

Boning knife, 130 mm, HACCP code: 845721

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. Thin blade with a sharp pointed tip.

Designed for trimming, filleting, deboning, and portioning tasks. Suitable for meat, poultry, and precise cutting around bones and joints. 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.

-  Thin blade supports precise cutting around bones and joints.
-  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)
845721	2.8	134	261