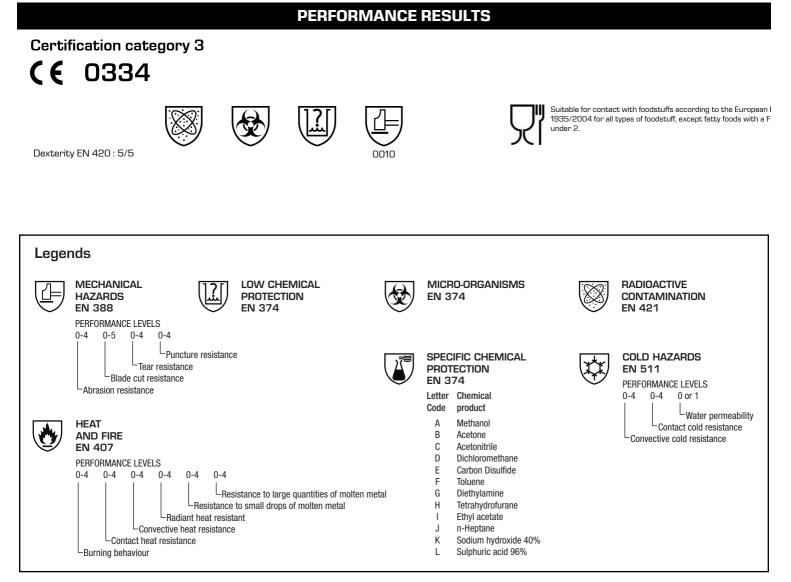
Sure-Grip LF-128

DESCRIPTION AND GENERAL PROPERTIES

- Material Natural latex
- Length (inches) 12"
- Thickness (inches) 0.020 (20 mil)
- Wrist Straight cuff
- Colour/Color Yellow
- Interior finish Flocked
- Exterior finish Embossed texture
- Size / EAN 7 8 9 10 11
- Packaging 12 pairs/bag 144 pairs/carton
- Complementary information Guaranteed without silicone





For more details: **www.mapa-pro.com**

PROFESSIONAL www.mapa-pro.com

SPECIFIC ADVANTAGES

- Excellent dexterity: a thin glove in a supple material
- Flocked interior provides added comfort for extended wear
- Suitable for contact with food products

MAIN FIELDS OF USE

Food industry

- Canning
- Cheese-making
- Deboning poultry
- Filleting Fish
- Food preparation
- Handling fruits and vegetables

INSTRUCTIONS FOR USE

Instructions for use

- It is recommended to check that the gloves are suitable for the intended use, because the conditions of use at the workplace may differ from the "CE"-type tests.
- It is not recommended for persons sensitized to natural latex, dithiocarbamates and thiazoles to use this gloves.
- Put the gloves on dry, clean hands.
- Do not use the gloves in contact with a chemical for a duration in excess of the measured breakthrough time. Refer to the website www.mapa-pro.com or contact the Technical Customer Service MAPA PROFESSIONAL (stc.mapaspontex@mapaspontex.fr) in order to know this breakthrough time. Use 2 pairs alternatively when in long duration contact with a solvent.
- Turn the cuff end down in order to prevent a hazardous chemical from dripping onto the arm.
- Inspect the gloves for cracks or snags before reusing them.

Storage conditions

• Store the gloves in their original packaging, protected from direct sunlight, far from heat sources or electric equipment.

Laundering conditions

- Before taking off the gloves, clean them as appropriate :
- in use with a solvent (alcohol, etc...) : rub over with a dry cloth
- in use with detergents, acids or alkalies : thoroughly rinse the gloves under running water, and rub over with a dry cloth.
- Caution: Inappropriate usage of the gloves or submitting them to a cleaning or laundering process which is not specifically recommended can alter their performance levels.

Drying conditions

• Ensure the inside of the gloves is dry before putting them on again.

Food contact US

• FDA 21CFR 177.2600

LEGISLATION

- This product is not classified as hazardous according to the directive 1999/45/EC of the European Parliament and of the Council.

- This product does not contain any substances of very high concern according to the regulation n° 1907/2006 of the European Parliament and of the Council (REACH).

- UE type certificate or CE type examination certificate : 0075/014/162/04/10/0141 Ext 01/04/10
- Issued by the notified body nr : 0075
- C.T.C 4, rue Hermann Frenkel 69367 Lyon cedex 07 France
- Quality assurance certificat: 0334 Asqual 14 rue des Reculettes -F-75013 PARIS



- Local Authorities (Cleaning)
 - Handling household detergents