



AMPri

Professional and competent.

FOOD Protect Guide

Body protection from head to toe.

FOOD PROTECT GUIDE

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Dear readers,

In the Food Protect Guide, we have put together for you important information about protective gloves and other protective clothing to be worn when processing food. The document will help you choose the right products for your range and will provide guidance when it comes to advising your customers. If you have any questions, please, do not hesitate to get in touch personally. Enjoy your journey through the interesting world of AMPri products.

Best wishes from your AMPri team.



The **glass-and-fork symbol** indicates that the product complies with the current requirement specifications of Regulation (EC) No. 1935/2004 (and subsequent changes) and that it **can be used when preparing – and coming into contact with – food**.

However, it does not specify the types of food that the product is allowed to come into contact with. When choosing disposable gloves, you need to know exactly what food will be handled. Vinyl gloves, for example, must not be used when handling fatty food; and latex gloves, too, show comparatively little resistance to fats and oils.

Please, contact us! When you choose a glove featuring the “suitable with food” pictogram, we would be delighted to provide further information about any food tests conducted with the respective glove.

Requirements for protective gloves in the food industry

To protect the health of consumers, lawmakers put high demands on the safe use of raw materials that come into contact with food.

To ensure such safe use, glove manufacturers need to have comprehensive knowledge of the regulatory aspects and implement this knowledge in their quality assurance processes.

Only those manufacturers that can prove continuous conformity to the regulations will succeed in this market.

Protective gloves and other protective items used in the food industry can be worn either as personal protective equipment in line with PPE Regulation (EU) 2016/425 or to protect the product handled.

The protective items ensure that food does not come into contact with substances that might be detrimental to consumer health or affect the taste of the food.

Protective gloves and other protective items suitable for coming into contact with food: which products are suitable? Only products that have a valid certification specifically for contact with food – a label with a pictogram (glass and fork) and a declaration of conformity according to Regulation (EU) 1935/2004 – may be used in contact with food.

In order to live up to their responsibility for consumer protection, the Council and the Commission of the European Union have defined EU food law in terms of regulations, directives and decisions. As a basic set of rules, the **Framework Regulation (EC) 1935/2004** lays down basic requirements for materials and utensils such as protective gloves designed to come into contact with food. The second important set of regulations in this context, which deals specifically with plastics, is the **EU Directive 2002/72/EC changed by EU Regulation 10/2011**.

According to this directive, only listed monomers and additives are suitable for the manufacture of protective gloves intended for the food industry.

Furthermore, when **choosing protective gloves**, you need to **know exactly what food** will be handled. Vinyl gloves, for example, must not be used when handling fatty food. Also latex gloves show comparatively little resistance to fats and oils. Thus, only nitrile gloves are suitable for problem-free contact with fatty foods.

This property is specified in terms of **total migration** and is **part of EU Regulation 10/2011** (relating to plastics that come into contact with food).

Protective gloves and other protective items are tested using so-called simulants and the total migration of components is determined analytically. **For plastics, the limit is 10 mg per sqm.**

The tests were carried out according to the methods for the examination of consumer goods according to the regulations specified in section 64 of the German Food and Feed Code and the specifications of the standard series EN 1186, EN 13130, and CEN/Ts 14234 relating to materials and items in contact with food – plastics.

Another aspect to be considered when choosing suitable protective gloves and other protective items is possible allergies of the wearer (e.g. allergies to latex or accelerators).

The result of the migration tests show whether a disposable glove is food-safe or not suitable for handling food.

Advantages and disadvantages of the materials

Property	Nitrile	Latex	Vinyl
Comfort	***	***	*
Stretch	**	***	*
Tear resistance	***	***	*
Smoothness	**	***	*
Skin friendliness	***	*	***
Durability	***	***	**
Odour	***	*	***
Protection from...			
Penetration	***	***	*
Solvents	***	**	*
Alcohols	***	**	*
Acids	**	***	*
Viruses and bacteria	***	***	*
Efficiency			
Degradability	***	*	*
Price	**	**	***
Very good	***		
Good		**	
Satisfactory			*

Requirements for protective gloves in the food industry

Requirement of a HACCP concept

“HACCP” is short for “Hazard Analysis and Critical Control Points”. The HACCP concept is designed to prevent any risks that may occur in the entire food processing chain. This is to ensure that the food remains safe and fit for consumption. The quality of food should therefore be guaranteed not by retrospective checks but by **preventive measures**.

