



FOOD EXPERT MAPA FOOD INDUSTRY SELECTION GUIDE

Find the right glove compliant
with european and national regulation.

mapa-pro.com

A solution
for every hand
that works

MAPA[®]
PROFESSIONAL

MAPA PROFESSIONAL & REGULATION

Mapa Professional guarantees the legislation’s respect according to European regulation:

- All tests carried out to check the food contact conformity
- Mapa Professional carries out appropriate tests to ensure the glove complies with the customers needs and expectations
- European legislation and national laws state in great detail the tests to be performed with regard to contact with each type of food
- Food contact certificates and test reports are available on **www.mapa-pro.com**

Focus on European regulation:

- Leading regulation 1935/2004 identifies and sets 5 outlines which apply to materials and items in contact with foodstuffs:
 1. Components must not be transferred to food.
 2. Must be manufactured according to good manufacturing practices.
 3. Must be labelled or bear glass-and-fork symbol.
 4. Must provide information on the appropriate use of the product in contact with food.
 5. Must be traceable throughout the production chain.

PLASTICS (PVC, PU, PE)

Specific set of European regulation 10/2011

- Specific migration limits
- Overall migration limits (equivalent to global migration)
- Synthetic textiles are considered as plastic

RUBBER (LATEX, NITRILEEE)

Refer to national laws, no European regulation. All national laws specify:

- A list of authorized substances (also called « positive list »)
- Specific migration limits
- Overall migration limits (equivalent to global migration)

Test conditions can be different

France - Arrêté du 9/11/1994

Italy - Decreto Ministeriale 21/03/1973

Germany - BfR XXI, category 3

MAPA PROFESSIONAL FOOD RESTRICTIONS GUIDE

Example of food restrictions for 11 gloves among the 47 FOOD CERTIFIED MAPA GLOVES.

More information on other gloves on www.mapa-pro.com

Suitable for contact with this type of food

if **pH > 4,5**, suitable for contact if **pH < 4,5**, unsuitable

Unsuitable for contact with this type of food

FOOD GROUP	YOU ARE HANDLING	Disposable		Liquidproof						Thermal protection	Cut protection		
		Powdered nitrile	Chlorinated nitrile	Latex			Nitrile			Nitrile coating	PU coating	Nitrile coating	
		Solo 988	Solo 967	Vital 177	Vital 165	Jersette 307	Harpon 326	UltraNitril 472	UltraNitril 485	UltraNitril 492	Templece 700	KryTech 579	KryTech 582*
Drinks	Non-alcoholic beverages or alcoholic beverages of an alcoholic strength lower than or equal to 6% vol. clear												
	Non-alcoholic beverages or alcoholic beverages of an alcoholic strength lower than or equal to 6% vol. cloudy												
	Alcoholic beverages of an alcoholic strength of between 6% vol. and 20%.												
	Alcoholic beverages of an alcoholic strength above 20%.												
Cereals, starches, sugars, chocolates and derived products	Starches, cereals, flour, meal, dry pasta e.g. macaroni, spaghetti and similar products and fresh pasta												
	Biscuits, pastry, cakes and other bakery products, dry, sugar and confectionery products in solid form; without fatty substances												
	Biscuits, pastry, cakes and other bakery products and confectionery products in solid form; with fatty substances, chocolate, substitutes and products coated												
	Confectionery products in moist past form												
	Molasses, sugar syrups, honey												
	Confectionery products with fatty substances on the surface												
Fruits, vegetables and derivatives	Whole fruit, fresh or chilled, unpeeled; dried or dehydrated fruits; nuts shelled and roasted												
	Fresh vegetables, peeled or cut												
	Processed: cut, in the form of purées, paste or preserved in an aqueous medium, including pickled and in brine												
	Processed in an alcoholic medium												
	Preserved vegetables in an oily medium												
	Preserved fruits in an oily medium												
Fats and oils	Nuts in paste or cream form												
	Animal or vegetable, natural or treated												
	Water emulsions in oil (margarine, butter)												
Animal products and eggs	Crustaceans and molluscs not naturally protected by their shells, preserved fish in an aqueous medium												
	Crustaceans and molluscs not naturally protected by their shells, preserved fish in an oily medium, marinated meat products in an oily medium												
	Crustaceans and molluscs fresh within the shell												
	Fresh fish, chilled, salted, smoked or in the form of paste												
	Meat of all zoological species, fresh, chilled, salted, smoked or in the form of paste, creams												
	Preserved and part-preserved meat in an aqueous medium												
	Preserved and part-preserved meat in an oily medium												
	Eggs, egg yolks, whites of eggs in a powdered or dried or frozen form												
Dairy products	Eggs, egg yolks, whites of eggs in a liquid or cooked form												
	Whole, skimmed or partly dried milk												
	Fermented milk (yoghurt, butter milk), cream and sour cream												
	Natural cheese without rind or with edible rind and melting cheese												
	Whole cheeses with non-edible form												
	Processed cheese (soft cheese), preserved cheese in an aqueous medium (mozzarella...)												
	Preserved cheese in an oily medium												
	Milk powder including infant formula												
Dressing	Sauces with aqueous character												
	Sauces with fatty character (e.g. mayonnaise, salad creams...)												
	Mustard												
	Vinegar												
Mixed food preparations	Sandwiches, toasted bread, pizza containing any kind of foodstuff with fatty substances on the surface												
	Sandwiches, toasted bread, pizza containing any kind of foodstuff but without fatty substances on the surface												
	Soups, sauces, broths powdered or dried with fatty characters (including yeast)												
	Soups, sauces, broths powdered or dried but without fatty characters (including yeast)												
	Soups, sauces, broths in any other form but without fatty characters (including yeast)												
	Soups, sauces, broths in any other form but without fatty characters (including yeast)												
	Fried or roasted foods of vegetable origin (fried potatoes, fritters)												
	Fried or roasted foods of animal origin												
Others	Dried foods with fatty substances on the surface												
	Dried foods without fatty substances on the surface												
	Herbs, spices, aromatic herbs, coffee and coffee substitutes, granulated or powdered												
	Spices and seasoning in oily medium												
	Cocoa powder												
	Cocoa paste												
	Concentrated extracts of an alcoholic strength equal to or exceeding 6% vol.												
	Frozen or deep-frozen foods												
	Ice-creams												

