



MAPA PROFESSIONAL FOOD EXPERT RANGE

Find the right glove compliant
with the european and national regulations

mapa-pro.com

A solution
for every hand
that works

MAPA[®]
PROFESSIONAL

MAPA PROFESSIONAL'S SOLUTIONS FOR THE FOOD INDUSTRY

MAPA provides a range of protective gloves to meet several tasks in the food industry: Production, processing, distribution and catering.

- Compliance with regulation and hygiene rules is an essential requirement in the food industry. The industry invests continuously to improve the customers' safety, as producers alone are legally liable for the sanitary quality of their products.
- European legislation and national laws define in detail the food contact tests to be performed for each type of food. Therefore, a glove may be approved for the handling of certain foodstuffs but not others.



FOOD COMPATIBILITY IS GOVERNED BY EUROPEAN REGULATION (EC) NO 1935/2004 ON MATERIALS AND ARTICLES INTENDED TO COME INTO CONTACT WITH FOOD.

- Through its dedicated food industry selection guide, Mapa Professional's end users check the food compliance of each glove according to the **food 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



Suitable for contact with
this type of food

- if $\text{pH} > 4,5$, suitable for contact
- if $\text{pH} < 4,5$, unsuitable

Unsuitable for contact
with this type of food

FOOD GROUP	YOU ARE HANDLING
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	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
Fruits, vegetables and derivatives	Malasses, sugar syrups, honey
	Confectionery products with fatty substances on the surface
	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
Fats and oils	Preserved fruits in an oily medium
	Nuts in paste or cream form
Animal products and eggs	Animal or vegetable, natural or treated
	Water emulsions in oil (margarine, butter)
	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
Dairy products	Eggs, egg yolks, whites of eggs in a powdered or dried or frozen form
	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	
Dressing	Milk powder including infant formula
	Sauces with aqueous character
	Sauces with fatty character (e.g. mayonnaise, salad creams...)
	Mustard
Mixed food preparations	Vinegar
	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 with fatty characters (including yeast)
	Soups, sauces, broths in any other form but without fatty characters (including yeast)
Others	Fried or roasted foods of vegetable origin (fried potatoes, fritters)
	Fried or roasted foods of animal origin
	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	

[illegible]

MAPA PROFESSIONAL & REGULATION

How Food regulation works?

THERE ARE 2 TYPES OF REGULATION

PLASTICS	RUBBER
UE 10/2011 regulation. Ex : PVC, Synthetic textile, Polyurethane.	National laws define test methods to be used to have food compliance.
 France - Arrêté du 5/08/2020	
 Italy - Decreto Ministeriale 21/03/1973	
 Germany - BfR XXI, category 3	

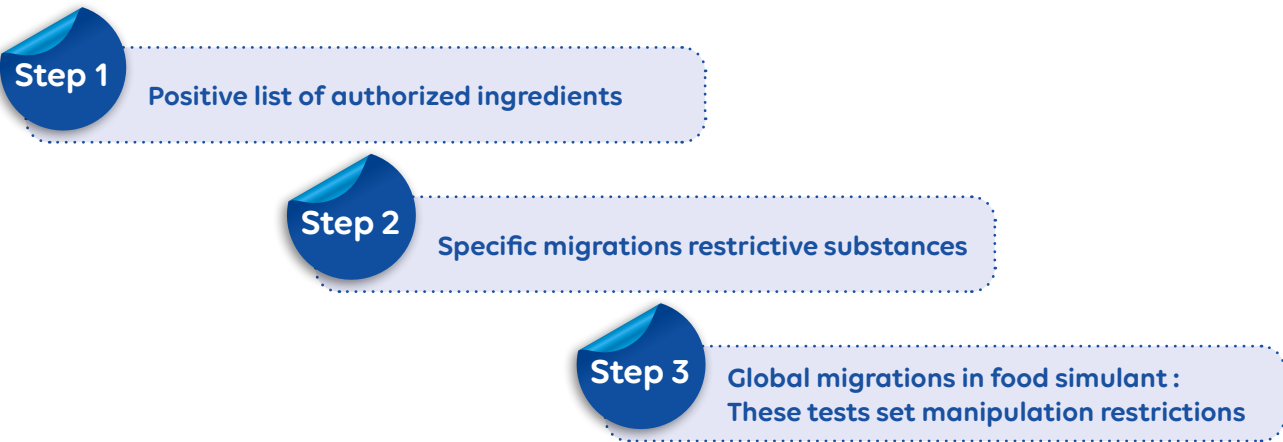
SELECT THE RIGHT GLOVE FOR YOU DEPENDING ON THE FOOD HANDLED

- Find the food you handle using the food groups.
- Identify the gloves suitable for handling this type of food.

THEN CHECK YOUR GLOVE FOR USE AND COMFORT

- Choose the type of protection (disposable, thermal protection, cut protection, liquidproof) and the performance required based on your use.

European food regulation and national laws are based on 3 common principles:



Each step is necessary to get to go to the next step, these are the constraints to obtain the food certification.

Mapa Professional guarantees the respect of legislation according to European regulation:

- All tests are 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 regards to contact with each type of food. Food contact certificates and test reports are available on www.mapa-pro.com



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MAPA PROFESSIONAL FOOD COMPLIANT GLOVES:

	Product Name	Image	Standard	Internal finish	External finish
Liquidproof	Vital 165		-	Flocked	Non-slip embossed
	Vital 175		TYPE B 0010X KPT Virus	Easy donning treatment	Non-slip embossed
	Vital 177		TYPE B 0010X KPT	Chlorinated	Non-slip embossed
	Jersette 308		2131X X1XXXX KPT	Textile support	Smooth
	Harpon 326		3141X X2XXXX KPT	Textile support	Reinforced grip
	Ultranitрил 472		TYPE B 2101X JOT	Easy donning treatment	Pebbled
	Ultranitрил 475		TYPE B 3001X JOT	Flocked	Non-slip embossed
	Ultranitрил 495		TYPE A 3101X AJKOPT	Flocked	Non-slip embossed
Thermal	Ultranitрил 480		TYPE A 4102X AJKOPT ISO 18889	Chlorinated	Non-slip embossed
	TempCook 476		4443D X2XXXX III AFGJOT	Knitted thermal protection	Non-slip embossed
	KryTech 693		4X42C	Seamless textile support	Foam coating
	KryTech 694		4X42D	Seamless textile support	Foam coating
	KryTech 838		2X4XE	Seamless textile support in HDPE fibres	-
Mechanical	Ultrane 510		4131X	Seamless knitted textile support	-
	Ultrane 541/641		4121A X1XXXX	Seamless knitted textile support	Reinforced grip
	Solo 967		TYPE C	Chlorinated	Smooth with pebbled fingertips
	Solo 997		TYPE B VIRUS	Chlorinated	Smooth with pebbled fingertips
	Solo 988		TYPE C	Powdered	Smooth
	Solo Plus 995		TYPE C	Powder free	Smooth with pebbled fingertips
	Solo 990		TYPE C VIRUS	Powder free	Smooth
	Solo Black 935		TYPE C	Powder free	Smooth

For more information on the type of food regulation, please refer to the glove's technical data sheet.