Within the framework of the **EU Regulation (EC) No. 852/2004 on the hygiene of food**, all **food manufacturers have to integrate** such an **HACCP system into their food production processes**. First, the possible **risks** in the respective food production are assessed and **critical control points determined**. Subsequently, limit values are set which must not be exceeded because that might harm the health of consumers.

Control procedures are then defined or developed to ensure that the **previously set limits are not exceeded**.

For example, many food manufacturers, as part of their HACCP concept, stipulate that only blue disposable gloves may be used in food production in order to prevent torn glove shreds or even entire gloves from being lost in the food and processed further. The blue glove colour was chosen because there is no natural blue food. Thus, the blue disposable gloves can be easily identified and removed immediately from the food.

Important:

Before PPE or other protective items are used, the employer needs to carry out a risk assessment.

Different protective gloves are used for different activities.

See table:

Item number	Item Description	Activity
081001	SolidSafety Food Cut	Cutting food, Knife change on machines, collection of broken glass
081002	SolidSafety Food Protect	Packaging activities, fine-grading, product handling, maintenance activities in the food industry
081004	SolidSafety ChemL	Sorting rough, product handling, light cleaning operations, moist work/wet contact

The following table shows which protective gloves are suitable for what food.

Food safety of the materials			
Food	Nitrile	Latex	Vinyl
Baked goods	***	***	**
Fish	***	***	**
Meat	***	**	*
Fats	***	**	*
Vegetable/fruit	***	**	***
Alcoholic beverages	***	**	**
***	food-safe, glove fully in contact with food for a longer time		
**	partly food-safe, glove partly in contact with food for a short time		
*	not recommended		

In principle, **the glass-fork symbol** on the packaging indicates that a protective item is **suitable for use with food**. However, the symbol does not provide **any information about the type of food, direct or indirect contact with food**, or how long the **item can be worn**. This **information can be found in the declaration of conformity according to Regulation 1935/2004**. The declaration of conformity is compulsory for all items.

SO GOOD, THERE'S YOU. EPIDERMPROTECT!

We've done everything we can to reinvent hand protection!

EPIDERMPROTECT uses the patented dermatechnology to achieve optimum hand protection with accelerator-free gloves: it is the perfect solution for sensitive skin.

Here, humans and health come first.

EPIDERMPROTECT BY Med-Comfort is the best choice when people are sensitive to typical rubber accelerators or suffer from TYPE IV contact dermatitis.

What does EPIDERMPROTECT stand for?

- Safe protection
- Absolute purity
- Prevention of allergies and sensitive reactions
- New applications
- A soft formula
- A healthy environment
- Responsibility
- Confidence building



Patented Technology



EPIDERMPROTECT BY MED-COMFORT

Item number	01166
Sizes available	XS to XL
Standards	EN 420, EN 455, EN 374
Colour	Metal-blue ●
PPE category	III
Medical product class	1
Food-safe according to Regulation (EC) 1935/2004	Yes
Palm thickness	ca. 0.05 mm
Length	≥240 mm
Product details	<ul style="list-style-type: none"> • AQL 1,5 • Powder-free • Texturised fingertips • Ambidextrous • Low potential for dermatitis • Standard cuff with a bead • Resistant to bacteria, fungi, and viruses
Box dimensions	240 x 120 x 50 mm
Suitable box holder	09054-M (stainless steel holder)



Disposable gloves made of nitrile

Coloured quality!

Quality features



- AQL 1.5
- EN 420
- EN 455
- EN 374
- Food-safe according to Regulation (EC) 1935/2004 (without 01178)
- PPE Category III according to PPE Regulation (EU) 2016/425
- Class I medical device according to Directive 93/42/EEC
- Length: ≥240 mm
- Thickness of palm: ca. 0.08 mm

If you can tell by colour of the glove in which work area you are ...

