



PRODUCT INFORMATION

Item Number	GI/6406
Product Colour	Black
Size Range	7-10
Primary Coating Polymer	Latex
Grip	Slip-Resistant
Lining	Cotton Flock

FEATURES

Fit: Ergonomic design offers a natural fit giving extra flexibility and comfort to the wearer

Grip: Slip-resistant pattern on the palm enhances grip

Length: 33cm

Lining: Flock lining eases donning and removal and absorbs perspiration keeping the hands cool and comfortable

Primary Coating Polymer: Latex

Virus/Non Virus Standard: Conforms with the requirements of EN ISO 374-5, for protection against bacteria & fungi

Chemical Resistant: Achieves type A chemical resistance according to EN ISO 374-1, for protection against at least 6 different chemicals
Provides protection against a wide range of chemicals and cleaning agents

Abrasion Resistant: Achieves Level 2 for abrasion resistance as defined by European Standard EN 388

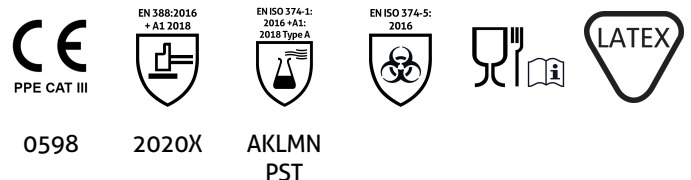
SECTORS

Food Manufacturing and Preparation • Janitorial • Waste Management and Local authority



STANDARDS

Tested in compliance with Commission Regulation (EU) No 10/2011 for Food contact



CAUTION

Contains latex which may cause allergic reactions, including anaphylactic response.
Contains accelerator chemicals which may cause type IV skin irritation and contact dermatitis in sensitised individuals.

STORAGE INSTRUCTIONS

Store in dry conditions, away from direct sunlight and extreme heat. You are advised to retain the packaging for reference. Always inspect gloves prior to use and do not use if damaged or showing signs of wear.

For further technical information, please contact Customer Services on 0333 320 8550 or the Technical team on 0333 320 8555

**DISPOSAL INSTRUCTIONS**

Dispose of responsibly and in line with local guidance.

PACKING

12 pairs per polybag
144 pairs per case
30 cases per pallet

Size	Outer Packaging Barcode
7	5024951007487
8	5024951007494
9	5024951007500
10	5024951007517

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Chemical Resistance Guide for GI/6406 Rubber Gloves

Code Letter	Chemical	CAS Number	EN 374 Performance Level
A	Methanol	67-56-1	2
K	Sodium hydroxide 40%	1310-73-2	6
L	Sulphuric acid 96%	7664-93-9	4
M	Nitric acid 65%	7697-37-2	6
N	Acetic acid 99%	64-19-7	2
P	Hydrogen peroxide 30%	7722-84-1	6
S	Hydrofluoric acid 40 %	7664-39-3	6
T	Formaldehyde 37%	50-00-0	6

EN 374 Performance Levels

Permeation Performance Level	1	2	3	4	5	6
Breakthrough Time (Minutes)	> 10	> 30	> 60	> 120	> 240	> 480

The information contained here is advisory and is intended to guide and inform only. This information is based on the view of Polyco Healthline Limited in light of all available data and is not subject to any guarantee on our part regarding the performance of a particular glove style.

It is important to note that the performance of these gloves may be different if mixtures of chemicals are involved. It is impossible to test every situation encountered and all chemicals and mixtures of chemicals.

Food Compatibility - Reusable Gloves

= Suitable
 = Suitable if pH > 4.5
 = Suitable if no fatty contact
 = Not suitable

