

Paring knife, 100 mm, HACCP code: 845707

Blade made of German steel with 56 HRC hardness for reliable cutting performance and long edge retention. Designed to support hygienic food preparation and reduce cross-contamination risks. Colour-coded handles comply with HACCP and food safety regulations. Lightweight construction. Handle resistant to oils, fats, detergents, and common kitchen chemicals. Straight precision-forged blade with a fine pointed tip.

Designed for peeling, trimming, slicing, and detailed cutting tasks. Suitable for tubers, fruits, vegetables, herbs, and garnishing work. Injection-moulded TPV handle with a soft, grippy feel for secure handling in wet working conditions. Better resistance to temperature changes than many standard plastics.

-  Fine pointed tip supports precise trimming and delicate preparation work.
-  HACCP colour-coded handle reduces cross-contamination risks.
-  Injection-moulded handle combines secure grip with everyday comfort.
-  56 HRC blade hardness balances sharpness and durability.
-  Lightweight construction helps reduce fatigue during everyday use.



Code	Thickness	blade length	length (W)
845707	1.3	100	204