



BST J800 DetectaPen® | J800*



The DetectaPen® Range

BST DetectaPens® are industry renowned as the highest quality choice of stationery for use in hygiene critical food processing environments. Every feature of the pen is designed with the food industry in mind, resulting in a truly unique set of properties designed to minimise contamination risks and improve food safety.

The BST DetectaPen® range is manufactured using our flagship XDETECT® plastic compound - optimised for metal and x-ray detection in the food and pharmaceutical industries. Our DetectaPen® range also incorporates silver ion antibacterial technology, which is effective against E-Coli, MRSA & Salmonella. All materials used in the construction of our pens feature extensive food contact approvals including FDA, EU and Japanese compliance, with full documentation including migration test data. The BST DetectaPens® are also Kosher and Halal certified.

Our iconic retractable DetectaPen® design features a spring free mechanism with no detachable parts. All our DetectaPen® designs feature minimal germs traps and are ergonomically designed making them easy to hold, so less likely to be dropped.

All BST DetectaPens® are available with or without a dual detectable clip. The clip is moulded in to the pen making it near impossible to snap off without the use of tools. They all feature high quality metal, fully detectable ink cartridges, further adding to the detectability of the pen. The DetectaPen® range is manufactured at the BST HQ in Doncaster, UK, where we assemble over 1.5 million units per year, destined for food manufacturers across the globe.

Product Description

The J800 is BST's original and best-selling retractable DetectaPen®. The J800 features a high quality stainless steel bodied ink cartridge with an estimated write out length of 9,000 metres (EWIMA) and a 1mm ball point nib. They also comply with DIN ISO 12757-2 and REACH Regulation EX/1907/2006. The J800 is designed for use in food processing environments with an ambient temperature (5°C ~ 30°C).

The XDETECT® pen housing is metal detectable, x-ray visible and incorporates antibacterial technology. The high quality stainless steel ink cartridge further adds to the detectability of the pen.

DetectaPen® Range Advantages

- ✓ Detectable by in-line metal detection systems & x-ray inspection systems
- ✓ Incorporates antibacterial technology to protect against pathogenic germs and moulds
- ✓ Available in up to 9 bold colours for easy visual identification (Varies per model)
- ✓ The ink complies with ISO 12757-1 for general use and ISO 12757-2 for documentary use
- ✓ Available featuring a lanyard attachment loop instead of a clip. (Blue Only)
- ✓ Strong, durable, shatter resistant & chemically resistant material
- ✓ Compliant with EU & FDA food contact legislation, including mandatory EU migration test standards
- ✓ Available in a variety of body colours and ink colours to suit specific requirements
- ✓ Can be used as part of HACCP and BRC procedures
- ✓ Displays due diligence in the prevention of foreign body contamination

Product and Packaging Information

J800 With Clip	J800**	Housing Material	BST XDETECT®
J800 Without Clip	J810**	Cartridge	Stainless Steel
Pack Size	25	Cartridge End Plug	Detectable POM
Pack Weight	0.45kg	Write Out Length	9,000m +/- 30%
Body Colour(s)	B,R,G,Y,W,K,OR,PN,P	Detectability	Metal & X-Ray Visible
Ink Colour(s)	B,K,R,G	Country Of Origin	Britain
AntiBacterial	Yes	Commodity Code	96081010

Ink Specification

- ✓ Temperature Range 5 ~ 30°C
- ✓ Unpressurised ink
- ✓ ISO 12575 - 2 DOC G2
- ✓ ISO 12575 - 2 DOC H
- ✓ ISO 12575 - 2 G2
- ✓ ISO 12575 - 2 DOC A2
- ✓ ISO 12575 - 1 A M
- ✓ TSCA Listed (USA)
- ✓ ISO 12757 - 1
- ✓ ISO 12757 - 2
- ✓ Conforms to REACH standards

Safety Certificates / Approvals

FDA Approved	Kosher Certified	Made In Britain
EU Compliant	BRCGS Compliant	ISO 9001:2015



Food Contact Status (EU)

Hereby we declare that the material XDETECT® in various colours is manufactured in line with the relevant requirements of 2023/2006/EC as amended by Commission Regulation (EC) 282/2008, 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® 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.

