



WHEN TO USE POLY GLOVES

ENGINEERED FOR PERFORMANCE.

Poly gloves are lightweight and easy to change, making them perfect for quick tasks like sandwich making or pre-portioning. Unlike nitrile or vinyl, they're built for speed and efficiency rather than high dexterity.

ECONOMICAL FOR HIGH-VOLUME USE.

Cost-effective and practical, poly gloves are more affordable than nitrile or vinyl, making them ideal for high-turnover environments. Their value allows food handlers to change gloves as often as needed without increasing costs.

TRUSTED FOR FOOD SAFETY.

Poly gloves provide a dependable barrier to help prevent cross-contamination during short, low-risk tasks. They're a safe, practical choice when gloves need to be changed frequently throughout the day.

THE RIGHT GLOVE FOR THE RIGHT JOB.

Every glove material has its place: nitrile for strength, vinyl for durability, and poly for quick-change tasks. Poly gloves fill the gap by delivering a simple, affordable solution tailored to everyday food handling.

	Best For	Strengths	Considerations
Poly	Quick tasks like sandwich making, portioning, service counter use	Lightweight, economical, easy to change often	Less durable, not for high dexterity tasks. Not ideal for use around heat sources
Vinyl	Medium-duty food prep, light cleaning	More durable than poly, smooth fit	Less flexible, not as strong as nitrile
Nitrile	Heavy-duty prep, handling raw proteins, cleaning chemicals	Strong, puncture-resistant, high dexterity	Higher cost, not ideal for rapid glove changes