Technical Data Sheet

800-CT08 – Metal Detectable Cable Ties (Stainless Steel Lock)

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This Technical Data Sheet is applicable to the following product reference numbers:

800-CT08-S139-X39 - Cable Ties Polyprop St/St 92 x 2.4mm Pack of 100
800-CT08-S117-X39 - Cable Ties Polyprop St/St 186 x 4.8mm Pack of 100
800-CT08-S122-X39 - Cable Ties Polyprop St/St 340 x 7.0mm Pack of 100
800-CT08-S123-X39 - Cable Ties Polyprop St/St 360 x 4.8mm Pack of 100

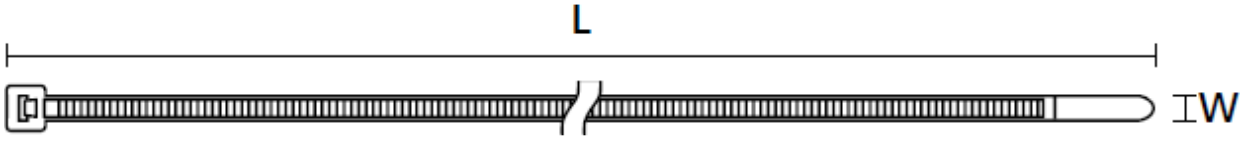
Detectable Cable Ties for Food Industry Usage

Detectable Cable Tie, Bright Blue Polypropylene for Temperatures up to 85 Degrees Celsius for Indoor Applications, Length 186mm, Width of 4.6mm, Thickness of 1.1mm (0.043 Inch), Tensile Strength Rating of 135 Newtons.

The materials used are compliant to the FDA regulation, which means they are intended for use in proximity to food processing, handling and packing operations.

Features and benefits

- Can support quality assurance in the production of food stuffs, for example HACCP
- Blue colour for easy visual
- Greatly reduces risk of contamination
- Magnetic detectable (detection level depending on specific application and equipment)
- Lock Type Stainless Steel Barb
- Tensile Strength 30lb
- Thickness 1.1 mm



Material Specification and Compliance Overview

The raw materials to produce those cable ties and accessories consist of indirect food additives and meets the compositional requirements for food contact.

Component	Regulation	Title	FDA Part
Propylene Polymer Portion	21 CFR 177.1520	Olefin Polymers	Indirect Food Additives: Polymers
	21 CFR 175.105	Adhesives	Indirect Food Additives: Adhesives & Components of Coatings
	21 CFR 176.170	Components of Paper & Paperboard in Contact with Aqueous & Fatty Foods	Indirect Food Additives: Paper & Paperboard Components
	21 CFR 177.2600	Rubber Articles In- tended for Repeated Use	Indirect Food Additives: Polymers
Steel Portion	21 CFR 184.1375	Iron, Elemental	Direct Food Substances Affirmed as Generally Recognized as Safe
Colorant portion	21 CFR 178.3297	Colorants for Polymers	Indirect Food Additives: Adjuvants, Production Aids, & Sanitizers
Antioxidant portion	21 CFR 177.1680	Polyurethane resins	Indirect Food Additives: Polymers
	21 CFR 177.2470	Polyoxymethylene Copolymers	
	21 CFE 177.2480	Polyoxymethylene Homopolymer	Indirect Food Additives: Polymers
	21 CFR 175.300	Resinous & Polymeric Coatings	Indirect Food Additives: Adhesives and Components of Coatings
	21 CFR 178.2010	Antioxidants and/or Stabilizers for Polymers	Indirect Food Additives: Adjuvants, Production Aids, & Sanitizers
	21 CFR 178.3570	Lubricants with Inci- dental Food Contact	
	21 CFR 178.3910	Surface Lubricants Used in the Manufac- ture of Metallic Arti- cles	

Migration Testing

The materials that comprise High Performance Detectable Nylon and Detectable Polypropylene (PDT) Cable Ties and Accessories comply with the above sections of US FDA Regulation 21CFR and are appropriate for use in indirect food contact applications.

The results give evidence that the tested sample is suitable for long term contact with fatty foodstuffs, at room temperature or below all monomers and other starting substances.

Simulants and test conditions were following the European Regulation No 10/2011 and amendments, contact methods were based on EN 1186-1 and EN 1186-4.

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