

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

> hands inside a glove.1-3

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

they can

from moist

release

Bacteria can increase in number and also grow faster on hands when wearing gloves⁵.

> A **new allergen** causing contact dermatits from PVC vinyl glove use has been detected9.

Pieces of glove fragments in food

due to poor glove integrity during use can be dangerous to consumers. 6-7

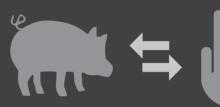
DID YOU KNOW?

Nitrile gloves may transfer fewer bacteria than PVC vinyl gloves,

handlers.

In a study of **Salmonella** transfer from pork to gloves, compared to other glove types

due to glove misuse by food



(between 27-40%)⁸.



China is attempting to cut environmental emissions by **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.

States like **CALIFORNIA** are more sensitive to chemical use in products10.



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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