

CLASSICS L200

Dexterity and flexibility adapted to contact with food

SPECIFIC ADVANTAGES



Comfort

• Excellent dexterity: a thin glove in a supple material



Food compliance

Suitable for contact with food products



(Q) Guaranteed quality

- Chlorinated finish for better protection of products being handled
- Silicone free to prevent traces, defects on metal sheet and glass prior to painting



Additional benefits

Available in Left Hand Only Packaging; classics I200Ih

INDUSTRIES

Food industry

APPLICATIONS

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

EN388



0010

EN ISO 374-5



CATEGORY 3

EN 420: 5/5

DEXTERITY

0334

Edit 10/11/2023



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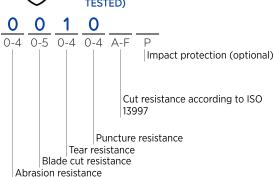
(LEGENDS)

EN388

MECHANICAL HAZARDS



PERFORMANCE LEVELS (X = NOT TESTED)



EN 421

RADIOACTIVE CONTAMINATION



EN ISO 374-5 MICRO-ORGANISMS



Protection against bacteria and fungi

PRODUCT DETAILS

Interior finish	Smooth chlorinated
Exterior finish	Embossed texture, chlorinated
Material	Natural latex
Cuff characteristic	Straight cuff
Colour.s	Blue
Length (cm)	31
Thickness (mm)	0.46
European sizes	7 8 9 10 11

LOGISTIC DETAILS

 12 pairs/bag 144 pairs/carton
111 pans, carean

LEGISLATION

- This product is not classified hazardous according to the regulation (EC) n°1272/2008 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).
- UE type certificate or CE type examination certificate: 0075/014/162/04/10/0141 Ext 01/04/10
- Issued by the notified body nr: 0075 CTC 4, rue Hermann Frenkel 69367 Lyon Cedex 07- FRANCE
- Quality assurance certificat: 0334 Asqual 14 rue des Reculettes -75013 Paris -France

