



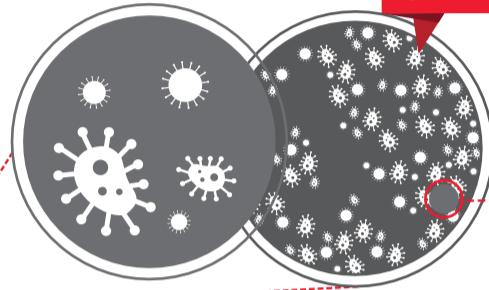
FoodHandler®

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

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



A **new allergen** causing contact dermatitis **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?

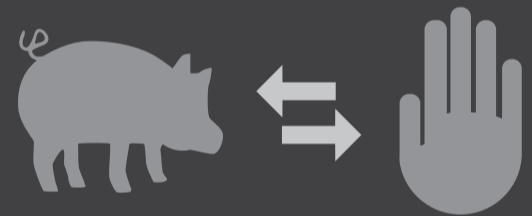
A **single pin-sized hole** in a glove can release **tens of thousands of bacteria** from moist hands inside a glove.¹⁻³

PVC vinyl gloves are good for many single-use tasks, but they can **start leaking quickly due to stretching.**⁴



DID YOU KNOW?

Nitrile gloves may transfer fewer **bacteria** than PVC vinyl gloves, **reducing cross contamination** due to glove misuse by food handlers.



In a study of **Salmonella** transfer from pork to gloves, **nitrile had the lowest transfer rate (19%)** compared to **other glove types (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 **changing the glove type selection/use** paradigm, providing more options to use nitrile gloves to improve food safety.