Type of food		Required simulants	BGG (B, D1)	GI/500 (B,D1)	GI/6406 (B,D1)	GIOG1 (A,B,D2)	GIOGX (A,B,D2)	ND45 (B,D1)	Optima (A,B,D2)	Pura N (A,B,C,D1)	72 (B,D1)	RU560 (A,B,D2)	850 (B,D1)	780 (A,B,D2)	BSB (A,B,D2)	BSK (A,B,D2)	GR01 (A,B,D2)	GR03 (A,B,D2)	921 (A,B,D2)	92, 94 (A,B,D2)
Beverages	Clear beverages: non-alcoholic, or alcoholic with ≤6% alcohol content	B ^o , C																		
	Cloudy beverages: non-alcoholic, or alcoholic with ≤6% alcohol content	B ^o , D1																		
	Alcoholic beverages with 6 - 20% alcohol content	C																		
	Alcoholic beverages with >20% alcohol content and all cream liqueurs	D1																		
Miscellaneous: undenatured ethyl alcohol	B ^o , 95% ethanol																			
Bread, cereals, pastries, cakes, etc.	Starches, cereals, flour, meal, dry pasta and similar products, fresh pasta	E																		
	Bread, pastry, biscuits, cakes, and similar products: dry or fresh; with fats or oils on the surface	D2/(3)																		
Chocolate, sugar, and confectionery products	Bread, pastry, biscuits, cakes, and similar products: dry or fresh; without fats or oils on the surface	E																		
	Chocolate, chocolate-coated products, and chocolate substitutes	D2/(3)																		
	Confectionery products in solid or paste form, with fatty substances on the surface	D2/(3)																		
	Confectionery products in solid form, without fatty substances on the surface	E																		
	Confectionery products in moist form, without fatty substances on the surface	C																		
Fruits and vegetables	Sugar and sugar products in solid form; crystalline or powdered	E																		
	Molasses, sugar syrups, honey	A																		
	Fruit and vegetables, unpeeled and uncut	E/(10)																		
	Fruit and vegetables, peeled and/or cut	A, B ^o																		
	Processed fruit and vegetables, dried or dehydrated	E																		
	Processed fruit and vegetables in purée form	B ^o , C																		
	Preserved fruit, in an oily medium	D2																		
	Preserved vegetables, in an oily medium	A, D2																		
	Preserved fruit and vegetables, in an alcoholic medium	D1																		
	Nuts: shelled and roasted, or shelled and dried, flaked, or powdered	E																		
Fats and oils	Nuts: paste or cream form	D2																		
	Animal and vegetable fats and oils, natural or treated (cocoa butter, lard, olive oil, etc.)	D2																		
Animal products (meat, seafood, eggs, etc.)	Margarine, butter, and other fats and oils made from water emulsions in oil	D2/(2)																		
	Fish: fresh, chilled, processed, smoked or salted, including fish eggs	A, D2/(3) ^{oo}																		
	Fish, crustaceans, and molluscs: preserved in an oily medium	A, D2																		
	Fish, crustaceans, and molluscs: preserved in an aqueous medium	B ^o , C																		
	Crustaceans and molluscs: fresh within the shell	None required																		
	Meat and processed meat products: fresh, chilled, salted, or smoked	A, D2/(4) ^{oo}																		
	Marinated meat: in an oily medium	A, D2																		
	Preserved meat: in a fatty or oily medium	A, D2/(3)																		
	Preserved meat: in an aqueous medium	B ^o , D1																		
	Whole eggs, egg yolk, or egg white: powdered, dried, or frozen	E																		
Dairy products	Egg yolk or egg white: liquid or cooked	D1																		
	Whole, skimmed, or partly dried milk	D1																		
	Milk powder, including infant formula	E																		
	Cream, sour cream, and fermented milk (yoghurt, buttermilk, etc.)	B ^o , D1																		
	Cheese: whole, with inedible rind	E																		
	Cheese: without rind or with edible rind	D2/(3) ^{oo}																		
Miscellaneous - condiments and sauces	Cheese: processed and soft cheeses	B ^o , D1																		
	Preserved cheese: in an oily medium	A, D2																		
	Preserved cheese: in an aqueous medium	B ^o , D1																		
	Sauces: with aqueous character	B ^o , C																		
Miscellaneous - mixed foods	Sauces: with fatty character (e.g., mayonnaise, salad creams)	A, B ^o , D2																		
	Mustard	A, B ^o , D2/(3) ^{oo}																		
	Vinegar	B																		
	Sandwiches, toasted bread, pizza: with fatty topping/fillings	A, D2/(5)																		
	Sandwiches, toasted bread, pizza: without fatty toppings/fillings	E																		
	Soups, sauces, broths: powdered or dried with fatty characters	D2/(5)																		
	Soups, sauces, broths: powdered or dried without fatty characters	E																		
	Soups, sauces, broths: in any other form with fatty characters	A, B ^o , D2/(3)																		
	Soups, sauces, broths: in any other form without fatty characters	B ^o , C																		
	Miscellaneous - others	Fried or roasted foods of vegetable origin (fried potatoes, fritters)	A, D2/(5)																	
Fried or roasted foods of animal origin		A, D2/(4)																		
Dried foods: with fatty substances on the surface		D2/(5)																		
Dried foods: without fatty substances on the surface		E																		
Herbs and spices		E																		
Spices and seasoning in an oily medium (e.g., pesto, curry paste)		D2																		
Coffee and coffee substitutes: granulated or powdered		E																		
Cocoa powder		E																		
Cocoa paste		D2/(3)																		
Concentrated extracts with ≥6% alcohol content		B ^o , D1																		
Frozen or deep-frozen foods	E																			
Ice-creams	C																			

A, B, D2 for 'all food types', with the below substitutions: 50% ethanol (D1) covers 20% ethanol (C), which covers 10% ethanol (A), which covers poly(2,6-diphenyl-p-phenylene oxide) (E)

^{oo} = not needed if pH > 4.5 ^{oo} = D2 not needed if no 'fatty contact' (X) = applicable reduction factor