

Nitrile Gloves and Food Safety Go HAND in HAND.

Gloves made from nitrile can enhance food safety because:

- Nitrile resists leaks and glove tears that can cause food to become contaminated with bacteria and glove fragments
- Nitrile may reduce cross contamination of foods after touching food contact and nonfood contact surfaces
- Nitrile is more readily available than PVC vinyl, which leads to a more consistent supply of gloves for busy foodservice operators

Did You Know?

A single pin-sized hole in a glove can release of bacteria from moist hands inside a glove.¹⁻³

PVC vinyl gloves are good for many single-use tasks, but they can



China is attempting to cut environmental emissions by

Bacteria can increase in number and also grow faster on hands when wearing gloves.⁵



A new allergen causing contact dermatits from PVC vinyl **alove use** has been detected.⁹

Pieces of glove fragments in food due to poor glove integrity during use can be dangerous to consumers.⁶⁷

Did You Know?

Nitrile gloves muy trans bacteria than PVC vinyl gloves, reducing bacteria due to glove misuse by food handlers.



In a study of Salmonella transfer from pork to gloves, **mitrile had the lowest transfer rate (19%)** compared to other glove types (between 27-40%).⁸

States like CALIFORNIA are more sensitive to chemical use in products.¹⁰

CLOSING OR TEMPORARILY SHUTTING DOWN GLOVE MANUFACTURING PLANTS, resulting in a significantly reduced market supply of PVC Vinyl gloves accompanied by rising or unpredictable costs.

Did You Know?

Cost, availability, and regulatory restrictions are paradigm, providing more options to use nitrile gloves to improve food safety.



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