

## Product Specifications

KN\* | Revised September 2018



### The XDETECT® Catering Knife Range

Our range of professional quality catering knives are manufactured in Sheffield, England, a city with a rich steel and knife making heritage. Our knife blades are made from fully hardened, tempered stainless steel and are easy to clean.

Our handles are insert moulded from BST XDETECT, which will withstand dishwasher use and has the advantages of being detectable by metal detection and x-ray inspection systems. Blue handled detectable catering knives are kept in stock at BST, with other coloured knives manufactured to order. The wide range of XDETECT colours available means that your business can benefit from a high quality, colour co-ordinated, dual detectable and cost effective selection of professional knives.

By combining the latest BST detectable technology with specialist knife making expertise, we have created a very special series of professional knives that meet the needs of food processors across the globe.

The products detailed in this specification sheet represent our standard range of detectable knives. If you have a specific requirement then we will most likely be able to cater for your needs. We can supply a variety of bespoke knives to suit our customer needs, such as double handled knives and knives with a variety of finishes such as serrated or wavy edged blades (scalloped edge).

### Product Advantages:

- ✓ Fully detectable by in-line metal detection systems
- ✓ Fully detectable by in-line x-ray inspection systems
- ✓ 8 Bright handle colours for easy visual identification
- ✓ Strong, durable & shatter resistant handles
- ✓ Compliant with EU & FDA food contact legislation
- ✓ Hardened and tempered stainless steel blades
- ✓ Displays due diligence in the prevention of foreign body contamination
- ✓ Can be used as part of HACCP and BRC procedures








# BST DETECTABLE CATERING KNIVES

FEATURING XDETECT® DUAL DETECTABLE HANDLES

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Please note that handle colours other than blue are subject to a minimum order of 10 knives per product.






Knife Description	Blade Sizes	Blade Styles	Handle Colours	Product Code
 <p>BST Scoring Knife</p>	2" Blade	Standard Blade	Blue Red Green Yellow Black White Orange Pink	KN45060D
 <p>BST Mini Parer Knife</p>	3" Blade 4" Blade 3" Blade 4" Blade	Standard Blade Standard Blade Serrated Blade Serrated Blade	Blue Red Green Yellow Black White Orange Pink	KN44500D KN44507D KN64500D KN64507D
 <p>BST Vegetable Knife (Straight)</p>	3.5" Blade	Standard Blade Scalloped Blade	Blue Red Green Yellow Black White Orange Pink	KN44518D KN24519D
 <p>BST Vegetable Knife (Pointed)</p>	3.5" Blade	Standard Blade Scalloped Blade	Blue Red Green Yellow Black White Orange Pink	KN44516D KN24514D
 <p>BST Vegetable Knife</p>	3.5" Blade 4" Blade 3.5" Blade 4" Blade	Standard Blade Standard Blade Scalloped Blade Scalloped Blade	Blue Red Green Yellow Black White Orange Pink	KN44520D KN44530D KN24520D KN24530D



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Knife Description	Blade Sizes	Blade Styles	Handle Colours	Product Code
 <p>BST Vegetable Produce Knife</p>	<p>6" Blade</p> <p>6" Blade</p>	<p>Standard Blade</p> <p>Scalloped Blade</p>	<p>Blue</p> <p>Red</p> <p>Green</p> <p>Yellow</p> <p>Black</p> <p>White</p> <p>Orange</p> <p>Pink</p>	<p>KN44106D</p> <p>KN24106D</p>
 <p>BST Curved Boning Knife</p>	<p>5" Blade</p> <p>6" Blade</p>	<p>Standard Blade</p> <p>Standard Blade</p>	<p>Blue</p> <p>Red</p> <p>Green</p> <p>Yellow</p> <p>Black</p> <p>White</p> <p>Orange</p> <p>Pink</p>	<p>KN47515D</p> <p>KN47516D</p>
 <p>BST Narrow Boning Knife</p>	<p>5" Blade</p> <p>6" Blade</p>	<p>Standard Blade</p>	<p>Blue</p> <p>Red</p> <p>Green</p> <p>Yellow</p> <p>Black</p> <p>White</p> <p>Orange</p> <p>Pink</p>	<p>KN47507D</p> <p>KN47521D</p>
 <p>BST Regular Boning Knife</p>	<p>5" Blade</p> <p>6" Blade</p> <p>7" Blade</p>	<p>Standard Blade</p>	<p>Blue</p> <p>Red</p> <p>Green</p> <p>Yellow</p> <p>Black</p> <p>White</p> <p>Orange</p> <p>Pink</p>	<p>KN47509D</p> <p>KN47510D</p> <p>KN47511D</p>
 <p>BST Narrow Flexible Filleting Knife</p>	<p>5" Blade</p> <p>6" Blade</p>	<p>Standard</p>	<p>Blue</p> <p>Red</p> <p>Green</p> <p>Yellow</p> <p>Black</p> <p>White</p> <p>Orange</p> <p>Pink</p>	<p>KN47519D</p> <p>KN47520D</p>