*KRYTECH 582 tested for EN 12868 with exeptional time and temperature conditions method: 10 mn, 10 °C. Standard test time and temperature ore 2h, 40 °C.

MAPA PROFESSIONAL'S FOOD INDUSTRY SOLUTION

A range of gloves to meet several tasks in the food industry

Production, processing, distribution and catering:

- Mapa Professional protective gloves provide **solutions for many applications in the food industry.**
- **Compliance with hygiene rules is an essential requirement in the food industry.** The industry invests to continuously improve the safety of its customers, as producers alone are legally liable for the sanitary quality of their products.



DID YOU KNOW?

- Simply affixing the pictogram to a glove without giving more detailed information does not provide an adequate guarantee of compatibility with a given food.
 - Therefore, a glove may be suitable for handling certain foods and not others.
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- Through its dedicated food industry selection guide, Mapa Professional aims to help end users check the **food compliance of each glove according to the foods they actually handle**, strictly in line with European and national regulations. By providing the test results for all of the gloves in its Food Expert range, **Mapa Professional aims to meet the strictest requirements of its customers' quality systems.**

These tests are available on
our Mapa Professional website
mapa-pro.com



SELECT THE RIGHT GLOVE FOR YOU ACCORDING TO THE FOOD HANDLED:

STEP 1

Find the food you handle using the food groups.














STEP 2

Identify the gloves suitable for handling this type of food.

STEP 3

Choose the level of protection required (disposable, thermal protection, cut protection, liquidproof) and the performance required based on your use. Then check your glove for use and comfort.

WORKSTATION EXAMPLES

FOOD MANIPULATION & PREPARATION: Food handling activities, preparation of raw & modified food, packaging operations					
 Manipulation of raw materials	Manipulation	Vital 165	Harpon 326	KryTech 838	Solo 999
	Sorting				
	Slicing				
	Cutting				
Mixing, cooking	Chopping				
	Steaming	UltraNitril 475	Jersette 308	Vital 177	Solo 995
	Frying				
	Roasting				
Packing	Marinating				
	Packing	Ultrane 548	KryTech 582	UltraNitril 491	Solo 967
	Canning				
	Bottling				















EXAMPLES OF APPLICATION



HARPON 326
FISHING INDUSTRY



KRYTECH 838
CATERING

LOGISTICS: Logistics and maintenance activities in which a food contact could occur					
 Storage & in store manipulation	Cold storage	TempIce 700	TempCook 476	KryTech 579	Solo 988
	Hot manipulation				
	Dry storage	TempIce 770			
					
Delivery		Titan 397	KryTech 582	Ultrane 553	Ultrane 541
	Carrying boxes / crates				
	Unloading				
Maintenance & cleaning		UltraNitril 480	Jersette 307	Vital 181	Ultrane 551
	Sanitising				
	Repairing				
	Cleaning				



