

DETECTAMET

Technical Data Sheet

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600

Professional Knives



Technical Data Sheet Applicable To:

600-T039-S401-P0*	Professional Vegetable Blunt End 6" (All Colours)
600-T046-S071-P0*	Professional Wavy Edge Slicer 8" (All Colours)
600-T046-S072-P0*	Professional Wavy Edge Slicer 10" (All Colours)
600-T046-S473-P0*	Professional Wavy Edge Slicer 12" (All Colours)
600-T047-S072-P0*	Professional Cooks Knife 10" (All Colours)
600-T047-S075-P0*	Professional Cooks Knife 12" (All Colours)
600-T047-S237-P0*	Professional Cooks Knife 8.5" (All Colours)
600-T047-S456-P0*	Professional Cooks Knife 8.5" (All Colours)
600-T047-S473-P0*	Professional Cooks Knife 12" (All Colours)
600-T047-S492-P0*	Professional Cooks Knife 7" (All Colours)
600-T047-S877-P0*	Professional Cooks Knife 6.25" (All Colours)
600-T047-S878-P0*	Professional Cooks Knife 7.5" (All Colours)
600-T048-S072-P0*	Professional Butchers Knife 10" (All Colours)
600-T048-S473-P0*	Professional Butchers Knife 12" (All Colours)
600-T049-S071-P0*	Professional Counter Knife 8" (All Colours)

600-T050-S401-P0*	Professional Curved Boning Knife 6" (All Colours)
600-T051-S071-P0*	Professional Palette Knife 8" (All Colours)
600-T051-S072-P0*	Professional Palette Knife 10" (All Colours)
600-T051-S076-P0*	Professional Palette Knife 300mm (All Colours)
600-T051-S105-P0*	Professional Palette Knife 4" (All Colours)
600-T051-S473-P0*	Professional Palette Knife 6" (All Colours)
600-T051-S473-P0*	Professional Palette Knife 12" (All Colours)
600-T051-S493-P0*	Professional Palette Knife 7" (All Colours)
600-T051-S580-P0*	Professional Palette Knife 14" (All Colours)
600-T052-S401-P0*	Professional Boning Knife 6" (All Colours)
600-T052-S443-P0*	Professional Boning Knife 5" (All Colours)
600-T052-S492-P0*	Professional Boning Knife 7" (All Colours)
600-T053-S070-P01	Professional Broad Flex Filleter Knife 6.5" (All Colours)
600-T054-S068-P0*	Professional Vegetable Knife 4" (All Colours)
600-T054-S401-P0*	Professional Vegetable Knife 6" (All Colours)
600-T054-S480-P0*	Professional Vegetable Knife 3.5" (All Colours)
600-T054-S668-P01	Professional Vegetable Knife 3.5" Handle with Hole (All Colours)
600-T055-S072-P0*	Professional Sandwich/Pastry Knife 10" (All Colours)
600-T056-S033-P0*	Professional Pairing Knife 14L (All Colours)
600-T056-S068-P0*	Professional Pairing Knife 4" (All Colours)
600-T056-S423-P0*	Professional Pairing Knife 3" (All Colours)
600-T057-S443-P0*	Professional Narrow Flex Fillet Knife 5" (All Colours)
600-T058-S054-P0*	Professional Ham/Salmon Slicer 12" (All Colours)
600-T058-S959-P0*	Professional Salmon Slicer 10" (All Colours)
600-T059-S480-P0*	Professional Veg Knife Round Blade at Tip 3.5" (All Colours)
600-T066-S068-P0*	Professional Veg Knife Scalloped Edge 4" (All Colours)
600-T066-S480-P0*	Professional Veg Knife Scalloped Edge 3.5" (All Colours)
600-T067-S480-P0*	Professional Veg Knife Straight Tip 3.5" (All Colours)
600-T082-S442-P0*	Professional Griddle Scraper 5" (All Colours)
600-T083-S425-P0*	Professional Scoring Knife 2.5" (All Colours)
600-T084-S071-P0*	Professional Dough Knife 8" (All Colours)
600-T085-S240-P0*	Professional Turning Knife Standard (All Colours)
600-T086-S068-P0*	Professional Flexi Palette Knife 4" (All Colours)
600-T086-S401-P0*	Professional Palette Knife 6" (All Colours)
600-T086-S492-P0*	Professional Flexi Palette Knife 7" (All Colours)

