



DETECTABLE MEAT MARKER

SAFE MARKING FOR EDIBLE PRODUCTS



Product Description:

The body and cap of our DetectaMeat & Cheese Markers are made from high-density polyethylene with a non-toxic, metal-detectable additive. This material is detectable by properly calibrated in-line metal and x-ray detection systems.

The DetectaMeat & Cheese Marker features an acrylic bullet-style nib and uses ink specifically designed and 100% safe for writing on carcasses, meat cuts, cheese, and other animal products. The ink contains only ingredients suitable for human consumption.

Advantages

- Highly visible bright blue body color for easy visual identification
- Contains ingredients only classified as suitable for human consumption
- Approved for use by the UK Meat and Livestock Commission
- Compliant with EU & FDA food contact legislation, including mandatory EU migration test standards
- Can be used as part of HACCP and BRC procedures
- Displays due diligence in the prevention of foreign body contamination

Housing Material
HDPE

Pack Quantity
10

Pack Weight
7.05 oz.

Nib Material
Polyester

Nib Style
Bullet Tip

Body Colors Available
■ Blue

Ink Colors Available
■ Dark Brown

Ink Specs

Water
Ethyl Alcohol
Glucose Syrup
Glycerol (E422)
Polysorbate 20 (E432)
Brown HT (E155)
Sodium Benzoate (E211)
Soluble In Water
204°F Boiling Point
37°F Freezing Point

Commodity Code
96082000

Item Number
D1015BR



TESTING RESULTS

FDA Food Contact Status

Our Detectable Polypropylene Co-Polymer complies with FDA regulations for food contact applications as outlined in 21 CFR 177.1520 (a)(3)(i), (b), and (c)(3.1a). It is approved for use with all food types under conditions of use C through H (21 CFR 176.170(c), Table 2), excluding cooking applications.

Additionally, all mineral additives and pigments used are either GRAS (Generally Recognized As Safe) or FDA-approved under specific regulations.

EU Food Contact Status

The Detectable Polypropylene Co-Polymer 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.

X-Ray Visibility

X-ray visibility depends on material density, so our Detectable Polypropylene includes a food-safe, high-density additive for improved detection. Testing shows consistent positive readings for whole pens and fragments as small as 5mm, though detection may be reduced when fragments are buried in denser products. Performance varies by product type and density, so we recommend professional testing and potential recalibration of x-ray inspection systems to ensure reliable detection.

Metal Detectability

Our Detectable Polypropylene Co-Polymer is an electromagnetically detectable and x-ray visible plastic, with a stainless steel ink cartridge. Metal detectability varies based on factors such as calibration levels, product type, aperture dimensions, and orientation, with the “orientation effect” influencing detection sensitivity. Our testing used a worst-case scenario approach, equating pen components to ferrous ball test piece equivalents for calibration ease. As metal detector sensitivity varies, BSC recommends professional testing and potential recalibration of detection systems to ensure reliable performance. UKAS-accredited test pieces are available for purchase.

Additional Details

✓ Kosher ✓ Halal