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Knife Description	Blade Sizes	Blade Styles	Handle Colours	Product Code
 <p>BST Broad Flexible Filleting Knife</p>	6.5" Blade	Standard Blade	Blue Red Green Yellow Black White Orange Pink	KN47522D
 <p>BST Skinning/Siding Knife</p>	6" Blade 7" Blade	Standard Blade	Blue Red Green Yellow Black White Orange Pink	KN47500D KN47501D
 <p>BST Light Cooks Knife</p>	3" Blade 4" Blade 6" Blade 7" Blade 8" Blade	Standard Blade	Blue Red Green Yellow Black White Orange Pink	KN47643D KN47644D KN47646D KN47647D KN47648D
 <p>BST Cooks/Chefs Knife</p>	6.25" Blade 7.5" Blade 8.5" Blade 10" Blade 12" Blade	Standard Blade	Blue Red Green Yellow Black White Orange Pink	KN47656D KN47657D KN47658D KN47650D KN47652D
 <p>BST Broad Cooks Knife</p>	8" Blade 10" Blade	Standard	Blue Red Green Yellow Black White Orange Pink	KN47618D KN47610D



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Knife Description	Blade Sizes	Blade Styles	Handle Colours	Product Code
 <p>BST Dough Knife</p>	8" Blade	Standard Blade	Blue Red Green Yellow Black White Orange Pink	KN47858D
 <p>BST Narrow Scimitar Steak Knife</p>	8" Blade 10" Blade 12" Blade	Standard Blade	Blue Red Green Yellow Black White Orange Pink	KN47628D KN47620D KN47622D
 <p>BST Scimitar Butchers Knife</p>	6" Blade 7" Blade 8" Blade 9" Blade 10" Blade 11" Blade 12" Blade	Standard	Blue Red Green Yellow Black White Orange Pink	KN47606D KN47607D KN47608D KN47609D KN47600D KN47601D KN47602D
 <p>BST Bread Knife</p>	8" Blade	Scalloped	Blue Red Green Yellow Black White Orange Pink	KN13025D
 <p>BST Bagel Slicer Knife</p>	8" Blade 10" Blade	Serrated & Scalloped Blade	Blue Red Green Yellow Black White Orange Pink	KN24198D KN24190D



### Food Contact Status (EU)

Hereby we declare that the material XDETECT 2.0 in various colours is manufactured in line with the relevant requirements of 2023/2006/EC on good manufacturing practice (GMP) for materials and articles intended to come into contact with food.

The raw materials used in the manufacturing process of the above mentioned materials (XDETECT 2.0 in various colours) can be considered suitable for food contact applications in terms of compliance with European regulations. The raw materials used meet the relevant requirements of EU Framework Regulation 1935/2004 on materials and articles intended to come into contact with food.

All monomers, starting substances and additives used to manufacture these grades are listed in Commission Regulation (EU) No. 10 (2011) on plastic materials and articles intended to come into contact with food. Applicable restrictions on monomers, additives etc. (SML, QM) are available on request. The finished articles are required to meet the Overall Migration Limit (OML) of 10 mg/dm(sq) or 60 mg/kg food.

