

Superfood 165



DESCRIPTION AND GENERAL PROPERTIES

- **Material** Natural latex
- **Length (cm)** 30,5
- **Thickness (mm)** 0.29
- **Colour/Color** Blue
- **Interior finish** Flocked
- **Exterior finish** Embossed texture
- **Size / EAN** 7 8 9 10
- **Packaging** 1 pairs/bag - 10 pairs/bag - 100 pairs/carton
- **Complementary information** Packaging : the single bag is a neutral bag



PERFORMANCE RESULTS

Certification category 1



Suitable for food use according to the European Directive CEE 1935/2004 except foods with a pH below 4.5. For fatty foods, the reduction factor must be greater than or equal to 3.

Legends



MECHANICAL HAZARDS
EN 388

PERFORMANCE LEVELS

0-4 0-5 0-4 0-4
 └─ Abrasion resistance
 └─ Blade cut resistance
 └─ Tear resistance
 └─ Puncture resistance



LOW CHEMICAL PROTECTION
EN 374



MICRO-ORGANISMS
EN 374



RADIOACTIVE CONTAMINATION
EN 421



HEAT AND FIRE
EN 407

PERFORMANCE LEVELS

0-4 0-4 0-4 0-4 0-4 0-4
 └─ Burning behaviour
 └─ Contact heat resistance
 └─ Convective heat resistance
 └─ Radiant heat resistant
 └─ Resistance to small drops of molten metal
 └─ Resistance to large quantities of molten metal



SPECIFIC CHEMICAL PROTECTION
EN 374

Letter Code	Chemical product
A	Methanol
B	Acetone
C	Acetonitrile
D	Dichloromethane
E	Carbon Disulfide
F	Toluene
G	Diethylamine
H	Tetrahydrofurane
I	Ethyl acetate
J	n-Heptane
K	Sodium hydroxide 40%
L	Sulphuric acid 96%



COLD HAZARDS
EN 511

PERFORMANCE LEVELS

0-4 0-4 0 or 1
 └─ Convective cold resistance
 └─ Contact cold resistance
 └─ Water permeability

For more details: www.mapa-pro.com

Superfood 165

DESCRIPTION AND GENERAL PROPERTIES

- Excellent dexterity from the suppleness of natural latex
- Comfortable cotton flock-lining

MAIN FIELDS OF USE

Food industry

- Cheese-making
- Deboning poultry
- Filleting Fish
- Food preparation
- Handling fruits and vegetables

INSTRUCTIONS FOR USE

Instructions for use

- It is recommended to check that the gloves are suitable for the intended use.
- It is not recommended for persons sensitised to natural latex, dithiocarbamates and thiazoles to use these gloves.
- Put the gloves on dry, clean hands.
- Turn the cuff end down in order to prevent a liquid from dripping onto the arm.
- Inspect the gloves for cracks or snags before reusing them.

Storage conditions

Store the gloves in their original packaging protected from direct sunlight, far from heat sources or electric equipment.

Laundering conditions

Before taking off the gloves, clean them as appropriate :
thoroughly rinse the gloves under running water, and rub over with a dry cloth

Caution : using the gloves or submitting them to another cleaning or laundering process can alter their performance levels.

Drying conditions

Ensure the inside of the gloves is dry before putting them on again.

Food contact US

FDA 21CFR 177.2600

LEGISLATION

This product is not classified as hazardous according to the directive 1999/45/EC of the European Parliament and of the Council.

This product does not contain any substances of very high concern according to the regulation n° 1907/2006 of the European Parliament and of the Council (REACH).