

# 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



## PERFORMANCE RESULTS

Certification category 3

CE 0334



Dexterity EN 420 : 5/5



0010



Suitable for contact with foodstuffs according to the European I 1935/2004 for all types of foodstuff, except fatty foods with a F under 2.

### Legends



**MECHANICAL HAZARDS EN 388**

PERFORMANCE LEVELS

0-4 0-5 0-4 0-4  
 — Puncture resistance  
 — Tear resistance  
 — Blade cut resistance  
 — Abrasion resistance



**LOW CHEMICAL PROTECTION EN 374**



**MICRO-ORGANISMS EN 374**



**RADIOACTIVE CONTAMINATION EN 421**



**HEAT AND FIRE EN 407**

PERFORMANCE LEVELS

0-4 0-4 0-4 0-4 0-4 0-4  
 — Resistance to large quantities of molten metal  
 — Resistance to small drops of molten metal  
 — Radiant heat resistant  
 — Convective heat resistance  
 — Contact heat resistance  
 — Burning behaviour



**SPECIFIC CHEMICAL PROTECTION EN 374**

| Letter Code | Chemical product     |
|-------------|----------------------|
| A           | Methanol             |
| B           | Acetone              |
| C           | Acetonitrile         |
| D           | Dichloromethane      |
| E           | Carbon Disulfide     |
| F           | Toluene              |
| G           | Diethylamine         |
| H           | Tetrahydrofuran      |
| I           | Ethyl acetate        |
| J           | n-Heptane            |
| K           | Sodium hydroxide 40% |
| L           | Sulphuric acid 96%   |



**COLD HAZARDS EN 511**

PERFORMANCE LEVELS

0-4 0-4 0 or 1  
 — Water permeability  
 — Contact cold resistance  
 — Convective cold resistance

For more details: [www.mapa-pro.com](http://www.mapa-pro.com)

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## 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

### Local Authorities (Cleaning)

- Handling household detergents

## 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](http://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