

# Metal Detectable Meat/Cheese Marker

Part Number: MCPEN



**Product Description:** The body & cap of our Detectable 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 and x-ray detection systems. The Detectable 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 Advantages:**
- Detectable by industry standard in-line metal detection systems
  - Detectable by industry standard x-ray inspection systems
  - Contains ingredients only classified as suitable for human consumption
  - Approved for use by the UK Meat and Livestock Commission
  - Conforms to appropriate EU legislation including EU regulation 94/36/EEC

**Body Color:** Blue  
**Ink Color:** Dark Brown (Dependent upon surface)  
**Pack Size:** 10

**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.

**Ink Properties:**  
**Property**

<b>Property</b>	<b>Value</b>
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



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### **Food Contact Status (EU) HDPE Material**

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

### **Food Contact Status (FDA) HDPE Material**

The polypropylene base resin used in HDPE 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.

### **Food Contact Status LLDPE Material**

The raw materials used in the manufacturing process of LLDPE are compliant with the Commission Regulation (EU) No. 10/2011 on plastic materials intended to come in to contact with food including its amendments. Under FDA regulations, the listed material is confirmed as generally recognized as safe (GRAS).

### **Detectability**

The body, cap and plug of our markers are manufactured from detectable polymers. These polymers contain evenly dispersed non-toxic detectable additives, making the material detectable by correctly calibrated metal detection systems and x-ray inspection systems.

Metal 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 Detectapro recommend 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.

### **ISO Standards**

Detectapro Products are certified in accordance with ISO 9001-2015



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