... then you have **already come a long way towards getting things right!**

It becomes more and more difficult to keep track of everything. This is true, in particular, for areas in which hygiene and protection play an important role. Using coloured gloves gives you the opportunity to separate different work areas in food processing and even to check how long the gloves are worn. Another advantage of using coloured gloves may relate to communication. For example, it is not uncommon for an employee to have difficulties understanding the language. In such a case, even the smallest aid could be a great relief. Colours indicate certain areas so that every employee becomes aware of the hygiene and protective regulations relevant to these areas. Here, coloured gloves can be used to provide perfect support.

With **Style Nitrile protective gloves** you are on the **safe side!**

- The all-rounders for almost every industry
- Resistant to many chemicals
- Free from allergenic proteins and, thus, the ideal skin-friendly alternative to latex gloves
- Fingers textured for good grip
- Ambidextrous fit
- Powder-free
- Non-sterile
- Colours: tutti frutti, cedro, hot chilli (red), dark purple (prune), black, hot pink (grenadine), dark blue (blueberry), purple (berry), pink (strawberry), wine red (grape), green (apple), orange, yellow (lemon)

01175	01176	01178	01179	01181	01182	01183	01184	01185	01186	01187	01188	01189
Style tutti frutti	Style Cedro	Style Hot Chili	Style Prune	Style Black	Style Grenadine	Style Blueberry	Style Berry	Style Strawberry	Style Grape	Style Apple	Style Orange	Style Lemon

The best for you? Take blue!

Eco-Plus nitrile protective glove

The **blue glove** is quite common in the food industry. There is **no food that has blue as its natural colour**. This is why a **blue glove can be easily found if lost**. In this way, a blue glove can help avoid losses caused by production stops.

And if the glove, on top of that, offers the **best quality** and meets **all requirements**, then you have made the **right choice!**

Item number	Size	Packaging unit
01198-S	S	10 boxes of 100
01198-M	M	10 boxes of 100
01198-L	L	10 boxes of 100
01198-XL	XL	10 boxes of 100
01198-XXL	XXL	10 boxes of 100



- Good grip thanks to special texturing
- Because of the blue colour perfectly suited for food processing applications, as the gloves are easily found if lost
- Highly suitable for use in healthcare and nursing
- Light design
- Ambidextrous fit
- Powder-free
- Non-sterile
- Colour: Blue



Touching gloves...

The gloves of the **Basic-Touch Range** offer excellent tactile sensitivity due to their lightweight design, are extremely close fitting and provide the user with maximum safety and wearing comfort. This is why these nitrile disposable gloves can be used in many different areas:

- **Food industry**
- Industry (as personal protective equipment and/or to protect the product handled)
- Nursing

Regarding the production of the Basic-Touch nitrile gloves, **one aspect is particularly important:**

Protecting the environment. The production of the Basic-Touch nitrile gloves uses significantly less water than the production of other gloves.

As a result, CO2 emissions are reduced, which, in turn, helps to protect the environment.

012250 BASIC-TOUCH
Nitrile gloves powder-free,
colour: blue

- Powder-free
- Non-sterile
- ≥ 240 mm long
- Blue (012250) or white (012260)



012260 BASIC-TOUCH
Nitrile gloves powder-free,
colour: white

Item number	Item number	Size	Packaging unit
012250-XS	012260-XS	XS	10 boxes of 200
012250-S	012260-S	S	10 boxes of 200
012250-M	012260-M	M	10 boxes of 200
012250-L	012260-L	L	10 boxes of 200
012250-XL	012260-XL	XL	10 boxes of 200



Splash protection for the user and special **product protection** thanks to the glove's extra length. Two requirements, one solution!



ca. 400 mm



Matching glove dispenser holder made of acrylic: Item number 09051-XXL

Exceptionally exceptional. Extra long – for optimum protection!

Med-Comfort Blue Ultra 400

Splash protection for the user, on the one hand, and **protection of food** in production, on the other: our all-rounder with the **extraordinary length** of ca. 400 mm fulfils a **double protective function**.

User protection and food safety are top priorities when using the Blue Ultra 400 disposable nitrile glove in food processing.

