

CHOOSE THE RIGHT GLOVE

GLOVE SELECTION GUIDE



- Excellent resistance against a variety of chemicals and animal fats
- Comfortable, snug-fitting, designed for optimal dexterity

NITRILE

- Processing or delicate tasks; Ideal for use with acidic foods
- General foodservice, food prep., cleaning and general housekeeping



- Natural rubber construction forms to hand for outstanding comfort
- Enhanced grip and touch sensitivity with consistent fit, flexibility

LATEX

- Superior resistance against many chemicals
- General foodservice and food prep.



- Versatile across multiple markets and applications
- Reliable Latex free option

VINYL/NITRILE BLEND

- Prepare and serve foods
- General foodservice, housekeeping and cleaning



- Economic alternative to Latex
- Latex free
- General foodservice and food prep.

SYNTHETIC VINYL

- Great all-purpose option for quick service restaurants and light tasks



- Greater dexterity, comfort and protection than polyethylene
- Good multipurpose glove
- Latex free

VINYL

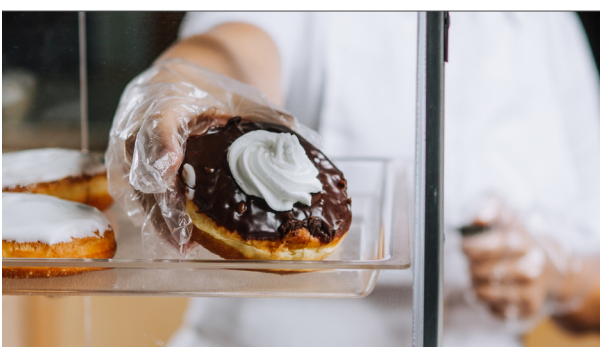
- General foodservice, housekeeping and cleaning
- Great all-purpose option for quick service restaurants and light tasks



- Patented Synthetic formulation for excellent stretch and comfort
- Advanced memory material conforms to user's hands

HYBRID

- Good cost savings over traditional Vinyl
- General foodservice, sandwich and salad prep., bakery, deli, light tasks



- Designed for easy on/off glove use
- Offers low cost protection for basic food handling applications

POLY

- Temporary barrier between bare hands and RTE foods
- Sandwich and salad preparation, buffet lines bakeries and deli