All monomers, starting substances and additives used to manufacture these grades are listed in Commission Regulation (EU) No. 10/2011 as

amended by (EU) 321/2011, (EU) 1282/2011, (EU) 1183/2012, (EU) 202/2014, (EU) 2015/174, (EU) 2016/1416, (EU) 2017/752, (EU) 2018/79, (EU) 2018/213, (EU) 2018/831, (EU) 2019/37, (EU)2019/1338, and (EU) 2020/1245 respectively, related to Plastic Materials and Articles intended to come into contact with foodstuffs.

Colourants used are compliant with European Council Resolution AP(89) 1 on the use of colourants in plastic materials coming into contact with food, and also with German BfR Recommendations (IX).

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.

Food Contact Status (FDA)

The polypropylene base resin used in XDETECT® meets the FDA (Food and Drug Administration) requirements contained in the Code of Federal Regulations 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 (Japan)

The base resin (PP copolymer) used in the manufacturing process of the above mentioned compounds is listed in the Positive List of Base Polymers (Table 1). The additives used in the manufacturing process of the PP-C resin are listed in the Positive List of Additives (Table 2) authorised for use in this base resin.

ISO Standards

This ink conforms with ISO 12757-2. For documentary use, to assure the legibility of lettering and for the handling and storage of documents during long periods of time. Testing of light resistance to a minimum of 5 years.

Animal Derivatives

To the best of our knowledge there are no ingredients in the formulation of this material that is of animal origin. As such, this material should not pass on any animal derived disease like BSE (Bovine Spongiform Encephalopathy) or other TSE (Transmissible Spongiform Encephalopathy).

Migration Testing

The following overall migration results for XDETECT® were obtained using a UKAS accredited laboratory, with overall migration simulants and conditions as detailed in EU Regulation No 10/2011 as amended, on plastic materials and articles intended to come into contact with food.

Sample: PP-C-2013/393

Test conditions: Simulants A, B and 95%v/v ethanol: 10 days at 40°C. Iso-octane: 2 days at 20°C

Method	EN-1186-3 Migration into 10% v/v Ethanol (Simulant A)	EN-1186-3 Migration into 3% w/v Acetic Acid (Simulant B)	EN-1186-14§ Migration into Iso-octane (Substitute test)	EN-1186-14§ Migration into 95% Ethanol (Substitute test)
Replicate #1	0.2 mg/dm ²	0.5 mg/dm ²	19.4 mg/dm ²	0.8 mg/dm ²
Replicate #2	0.3 mg/dm ²	0.5 mg/dm ²	21.0 mg/dm ²	0.9 mg/dm ²
Replicate #3	0.0 mg/dm ²	0.3 mg/dm ²	20.8 mg/dm ²	0.6 mg/dm ²
Mean Result	0.2 mg/dm ²	0.4 mg/dm ²	20.4 mg/dm ²	0.8 mg/dm ²
EU Limit	10.0 mg/dm ²	10.0 mg/dm ²	#20.0 mg/dm ²	10.0 mg/dm ²
Tolerance			#6.0 mg/dm ²	

#Limit and tolerance are quoted after the application of a fatty food reduction factor of 2 as quoted in EU Regulation 10/2011. To summarise the overall migration test results, the PP-C-2013/393 complies with the overall migration requirements given in EU Regulation 10/2011, as amended, with regards to use with all non-fatty foods, aqueous foods and fatty foods that require a reduction factor of 2 (or greater), as given in EU regulation 10/2011, as amended.

Metal Detectability Testing & Results

BST DetectaPens® are made using XDETECT®, an electromagnetically detectable and x-ray visible plastic compound. Within the pen housing is a stainless steel ink cartridge. The metal detectability of this product will vary based on, but not limited to:

- Calibration Levels
- Product Type (E.g. Wet, Dry, Frozen, Liquid)
- Aperture Dimensions
- Orientation

Orientation is a highly influential factor for the metal detectability of a contaminant that is non spherical, i.e. it will be easier to detect the contaminant when passing in one orientation compared to another - this is known as the orientation effect. During testing

of the BST DetectaPen® we used a worst case scenario which is through the geometric centre of the aperture and in the worst case orientation. We used a piece of form and set it up in the machine as the main product (H), in order to pass the contaminant on top. The product (H) has been set up in the IQ4H 100mm aperture height metal detector (image 01 indicates the version of the software used) at 25 m/min belt speed. Please note, the following results are applicable only to the product (H) or similar and that detection performances vary with the main product and packaging type.