In order to comply with the strict hygiene regulations, workers in the **food industry always wear disposable gloves**. This ensures that the consumer gets hygienically impeccable products.

Quality features

- AQL 1.5
- EN 420
- EN 455
- EN 374
- Food-safe according to Regulation (EC) 1935/2004
- PPE Category III according to PPE Regulation (EU) 2016/425
- Class I medical device according to Directive 93/42/EEC
- Length: ≥400 mm
- Thickness of palm: ca. 0.15 mm

Item number	Size	Packaging unit
01240-S	S	20 boxes of 50
01240-M	M	20 boxes of 50
01240-L	L	20 boxes of 50
01240-XL	XL	20 boxes of 50
01240-XXL	XXL	20 boxes of 50

Disposable gloves made of nitrile



Quality features

- AQL 1.5
- EN 420
- EN 455
- EN 374
- Food-safe according to Regulation (EC) 1935/2004
- PPE Category III according to PPE Regulation (EU) 2016/425
- Medical product conforming to Class I according to Directive 93/42/EEC
- Length: ≥240 mm
- Palm thickness: ca. 0.07 mm (01200 und 01210), 0.08 mm (01197)

Characteristics

- With textured fingers
- Very good sense of touch
- Light design
- Excellent ambidextrous fit
- Good stretch
- Powder-free
- Non-sterile
- Colours: white, blue, light blue

Item number blue	Size	Packaging unit
01197-XS	XS	10 boxes of 200
01197-S	S	10 boxes of 200
01197-M	M	10 boxes of 200
01197-L	L	10 boxes of 200
01197-XL	XL	10 boxes of 200

Item number white	Size	Packaging unit
01200-XS	XS	10 boxes of 200
01200-S	S	10 boxes of 200
01200-M	M	10 boxes of 200
01200-L	L	10 boxes of 200
01200-XL	XL	10 boxes of 200

Item number light blue	Size	Packaging unit
01210-XS	XS	10 boxes of 200
01210-S	S	10 boxes of 200
01210-M	M	10 boxes of 200
01210-L	L	10 boxes of 200
01210-XL	XL	10 boxes of 200



Think green.

Saving resources, making clever use of raw materials.



White und Blue Basic-Plus

Environmentally friendly and economical.

These disposable nitrile gloves **use less material**: they are lighter and, thus, **save resources**.

The production of the Basic-Plus thin-film nitrile gloves **uses less raw material, less water, and saves energy**. This glove is perfect in cases in which a disposable **glove is needed for a short time**.

Celestial.

And fine for food.

Sky Basic-Plus

Hygiene is important not only in the food industry but also in the hospitality business. Here, disposable gloves play a **very large and important role**. Using disposable gloves prevents direct contact with food.

Disposable gloves made of nitrile are particularly well-suited for handling food. First, nitrile does not cause allergies with those allergic to latex and, then, nitrile is also powder-free. This prevents powder residues from getting into the food and, possibly, contaminating entire production lines.

The general rule for wearing gloves is: **as short as possible, and as long as necessary!**

Strong and sturdy.

The best comprehensive insurance for your hands.

SolidSafety Food Cut und Food Protect

DURABILITY AND RELIABILITY:

in other words, solidity. This is the central feature of our leading-edge SolidSafety products! Solid safety for your health and your life! The products are manufactured in environmentally friendly processes using energy recovery technology – which has a positive effect on the environment in the long term. This is sustainable hand protection that leaves nothing to be desired!

The professional SolidSafety helpers have also become indispensable **in food processing**. Approved for use with food in accordance with Regulation (EC) 1935/2004, the Food Cut and Food Protect meet all the requirements to show the best performance in the food industry.

