European Commission Regulation (EU) No 10/2011 of 14 January 2011 with amendments and BfR recommendation–Isocyanate Content **PASS**

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Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004, German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 & 31 with amendments, European Commission Regulation (EU) No 10/2011 with amendments and BfR recommendation –Phthalates content **PASS**

Polycyclic Aromatic Hydrocarbons (PAHs) **PASS**

Overall Migration Simulant	Overall Migration	Migration Limit	Unit
ethanol 95%	ND	0	mg/dm <sup>2</sup>
Isooctane 3%	ND	0	mg/dm <sup>2</sup>
acetic acid 3%	<3.0	10	mg/dm <sup>2</sup>
ethanol 10%	<3.0	10	mg/dm <sup>2</sup>
vegetable oil	<3.0	10	mg/dm <sup>2</sup>

### Specification for intended use or restrictions:

Ratio of the surfaces coming into contact with the food to the volume, on the basis of which the conformity of the material has been determined:

**6 dm<sup>2</sup>/kg**

Type/types of food that shall come into contact with the material:

**greasy, acidic, watery, alcoholic**

Type/types of food that shall NOT come into contact with the material:

**none**

## EU-Declaration of Conformity for Food Contact Materials

Duration and temperature of handling and storage when in contact with the food:

Simulant	Duration	Temperature
ethanol 95%	<b>3x240 hours</b>	<b>40° C</b>
Isooctane 3%	<b>3x48 hours</b>	<b>20° C</b>
acetic acid 3%	<b>3x240 hours</b>	<b>40° C</b>
ethanol 10%	<b>3x240 hours</b>	<b>40° C</b>
vegetable oil	<b>3x240 hours</b>	<b>40° C</b>

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