

# Ansell **GUARDIAN**<sup>®</sup>

## CASE STUDY: FOOD PROCESSING

### A LARGE MEAT PRODUCTION FACILITY



**STRENGTHENED  
END USER  
RELATIONSHIP**



**IMPROVED SAFETY**



**REDUCED COST  
SAVINGS**

#### BACKGROUND

This meat production facility is part of a large membership-only warehouse club retailer with many stores in North America. They already had another PPE supplier in addition to Ansell, but were unhappy with the quality of the other company's products and service.

#### OBJECTIVES

- Increase comfort of staff
- Increase satisfaction while using gloves
- Better supplier reliability and service

#### ANSELL GUARDIAN<sup>®</sup> SOLUTIONS

The US food production industry is often known for using cheaper and lesser quality gloves to keep costs low. This company wanted to take the best care of their team, so Ansell **GUARDIAN**<sup>®</sup> was called in to increase the quality and reliability of their safety products and procedures. The facility was already using Ansell **TouchNTuff<sup>®</sup> 92-675** single use gloves in their laboratory and expanded its use into the production department. The Ansell **MICROFLEX<sup>®</sup> 93-850** single use gloves were newly adopted for use by the maintenance department for greater durability. An evaluation of the facility also revealed that the staff in the meat production areas often had cold hands and were wearing cotton liners under their gloves for warmth that didn't provide much warmth. The **Therm-A-Knit<sup>™</sup> 78-150** thermal gloves were recommended and achieved greater satisfaction.

#### RESULTS

- Increased satisfaction of lab and production staff
- More comfortable and warmer gloves
- Cost savings of 10%
- Better supplier reliability and service



##### **TouchNTuff<sup>®</sup> 92-675**

- Superior chemical splash protection
- Soft, durable nitrile for added comfort
- Textured fingertips provide reliable grip



##### **MICROFLEX<sup>®</sup> 93-850**

- Ultimate barrier to reduce risk of exposure and rip-tear
- 2x more chemical splash protection than leading brands
- Highest known standard for barrier quality (Low 0.40 AQL)



##### **Therm-A-Knit<sup>™</sup> 78-150**

- Thermal insulation for cold weather protection
- Automatic knit technology for enhanced comfort
- Compliant to FDA food handling requirements