Quality features

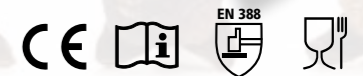
- EN 388 (Food Cut: Level 4443C, Food Protect: Level 3131X)
- EN 420
- REACH-compliant
- PPE Category II according to PPE Regulation (EU) 2016/425
- Approved for use with food according to Regulation (EC) 1935/2004

Reusable protective gloves made of nitrile



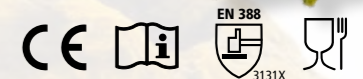
- Nitrile microfoam coating
- Particularly secure grip
- Breathable
- Reduced sweating
- Strong mechanical resistance
- High performance level for cut resistance
- Free from silicone
- Colour: Blue

Item number	Size	Packaging unit
081001-7	7	24 x 6 pairs
081001-8	8	24 x 6 pairs
081001-9	9	24 x 6 pairs
081001-10	10	24 x 6 pairs
081001-11	11	24 x 6 pairs



- Nitrile coating on finger tips and palm for perfect fit
- Ensures working with a good sense of touch
- Particularly light
- Breathable
- Reduced sweating
- Good mechanical resistance
- Colour: Blue

Item number	Size	Packaging unit
081002-7	7	24 x 6 pairs
081002-8	8	24 x 6 pairs
081002-9	9	24 x 6 pairs
081002-10	10	24 x 6 pairs
081002-11	11	24 x 6 pairs



Reusable protective glove made of latex



Qualitätsmerkmale

- EN 388
- EN 374
- REACH-compliant
- PPE Category III according to PPE Regulation (EU) 2016/425
- Approved for use with food in line with Regulation (EC) 1935/2004



Characteristics

- Made of natural latex
- Velourised with cotton
- Hand-specific
- Excellent wearing comfort
- Very secure grip – even with damp or oily objects
- Food-safe
- For household, industry, cleaning, and food applications
- Good chemical resistance (type B) and excellent flexibility
- Colour: Yellow

Item number	Size	Packaging unit
081004-7	7	12 x 12 pairs
081004-8	8	12 x 12 pairs
081004-9	9	12 x 12 pairs
081004-10	10	12 x 12 pairs



Pure nature.
 Latex as the base material
 for the best hand protection.

SolidSafety ChemL Protective glove

The **SolidSafety ChemL** chemical glove made of the natural raw material latex is used as a universal glove in the food industry **for unrestricted and direct contact with all types of food** or for cleaning work in the kitchen etc. The ChemL was tested in line with the new version of EN 374-1:2016, EN 374- 5:2016 and EN 388:2016. It has been approved for direct contact with all types of food according to Regulation (EG) 1935/2004.

Further advantages:

- Good chemical resistance (type B) and excellent flexibility
- Excellent wearing comfort thanks to cotton velour lining
- Very secure grip – even with damp or oily objects
- Free from allergenic substances such as thiuram and many vulcanisation accelerators
- Ergonomic fit, which makes for fatigue-free working

Dispensers just in case



* Dispensers are not food-certified..

Item number	Item description	Material	Dimensions in mm (ca.) W x H x D	Suitable for glove boxes
09054-M	Dispenser holder	Stainless steel	246 x 133 x 73	01010, 01012, 01033, 01034, 14-028, 01071, 01110, 01113, 01120, 01166, 01180, 01181 bis 01189, 01175, 01176, 01178, 01179, 01198, 01199, 01265, 01291, 01295, 01297, 120-020, 970-013
09054-XL	Dispenser holder	Stainless steel	250 x 135 x 95	01010, 01030, 01036, 01038, 01039, 14-028, 01190, 01192, 01197, 01200, 01210
09054-TRIO	Dispenser holder with sizes stamped into it	Stainless steel	255 x 393 x 95	01036, 01038, 01039, 01190, 01192, 01197, 01200, 01210

For the safe storage and hygienic dispensation of gloves and various disposable items.

Item number	Item description	Material	Dimensions in mm (ca.)	Suitable for
09056	Universal stainless steel dispenser	Stainless steel	300 x 300 x 140	for disposable gloves, mob caps, bouffant caps, oversleeves, overshoes, etc.

Hygienic, practical, safe.

Many more dispensers available on request.



Head wear/head protection

Hats off, caps on.

For a clean job and a safe one at that.

Why head covers are so important

HEAD COVERS are used in the food industry wherever special hygiene is expected and required.

Especially, when handling food, wearing **head covers** is absolutely essential for hygienic reasons.

Furthermore, head covers are used in industrial environments for personal protection.

A covered head will prevent hair from getting entangled in moving machine parts. Serious injuries can, thus, be avoided.