600-T087-S240-P0*	Professional Tomato Knife Standard (All Colours)
600-T144-S059-P0*	Professional Ergo Butcher Knife 6" Scallop Edge (All Colours)
600-T144-S401-P0*	Professional Ergo Butcher Knife 6" (All Colours)
600-T180-S423-P0*	Professional Mini Pairing Knife 3" (All Colours)
600-T261-S443-P0*	Professional Kitchen Knife Scallop Edged 5" (All Colours)
600-T262-S480-P0*	Professional Sandwich Spreader (Flexible) 3.5" (All Colours)
600-T263-S068-P0*	Professional Light Cooks Knife 4" (All Colours)
600-T264-S442-P0*	Professional Kitchen knife Plain Edged 5" (All Colours)
600-T265-S480-P0*	Professional Vegetable Knife Pointed 3.5" (All Colours)
600-T270-S480-P0*	Professional Vegetable knife Straight Blade 3.5" (All Colours)
600-S270-S668-P0*	Professional Vegetable Knife Straight Blade 3.5" With hole (All Colours)
600-T271-S068-P0*	Professional Shoe Knife 4" (All Colours)
600-T392-S473-P0*	Professional Straight Back Butcher Knife 12" (All Colours)
600-T402-S425-P0*	Professional Scoring Knife Ergo Handle 2.5" (All Colours)
600-T403-S068-P0*	Professional Vegetable Knife Serrated 4" (All Colours)
600-T403-S480-P0*	Professional Vegetable Knife Serrated 3.5" (All Colours)
600-T420-S071-P0*	Professional Beef Slicer 8" (All Colours)
600-T424-S580-P0*	Professional Sharpening Steel 14" (All Colours)
600-T434-S632-P0*	Professional SF20 Knife Small Handle with Hole (All Colours)
600-T454-S072-P0*	Professional Bagel Knife 10" (All Colours)
600-T463-S068-P0*	Professional Vegetable Knife Wavy Edge 4" (All Colours)
600-T503-S423-P0*	Professional Serrated Pairing Knife 3" (All Colours)
600-T525-S068-P0*	Professional Vegetable Knife Ergo Handle 4" (All Colours)
600-T529-S071-P0*	Professional Veg Produce Knife Plain Edge 8" (All Colours)
600-T550-S071-P0*	Professional Serrated Knife 8" (All Colours)
600-T591-1115-P0*	Professional Double Handle Knife 15" (All Colours)

Material and Compliance information:

The above is manufactured using pigments which are in accordance with: -

- European Resolution AP (89) 1
- Recommendation IX of the BfR for colouring plastics
- EN71-3 Toy regulation
- EU regulation EU No 2019/1381 amending Regulation EU No 1935/2004
- Is based on a polymer carrier that is compliant with: -
- EU regulation EU No 2020/1245 amending and correcting Regulation (EU) No 10/2011
- EU regulation EU No 2019/1381 amending Regulation EU No 1935/2004
- Has been produced according to Regulation 2023/2006/EC on good manufacturing practice for materials and articles intended to come into contact with food, applicable to plastic raw materials.

This compliance statement is based on information supplied by the polymer and pigment manufacturers, migration testing according to Regulation 10/2011, migration modelling and quality control systems in place at Detectamet.

REACH – No substances of very high concern (SVHC) above the 0.1% weight (w/w) threshold limit are present in the materials.

Regulations and Standards

We confirm that the above-mentioned products are suitable for use in contact with all food types and are in conformity with the applicable requirements of the following regulations and standards:

- Regulation (EC) no. 1935/2004 on Materials and Articles intended to come into contact with food.
- Commission Regulation (EU) No 10/2011 on Plastic materials intended to come into contact with food including it's updates Regulation 1282/2011 and Regulation 1183/2012.
- Regulation (EC) No. 2023/2006 on Good Manufacturing Practice for materials and articles intended to come into contact with food.
- Council of Europe Resolution AP 89/1 on the use of Colorants in Plastic Materials coming into contact with food.
- US FDA 21 CFR 177.1520 (Olefin polymers) with colorants and additives cleared for use through listing in 178.3297 (Colorants for polymers), 178/2010 (antioxidants and/or stabilisers for polymers, or other respective parts of the FDA regulations)

Migration test data obtained under short term-repeat use test condition (6dm2/kg food) has demonstrated that levels of overall migration and specific migration of additives from these products will not exceed the legal limits with all food types.

Test Simulants	Food Types	Testing Condition
A-C, D1, D2 of Regulation No. 10/2011 for Plastic Materials and Articles in contact with food.	All dry, aqueous, acidic, alcoholic and fatty foods	2 hours at 70c, Repeat use. Test OM3 of regulation 10/2011

Dual-use food additives may be present but any migration into food will be minimal. This compliance statement is based on information supplied by the polymer and pigment manufacturers, migration testing according to Regulation 10/2011, migration modelling and quality control systems in place at Detectamet.

General Information:

Maximum use temperature: 100°C (212°F)

Maximum wash temperature: 121°C (249.8°F)

Maximum use temperature: Do not store at deep freeze temperatures prior to use.

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