



Metal Content Tie MCT

HACCP (Hazard Analysis of Critical Control Points) is a directive of the EU, developed by the Codex Alimentarius of the World Health Organisation. This demands that effective food safety systems are established through the application of systematic approaches to hazard and risk analysis.

Features and Benefits

The MCT ties have metal content dispersed throughout the head and strap of the cable tie. These ties can be used as part of the HACCP process. The "unique" blue colour assists in the visual detection and greatly reduces the risk of contamination.

Application

The Metal Content Tie is a cable tie specifically designed for use in the food & pharmaceutical processing industries. A unique manufacturing process, involving the inclusion of a metallic pigment, enables even small "cut-off" sections of the tie to be detected by standard metal detecting equipment. Ideally suited for the installation of cabling in and around the manufacturing process.

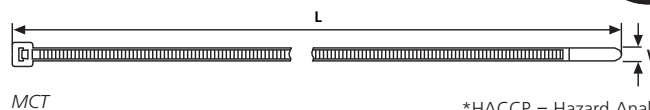


The MCT with metal content.



A safe and contamination free production process with MCT.

Material Data	
Material	Polyamide 6.6 with metal particles
Colour	Blue (BU)
Operating Temperature	-40 °C to +85 °C Continuous, (+105 °C for 500 h)
Flammability	UL94 HB



MCT

*HACCP = Hazard Analysis Critical Control Points

Technical Table

Article-No.	Type	Length (L)	Width (W)	Bundle Ø max.	Min. Tensile Strength (N)	Application Tool
111-00829	MCT30R	150	3.5	35.0	135	1-10
111-00830	MCT50R	200	4.6	50.0	225	1-10
111-00831	MCT50L	390	4.6	110	225	1-10

All dimensions in mm. Subject to technical changes.

HACCP stands for Hazard Analysis Critical Control Points. It is a method of identifying and eliminating potential hazards in food production. Those hazards that cannot be eliminated are controlled in such a way that the consumer is protected. These controls are known as Critical Control Points (CCPs). They are CRITICAL because if they fail or are not carried out, the risk of the product harming the customer, increases.