Image 01

(Product H)

Metal Detectability Testing & Results Cont.

Machine Settings:

Belt Speed	Head Gain Settings	Frequency	Threshold	Phase Angle
25 m/min	I Gain = Low Q Gain = Max RF Gain = Med Head Drive - Max	625kHz	100	121.7

Product passes through the centre of the aperture:



(Length 150mm Width 50mm Height 20mm)



(Product C)

Please refer to the below table for results of the full product sample and the smallest piece detected an signals:

Complete Product	Reject Signals	Samllest Piece Detected	Reject Signals
J800 DetectaPen (Product C)	I / Q Saturated (Very Good Reject Signals)	5mm in length and width	1000-1200

X-Ray Visibility Testing & Results

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 both for whole pens and XDETECT® fragments as small as 3mm. X-ray detection performance will be reduced when small fragments are buried in deeper, denser products - detection will depend on product type and density. 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.

We calibrated and set up the product (G) as the main product, in order to pass the contaminant on the top, to see whether we were able to detect it. The product (G) has been set up in the X5 Mark IV Space Saver machine with the standard lightweight curtains and equipped with a 4.0mm diode detector set to FINE AAT at 25 m/min belt speed. Please see the following page for the machine settings and results.



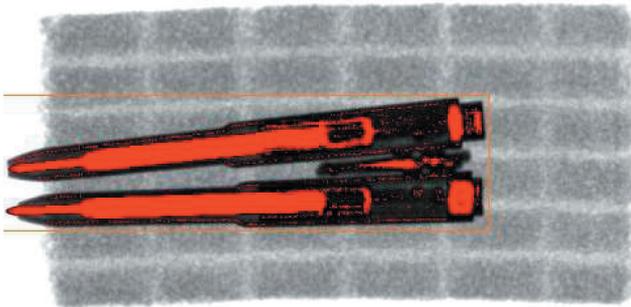
(Product G)

X-Ray Visibility Testing & Results Cont.

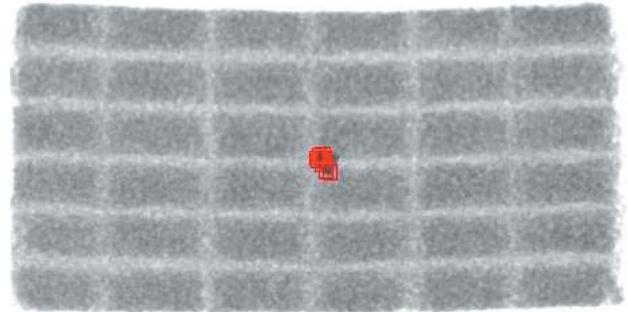
Machine Settings:

Scan Settings	Image Processing	Basic	Explorer
CalKV = 4.0 CalMA = 2.0 RunKV = 40 RunMA = 2.0 Gain = High Sensitivity = High Belt Speed = 25 m/min	Gamma = 80 Lower Range = 10 Upper Range = 90	Auto Learn	Auto Learn

Please refer to the below images for results of the full product sample and the smallest peice detected:



Complete J800 DetectaPen (Product C)
Length 150mm Width 50mm Height 20mm



The smallest piece detected from Product C is 3mm

Please note that the pen clip cannot be detached from the pen without extreme force or the use of tools. Generally speaking, the only circumstances where by such a small pen component could be introduced to food product would be through deliberate action or the pen going through an extreme process such as crushing, blending, mincing etc.

All of the above results are based on our own testing, and is supplied purely for customer convenience. Different detector systems will feature different sensitivity settings, as well as settings for different product types (E.g. Wet, Dry, Frozen, Liquid).

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 re-calibrated in order to reliably detect this product. Such a professional should be available by contacting the manufacturer of your metal detection system.

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. © 2023 BS Teasdale & Son Ltd. All Content, Data & Images are owned by BS Teasdale & Son Ltd and are protected by international copyright law.