Head covers fully cover the top of the head, with an elasticated edge reaching just below the hair-line. They prevent skin scales and hair particles from coming off and migrating.

This is a simple way of making the contamination of entire production lines impossible.

What are the requirements that such head covers should meet? The head cover should be light and breathable to prevent unnecessary sweating.

So:

hats off, caps on!



No.	Description	Item no.	Material	Packaging unit
1	Toque French Style**	03040	Non-woven viscose	5 x 10 units
2	Toque German Style**	03030	Non-woven viscose	5 x 10 units
3	Paper forage hat with crown**	04060	Paper	10 boxes of 100
4	Astronaut cap	04030	Spunbonded polypropylene	10 x 100 units
5	Astronaut cap with face mask	04035	Spunbonded polypropylene	10 x 100 units
6	Mob cap	04020	Spunbonded polypropylene	10 x 100 units
7	Mob cap detectable*	04029	Spunbonded polypropylene	10 x 100 units
8	Bouffant cap	04010	Spunbonded polypropylene	10 x 100 units



Beard masks

For use in areas requiring strict hygiene standards, for example, in food production and food processing.

No.	Description	Item no.	Material	Packaging unit
1	Beard mask	02040	Spunbonded polypropylene	10 bags of 100
2	Beard mask detectable*	02041	Spunbonded polypropylene	10 bags of 100

* Detectable (can be found electromagnetically if lost)

**No food certification available

Well wrapped.

For your body to keep safe and sound.

Aprons etc.

Workwear should **protect food** from contamination wherever it is processed and, if necessary, ensure **uniform appearance** in a company. What is more, **protective clothing can mark different areas with strict hygiene requirements.**

Regulation (EG) No. 852/2004 specifies that persons working in an area where food is handled need to ensure a **high degree of personal cleanliness**. This includes suitable and clean workwear and also protective clothing, if necessary.

Disposable aprons protect all areas of the body from contamination and dirt. They are used particularly in an environment where food is processed. Another application is the cleaning industry, where aprons protect the workwear worn underneath. Wet substances and cleaning agents will splash onto the apron; the clothes worn underneath remain protected and clean. Disposable aprons are perfectly complemented by **oversleeves, gloves, and overshoes.**



* Dispensers are not food-certified..

No.	Description	Item no.	Material	Packaging unit
1	Disposable apron variants	05020	Polyethylene (PE)	depending on apron
2	Disposable aprons in dispenser box	05021	Polyethylene (PE)	10 boxes of 100
3	Dispenser for 05021 boxes	05021-Spender	Stainless steel	10 x 1 units in a carton
4	Visitor coat	05010	Spunbonded polypropylene (PP)	50 units individually packed
5	Visitor coat	05030	Polyethylene (PE)	10 boxes of 50
6	Oversleeves	06010	Polyethylene (PE)	20 bags of 100
7	Overshoes	07020	Polyethylene (PE)	20 bags of 100



AMPri is committed to providing its wholesale and industrial customers with important product knowledge and everything they need to know about laws and regulations relating to the products and their handling. For knowledge creates transparency in the markets for personal protective equipment (PPE) and for single-use medical devices. These markets are becoming increasingly complex due to many new laws, regulations, directives, and material diversity. Only those who know what is permitted and required by law and can make decisions about which materials should be used for which requirements – only those will be able to compete in the markets for disposable PPE clothing and protective gloves or, as a company, be able to provide the right PPE.

Since 4 April 2019, AMPri has had in place the best solution to this problem for customers and users:

the AMPri Competence Centre.

The Competence Centre consists of the **AMPri Academy** and the **AMPri Laboratory**. Here, specialist knowledge is presented in a well-structured way by competent trainers. That is what participants can expect from a seminar at AMPri. Seminars and training courses are either geared towards specially requested products or developed on a more comprehensive basis. We also offer company training courses that deal specifically with the customer's product range. The contents of a seminar are individually tailored to customer requirements. In addition to the training courses, we carry out material tests in our new laboratory in the Competence Centre.

Interested? Please, contact us!

Phone: +49 (0) 4171 8480-0 or by e-mail: info@ampri.de

Changes and errors excepted..

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