TEMPICE 700
COLD ROOM



ULTRANITRIL 480
CLEANING

NO COMPROMISE ON CUT PROTECTION

TempCook 476

Hygiene combined with effective thermal & cut protection

- Thermal protection up to 250°C
- High cut protection (Cut level D)
- 100% fluid-proof
- Long cuff (45cm) to protect forearms when handling hot dishes



Can come into contact with all kind of food



KryTech 582

Excellent grip and liquidproofness in oily situations, combined with an high cut protection

- Grip&Proof technology
- High cut protection (Cut level D : 18N)
- Excellent abrasion resistance
- Washable until 5 cycles at 60°C



Can come into contact with all kind of food, except the acid foodstuff and oily foodstuff affected by a reduction factor less than 2, for contact time of 10mn and a temperature of 10°C



KryTech 838

Combination of an excellent cut resistance and an excellent food compliance

- High cut protection (Cut level E : 24.2N)
- Washable until 20 cycles at 90°C
- Ambidextrous



Can come into contact with all kind of food



MAPA PROFESSIONAL FOOD COMPLIANT GLOVES:

The Mapa Professional gloves listed below have been tested for food compliancy.
Certificates are available on request.

	Product Name	Image	Standard	Interior finish	Exterior Finish
Liquidproof	Vital 165			Flocked	Embossed texture
	Vital 175		TYPE B 0010X KPT Virus	Smooth	Embossed texture, Chlorinated
	Vital 177		TYPE B 0010X KPT	Chlorinated	Embossed texture
	Vital 180		TYPE B 110X KPT	Flocked	Embossed texture
	Vital 181		TYPE B 110X KPT	Flocked	Pebbled, Chlorinated
	Vital 520		TYPE B 2010X KMP	Powdered	Smooth
	Jersette 308		TYPE B 2131X X1XXXX KPT	Textile support	Smooth
	Jersette 307		2120X X1XXXX	Textile support	Pebbled
	Harpon 326		TYPE B 3141X X1XXXX KPT	Textile support	Reinforced grip
	Telsol 351		TYPE A 4121X KLMNPT	Textile support	Pebbled
	UltraNitril 381		TYPE A 3111A X1XXXX JKLPT ISO 18989	Textile support Mapa Technology	Embossed texture
	UltraNitril 472		TYPE B 2101X JOT	Chlorinated	Pebbled
	UltraNitril 475		TYPE B 3001X JOT	Flocked	Embossed texture
	UltraNitril 480		TYPE A 4102X AJKOPT ISO 18989	Chlorinated	Embossed texture
	UltraNitril 485		TYPE A 3101X JKOPT ISO 18989	Flocked	Embossed texture
	UltraNitril 487		TYPE B 2101X JOT	Chlorinated	Embossed texture
	UltraNitril 492		TYPE A 3101X AJKOPT Virus ISO 18989	Flocked	Embossed texture
	UltraNitril 495		TYPE A 3101X AJKOPT	Flocked	Embossed texture

	Product Name	Image	Standard	Interior finish	Exterior Finish
Disposable	Solo 967		TYPE C 4443D X2XXXX 111 AFGJOT	Chlorinated	Smooth with pebbled fingertips
	Solo 988		TYPE C 4443D X2XXXX 111 AFGJOT	Powdered	Smooth
	Solo 995		TYPE C 4443D X2XXXX 111 AFGJOT	Chlorinated	Smooth with pebbled fingertips
	Solo 999		TYPE B JKT	Chlorinated	Smooth with pebbled fingertips
Cut protection	KryTech 563		4343B	Seamless textile support from HDPE fibres	Ventilated back
	KryTech 579		4342B	Seamless textile support from HDPE fibres	Ventilated back
	KryTech 582		4X43D	Seamless textile support from HDPE fibres	Non-slip grip
	KryTech 838		2X4XE	Seamless textile support from HDPE fibres	-
Handling protection	Titan 375		3111X	Textile support	Smooth
	Titan 376		3111X	Textile support	Smooth
	Titan 383		3111X	Textile support	Smooth
	Titan 393		4111X X1XXXX	Textile support	Smooth
	Titan 397		4111X	Textile support	Smooth
	Ultrane 541		4121A X1XXXX	Seamless textile support	Reinforced grip
	Ultrane 548		3121X	Seamless textile support	Ventilated back
	Ultrane 551		4131X	Seamless textile support	Ventilated back
	Ultrane 553		4121X	Seamless textile support	Ventilated back
	TempCook 476		4443D X2XXXX 111 AFGJOT	Knitted thermal protection	Embossed texture
Thermal protection	Temple 700		3222X 02X	Seamless knitted textile support	3/4 nitrile coating
	Temple 770		4221X 121 KMO	Knitted thermal protection	Pebbled