Chemical protection

ULTRANITRIL 475

Flocked | intermittent wear



CHEMICAL PROTECTION
TYPE B

EN 388
3001X

EN 374-1
Type B
JOT

EN 374-5

Dexterity EN ISO 21420: 5/5

BfR XXI - Germany
Italian Ministerial Decree of 21/03/73
French decree of 05/08/2020

CATEGORY 3

CE
0334

Completely liquidproof and very good resistance for food handling

SPECIFIC ADVANTAGES

Comfort
- Excellent dexterity, due to the suppleness of the glove

Productivity
- Good grip due to the embossed exterior finish

Skin protection
- Recommended for people sensitive to the proteins in natural latex

Food compliance
- Suitable for all type of food

Guaranteed quality
- Silicone free to prevent traces, defects on metal sheet and glass prior to painting

Care for the environment
- Plastic packaging optimized
- Recycled material in the packaging: 30 %

INDUSTRIES
- Food industry

APPLICATIONS
- Food handling
- Food preparation
- Handling fruits and vegetables
- Cutting meat and fish

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LEGENDS

EN388

MECHANICAL HAZARDS

PERFORMANCE LEVELS (X = NOT TESTED)

3	0	0	1	X	
0-4	0-5	0-4	0-4	A-F	P

- P: Impact protection (optional)
- A-F: Cut resistance according to ISO 13997
- 0-4: Puncture resistance
- 0-4: Tear resistance
- 0-5: Blade cut resistance
- 0-4: Abrasion resistance

EN ISO 374-1

TYPE B

CHEMICAL RISKS

J: n-Heptane
O: Ammonia 25%
T: Formaldehyde 37%

EN ISO 374-5

MICRO-ORGANISMS

Protection against bacteria and fungi

FOOD CONTACT

French decree of 05/08/2020
BfR XXI - Germany
Italian Ministerial Decree of 21/03/73

LOGISTIC DETAILS

Packaging	1 pair/bag 12 pairs/bag 72 pairs/carton

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 more than 0.1 % of substance of very high concern (SVHC) or any substance included in the annex XVII of the regulation n° 1907/2006 of the European Parliament and of the Council (REACH).
- This product is in compliance with regulation 1935/2004/EC of the European parliament and the council on materials and articles intended to come into contact with food, the French Decree of 05/08/2020, the Italian Ministerial Decree of 21/03/73, and the German recommendation BfR XXI.
- UE type certificate or CE type examination certificate: 0075/014/162/08/18/1644
- 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

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