

# BST DETECTABLE CATERING KNIVES

FEATURING XDETECT® DUAL DETECTABLE HANDLES

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## Product Specifications

### 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








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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                                 |
|---|--|--|--|--|
|    | 3" Blade   | Standard Blade   | Blue<br>Red<br>Green<br>Yellow<br>Black<br>White<br>Orange<br>Pink | KN45060D                                     |
|   | 3" Blade<br>4" Blade<br>3" Blade<br>4" Blade     | Standard Blade<br>Standard Blade<br>Serrated Blade<br>Serrated Blade   | Blue<br>Red<br>Green<br>Yellow<br>Black<br>White<br>Orange<br>Pink | KN44500D<br>KN44507D<br>KN64500D<br>KN64507D |
|  | 3.5" Blade                                       | Standard Blade<br>Scalloped Blade                                      | Blue<br>Red<br>Green<br>Yellow<br>Black<br>White<br>Orange<br>Pink | KN44518D<br>KN24519D                         |
|  | 3.5" Blade                                       | Standard Blade<br>Scalloped Blade                                      | Blue<br>Red<br>Green<br>Yellow<br>Black<br>White<br>Orange<br>Pink | KN44516D<br>KN24514D                         |
|  | 3.5" Blade<br>4" Blade<br>3.5" Blade<br>4" Blade | Standard Blade<br>Standard Blade<br>Scalloped Blade<br>Scalloped Blade | Blue<br>Red<br>Green<br>Yellow<br>Black<br>White<br>Orange<br>Pink | KN44520D<br>KN44530D<br>KN24520D<br>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   |
|---|---|----------------|--|--|
| BST Broad Flexible Filleting Knife<br> | 6.5" Blade  | Standard Blade | Blue<br>Red<br>Green<br>Yellow<br>Black<br>White<br>Orange<br>Pink | KN47522D   |
| BST Skinning/Siding Knife<br>          | 6" Blade<br>7" Blade  | Standard Blade | Blue<br>Red<br>Green<br>Yellow<br>Black<br>White<br>Orange<br>Pink | KN47500D<br>KN47501D                                     |
| BST Light Cooks Knife<br>            | 3" Blade<br>4" Blade<br>6" Blade<br>7" Blade<br>8" Blade          | Standard Blade | Blue<br>Red<br>Green<br>Yellow<br>Black<br>White<br>Orange<br>Pink | KN47643D<br>KN47644D<br>KN47646D<br>KN47647D<br>KN47648D |
| BST Cooks/Chefs Knife<br>            | 6.25" Blade<br>7.5" Blade<br>8.5" Blade<br>10" Blade<br>12" Blade | Standard Blade | Blue<br>Red<br>Green<br>Yellow<br>Black<br>White<br>Orange<br>Pink | KN47656D<br>KN47657D<br>KN47658D<br>KN47650D<br>KN47652D |
| BST Broad Cooks Knife<br>            | 8" Blade<br>10" Blade   | Standard       | Blue<br>Red<br>Green<br>Yellow<br>Black<br>White<br>Orange<br>Pink | KN47618D<br>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<br>Red<br>Green<br>Yellow<br>Black<br>White<br>Orange<br>Pink | KN47858D   |
|  <p>BST Narrow Scimitar Steak Knife</p> | 8" Blade<br>10" Blade<br>12" Blade  | Standard Blade             | Blue<br>Red<br>Green<br>Yellow<br>Black<br>White<br>Orange<br>Pink | KN47628D<br>KN47620D<br>KN47622D   |
|  <p>BST Scimitar Butchers Knife</p>   | 6" Blade<br>7" Blade<br>8" Blade<br>9" Blade<br>10" Blade<br>11" Blade<br>12" Blade | Standard                   | Blue<br>Red<br>Green<br>Yellow<br>Black<br>White<br>Orange<br>Pink | KN47606D<br>KN47607D<br>KN47608D<br>KN47609D<br>KN47600D<br>KN47601D<br>KN47602D |
|  <p>BST Bread Knife</p>               | 8" Blade  | Scalloped                  | Blue<br>Red<br>Green<br>Yellow<br>Black<br>White<br>Orange<br>Pink | KN13025D   |
|  <p>BST Bagel Slicer Knife</p>        | 8" Blade<br>10" Blade   | Serrated & Scalloped Blade | Blue<br>Red<br>Green<br>Yellow<br>Black<br>White<br>Orange<br>Pink | KN24198D<br>KN24190D   |





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## Food Contact Status

Hereby we declare that the material XDETECT 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 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 as amended up to 202/2014/EC 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<sup>2</sup> 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 (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.

