

REGULATIONS

Plastic suitable for food contact according to the relevant regulations in the European Community ruled by EC Regulation n.1935/2004, which repeals Directive 89/109/EEC and lays down general principles for materials intended to come into contact with food stuffs. In particular, regarding plastic materials, the reference is Reg. Regulation (EU) No 10/2011, modified and amended by Reg. (EU) No 321/2011 and Reg (EC) N. ° 1282/2011, which repealed Dir 2002/72/EC, and with FDA (Food and Drug Administration of USA) regulations for food contact in USA.

It also has quality seals such as NSF / ANSI (National Sanitary Foundation - Food Equipment Materials) Standard 51 and Standard 61, which are particularly applicable to the materials and products used in the manufacture of articles intended to be in contact with food; either solid or liquid.

Our products enable the HACCP methodology (Hazard Analysis and Critical Control Points) used by the food industry as a preventive system to ensure product safety.

CONTROL TESTS

In our quest to offer the maximum guarantee of quality of the products we manufacture, we have been very careful to apply a demanding process control with rigorous stress tests such as detectability or endurance and the constant verification of appropriate documentation of the raw materials used.

For carrying out the final tests, we had the collaboration of the prestigious firm CASSEL Messtechnik GmbH, manufacturer of one of the best metal detectors and X-ray equipments, obtaining optimal results which guarantee an excellent quality of the products we supply to our customers.

11 REASONS TO USE QUASAR PENS

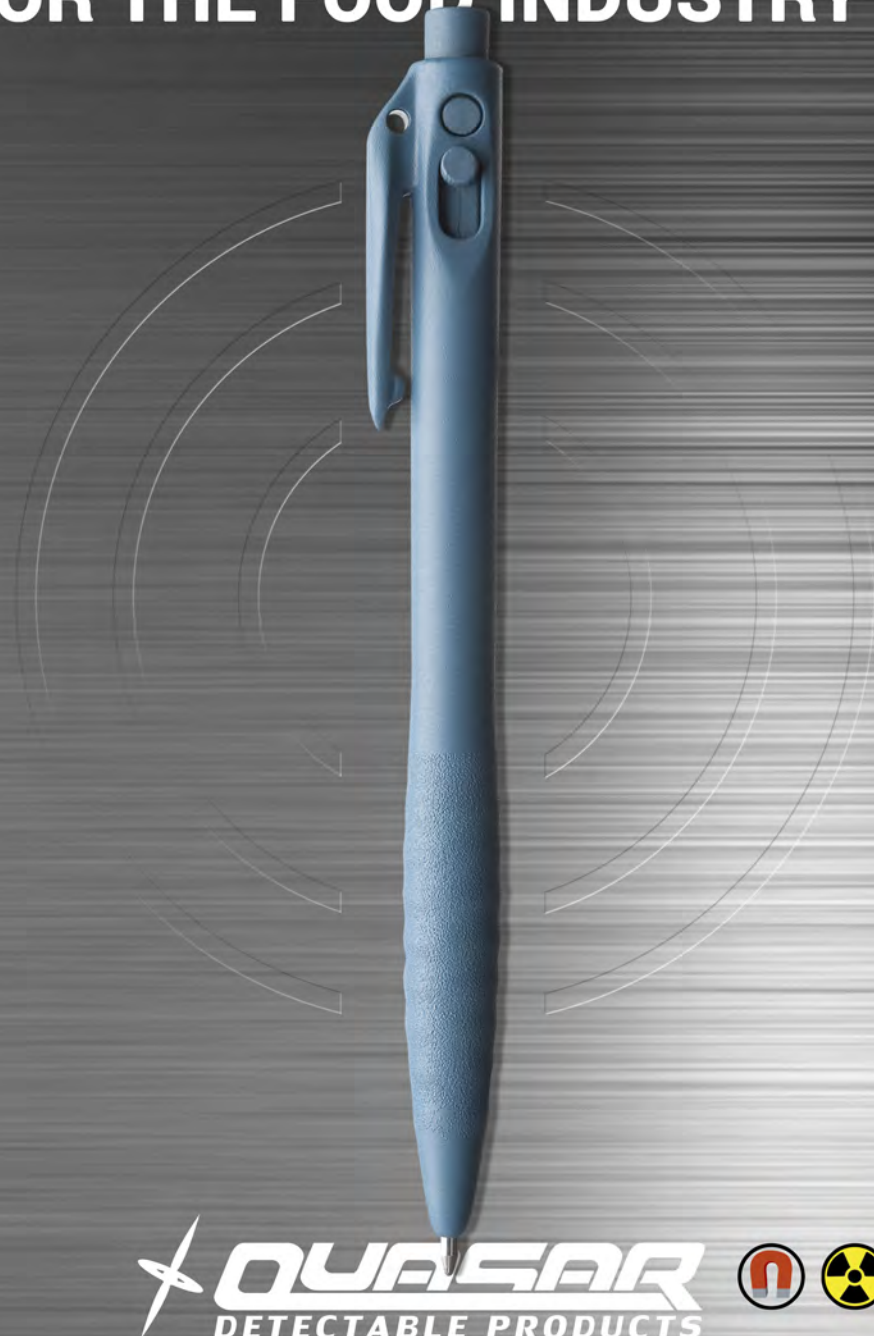
- ✓ Excellent detectability (metal detector or X-ray)
- ✓ Minimum possible of detachable pieces
- ✓ Best quality ink (durability and stroke)
- ✓ Ergonomic: comfortable and pleasant to the touch
- ✓ Resistant to shock and wear
- ✓ Easy cleaning and use
- ✓ Ecological (recyclable plastic)
- ✓ Rechargeable (cartridge replaceable)
- ✓ Raw materials to FDA standard and EU compliant
- ✓ Usable as part of HACCP
- ✓ Traceability (numbered batches)



DISTRIBUTORE ESCLUSIVO PER L'ITALIA
StadCer s.r.l.

Via per Reggio, 30/p
42019 - Arceto di Scandiano - RE -
Tel. 0522 1545548 Fax 0522 1545547
www.stadcert.it
stadcert@stadsrl.com

DETECTABLE PENS FOR THE FOOD INDUSTRY



Checkweighers • Metal Detectors • X-Rays

STAD CERT

DISTRIBUTORE ESCLUSIVO PER L'ITALIA
 StadCer s.r.l.
 Via per Reggio, 30/p
 42019 - Arceto di Scandiano - RE -
 Tel. 0522 1545548 Fax 0522 1545547
 www.stadcert.it
 stadcert@stadsrl.com

Our pens are: Ergonomic. Anti-Slip. Metal detectable and visible by X-ray equipment. Suitable for food contact and HACCP systems. Strong and easy to clean.



ERGONOMIC



LOW TEMPERATURES



ANTI-SLIP

OUR CARTRIDGES

DISPOSABLE Used in non-retractable versions of the pens.

REPLACEABLE

Standard: Reinforced tip and fluid ink. (ISO 12757, TSCA, Swiss Ordinance, REACH, GHS (for 67/548/EEC).

Pressurized: 3000hPa pressurized load, which allows you to write on any surface and position, suitable for use in areas with temperatures down to -20 ° C or in extremely wet conditions (even underwater).

Gel Ink: Great flow, suitable for use at low temperatures down to -20 ° C. Commonly used in freezers and refrigerators.

Fine Point: Thinner and more precise stroke. Tip diameter (ball): 0.8 mm, stroke width: 0.3 mm.

