



FOOD CONTACT GLOVE SAFETY SOLUTIONS

— *BDG® FOOD SAFE GLOVES OFFER A HANDS-ON APPROACH TO SAFETY*

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Whether you're involved growing and farming food to preparing it for the plate—and every touchpoint in between such as processing, packaging, and shipping food products—Bob Dale Gloves (BDG®) offers a wide range of PPE solutions for safely interacting with food.

FDA 21 CFR 177.2600



FDA 21 CFR 177.2600 – is the U.S. Food & Drug Administration regulation that covers the use of rubber articles (gloves)

that may be safely used in producing, manufacturing, packing, processing, preparing, treating, packaging, transporting, or holding food. When food handling and food processing, the FDA 21 compliant gloves serve the purpose of protecting both the wearer and the food from human pathogens such as bacteria and viruses.

EN 1186

EN 1186 is the European standard that must be met for gloves to be safely used in contact with food. This standard ensures that the gloves are made from materials that are safe for food handling, preventing any harmful substances from contaminating the food. It specifically limits the transfer of trace amounts of plastics and other potentially harmful chemicals into the food. By doing so, EN 1186 helps maintain food safety, cleanliness, and protects human health, ensuring that gloves used in food-related tasks meet strict safety requirements.

BENEFITS OF FOOD CONTACT GLOVES

- Offer tactile control while keeping your hands safe and allowing you to do a wide range of jobs, including working in freezers and cold rooms.
- Reduce your risk of contamination from the work area and the transmission of viruses from contact with equipment.
- Reduce the risk of contamination of food products and equipment.
- Suitable for a wide range of food-related environments—from food production to food processing to food packaging to food preparation to food service.



**99-1-6100
6 MIL NITRILE
DISPOSABLE GLOVES**

**99-1-6200
8 MIL NITRILE
DISPOSABLE GLOVES**

DISPOSABLE OR RE-USABLE GLOVES?

BDG® nitrile disposable gloves offer protection under the following standards – EN-374-1 Chemical, EN-374-2 Air/Water, and EN-374-5 Bacteria/Fungi/Virus, as well as either EN 1186 Food Contact or FDA 21 CFR 177.2600. Our nitrile gloves are latex-free, protecting users from possible allergic reactions and protecting the end users from trace amounts of latex that may be passed on. Powder-free gloves are recommended as this eliminates the risk that cornstarch powder could contaminate food and equipment.

BDG® offers a range of re-usable food contact gloves to handle and process food safely and effectively. Comfortable and flexible glove designs protect from germs and contamination, providing touch screen capability and tactile control when working on production lines, and in freezers and cold rooms. These gloves offer additional heat, cold, cut, puncture and tear resistance, and comply with either the EN 1186 Food Contact or FDA 21 CFR 177.2600 standards.

DISPOSABLE FOOD CONTACT GLOVES

Disposable gloves offer effective precaution against the spread of food borne illnesses and key to food safety in food service and food processing. To ensure safe usage, hands must be washed and dried before putting on gloves. Gloves must be changed after handling raw meat, if they are dirty or torn, after touching one's face or hair, before touching ready-to-eat food or starting a new task such as working with a different food product, and after every four hours of use.

The 99-1-6200P disposable gloves are made of durable 8 mil nitrile and are latex and powder-free, offering both comfort and protection. Ambidextrous in design, these gloves feature a double-sided traction grip for enhanced handling.



Available in sizes S to X2L, they come in a package of 10 gloves. These gloves are chemical-resistant, water-resistant, and **safe for food contact**, making them suitable for a variety of tasks. With excellent dexterity and a solid grip, they provide reliable performance for users who need both strength and precision in their work.

The 99-1-6350 disposable gloves are 5 mil thickness, offering a powder-free design with a fully textured surface and a beaded cuff for added comfort and security. These gloves are compostable



in industrial facilities, with 84% biodegradability within 92 days, making them an eco-friendly option.

Available in sizes S to XL, they come in boxes of 100 gloves. They are chemical-resistant, water-resistant, and **safe for food contact**. The gloves are ambidextrous and provide a solid grip, ensuring reliable performance for various tasks while maintaining ecological responsibility.

RE-USABLE FOOD CONTACT GLOVES

Depending on which food contact gloves you select, you can take advantage of touch screen usability, exceptional grip with dotted palms, protection from heat, protection from cold, as well as cut, puncture and tear resistance. Re-usable gloves must be washed and sanitized between tasks and stored carefully after removal to prevent contamination.

The **99-9-301** gloves feature a 15-gauge nylon shell with a foam latex palm coating and full coating for superior durability and grip. They are lined with a thermal nylon/acrylic blend to provide warmth in cold environments, and the



elastic knit wrist with a hemmed cuff ensures a secure fit.

Available in sizes S to X2L, these gloves come in polybags of 12 pairs or cartons of 72 pairs. They are abrasion-resistant, cut-resistant, tear-resistant, heat-resistant, and water-resistant, offering 360-degree coverage for reliable protection.

The **99-9-300** gloves feature a 15-gauge nylon shell with a foam nitrile knuckle coating and full coating for added protection. They also have a thermal nylon/acrylic lining to keep hands warm in cold conditions and an



elastic knit wrist with a hemmed cuff for a secure fit.

Available in sizes S to X2L, these gloves come in polybags of 12 pairs or cartons of 72 pairs. Designed for durability, they are abrasion-resistant, cut-resistant, puncture-resistant, tear-resistant, and water-resistant. The gloves also offer 360-degree coverage and are **food-contact safe**, providing a solid grip for various tasks.

The **99-1-4003** gloves feature a 13-gauge uncoated HPPE shell that provides 360-degree coverage, offering excellent resistance to abrasions, cuts, punctures, and tears. These washable gloves come with an



elastic knit wrist and a hemmed cuff for a secure fit.

Available in sizes S to X3L, they are packaged in polybags of 12 pairs or cartons of 120 pairs. The gloves are **food-contact safe**, cut-resistant, puncture-resistant, and tear-resistant, making them ideal for various high-risk tasks.

These are just a few examples of our comprehensive PPE offerings. Please note that the examples shown here are not cut and puncture proof, do not use with moving blades, tools or serrated blades. You can check out all our food contact gloves at bobdalegloves.com/safety-feature-solutions/features/food-contact/



COMMITTED TO YOUR SAFETY

Bob Dale Gloves (BDG®) is a North American manufacturer and supplier of quality personal protective equipment, specializing in solution-focused safety gloves and apparel.

For more information about BDG® and our food contact gloves, contact sales@bobdalegloves.com.

99-9-300
LINED FULL LATEX
COATED 15 GA. NYLON



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