The following overall migration results for XDETECT sample plaques were obtained using a UKAS accredited laboratory, with the full report available upon request.

## Overall migration according to EU Commission Regulation (EU) No. 10 (2011) on plastic materials and articles intended to come into contact with food:

| Method        | Simulant A (10% v/v Ethanol)<br>(2 Hours @ 70°C) | Simulant B (3% w/v Acetic Acid)<br>(2 Hours @ 70°C) | Simulant C (Olive Oil)<br>(2 Hours @ 70°C) |
|---------------|--|---|--|
| Replicate #1  | 0.5 mg/dm <sup>2</sup>                           | 0.1 mg/dm <sup>2</sup>                              | 2.6 mg/dm <sup>2</sup>                     |
| Replicate #2  | 0.7 mg/dm <sup>2</sup>                           | 0.0 mg/dm <sup>2</sup>                              | 2.9 mg/dm <sup>2</sup>                     |
| Replicate #3  | 0.8 mg/dm <sup>2</sup>                           | 0.2 mg/dm <sup>2</sup>                              | 3.3 mg/dm <sup>2</sup>                     |
| Replicate #4  | -  | -   | 2.7 mg/dm <sup>2</sup>                     |
| Mean Result   | 0.7 mg/dm <sup>2</sup>                           | 0.1 mg/dm <sup>2</sup>                              | 2.9 mg/dm <sup>2</sup>                     |
| EU Limit      | 10.0 mg/dm <sup>2</sup>                          | 10.0 mg/dm <sup>2</sup>                             | 10.0 mg/dm <sup>2</sup>                    |
| EU Compliance | COMPLIANT  | COMPLIANT   | COMPLIANT                                  |

## Specific Migrations according to EU Commission Regulation (EU) No. 10 (2011) on plastic materials and articles intended to come into contact with food:

| Substance                       | Test Simulant  | Test Temperature | Time   | EU Limit   | Result    | EU Compliance |
|---------------------------------|----------------|------------------|--------|------------|-----------|---------------|
| Barium                          | 3% Acetic Acid | 40°C             | 1 Hour | 1000 µg/kg | 146 µg/kg | COMPLIANT     |
| Bis(2-ethylhexyl)phthalate DEHP | Olive Oil      | 40°C             | 1 Hour | 1500 µg/kg | -         | COMPLIANT     |
| Bis(n-butyl)phthalate DBP       | Olive Oil      | 40°C             | 1 Hour | 300 µg/kg  | -         | COMPLIANT     |

## Statement of EU Food Contact Compliance

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.

## Statement of USA Food Contact Compliance

The polypropylene base resin used in XDETECT 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.



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## 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:

| 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   |

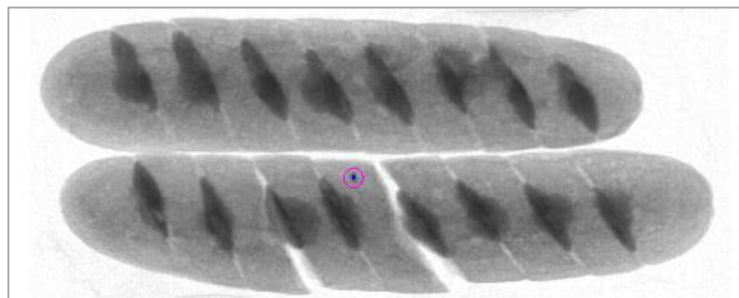


Although designed to be detected as a ferrous contaminant, XDETECT will also trigger smaller readings as a non-ferrous and stainless steel contaminant. Please note that the above information is for guidance only, and performance will vary.

## 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. © 2014 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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