Colourants used are compliant with European Council Resolution AP(89) 1 on the use of colourants in plastic materials coming into contact with food.

XDETECT 2.0 (various colours) is compliant with Directive 1895/2005/EC on the restriction of use of certain epoxy derivatives (BADGE, BFDGE, NOGE), since the latter substances are not intentionally used in the manufacturing process of XDETECT 2.0.

BST Detectable Products hereby declare that articles manufactured from BST XDETECT are, according to EU regulations, authorised to come into direct contact with all types of foodstuffs at a maximum temperature of 40°C for a maximum time period of one hour.

### Food Contact Status (FDA)

The polypropylene base resin used in XDETECT 2.0 meets the FDA (Food and Drug Administration) requirements contained in the Code of Federal Regulations – latest revision (1/4-2011) - in 21 CFR 177.1520 (a) (3) (i) , (b) and (c) (3.1a).

At the same time this base resin grade meets the FDA criteria in 21 CFR 177.1520 for food contact applications, excluding cooking, listed under conditions of use C through H in 21 CFR 176.170 (c), Table 2., and can be used in contact with all food types as listed in 21 CFR 176.170 (c), Table 1. Also the mineral additives and the pigments used are GRAS (Generally Recognized As Safe) or are FDA cleared under specific FDA citations.

### Metal Detectability (FOR GUIDANCE ONLY)

BST XDETECT is an electromagnetically detectable and x-ray visible plastic compound. The metal detectability of this compound will vary based on, but not limited to the following factors:

- Detector Calibration Levels
- Food Product Type / Effect (E.g. Wet, Dry, Frozen, Liquid)
- Detector 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. Such a professional should be available by contacting the manufacturer of your metal detection system. XDETECT samples gave following test piece equivalent readings when tested through the geometric centre of an Anritsu KD8124AW coaxial metal detection system with a 95 x 450 mm aperture:



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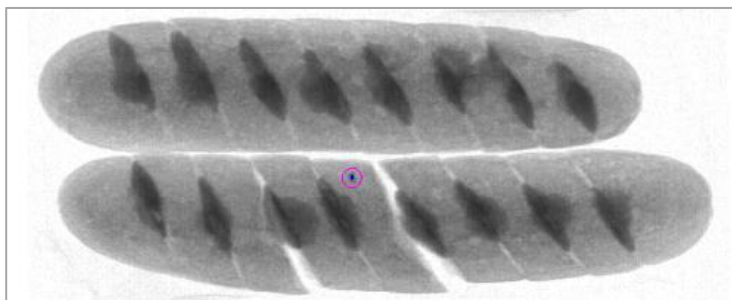
XDETECT Contaminant Size	Advised Minimum Ferrous Sensitivity for Detection
4.0 mm <sup>3</sup> Cube	2.0 mm FE
6.0 mm <sup>3</sup> Cube	2.5 mm FE
7.0 mm Ø Sphere	2.5 mm FE
8.0 mm <sup>3</sup> Cube	3.5 mm FE
11.0 mm Ø Sphere	4.0 mm FE

Although designed to be detected as a ferrous contaminant, XDETECT will also trigger smaller readings as a non-ferrous and stainless steel contaminant. Please note that the above information is for guidance only, and performance will vary.

## X-Ray Visibility (FOR GUIDANCE ONLY)

In contrast to metal detection, x-ray visibility is determined by material density. For this reason, XDETECT contains an additional, evenly dispersed, food safe, high density additive.

Based on our experience and testing, positive readings should be consistent for XDETECT fragments as small as 5mm<sup>3</sup>. X-ray detection performance will be reduced when small fragments are buried in deeper, denser products. **Detection will depend on product type and density.** This screenshot shows a 5mm<sup>3</sup> XDETECT fragment through a popular x-ray inspection system, inside a packaged garlic bread product.



We highly recommend that all our products be thoroughly tested on your x-ray inspection 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. Such a professional should be available by contacting the manufacturer of your x-ray inspection 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. © 2017 BS Teasdale & Son Ltd. All Content, Data & Images are owned by BS Teasdale & Son Ltd and are protected by international copyright law.



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