



Ansell

FOOD+

Multi Hazard Protection

PRODUCT CATALOGUE

**Protection Solutions for
food processing sector**

ansell.com

MAKE THE RIGHT CHOICE WITH ANSELL

Across various sectors of the global food industry, workers need comfortable, reliable personal protection equipment (PPE) that protects against hazards while also protecting food products against possible contamination. As a global leader in safety solutions, Ansell offers a wide range of food compliant hand and body protection solutions for managing cut, chemical, thermal and contamination risks across the food production chain.



Food Contact Approved

Ansell's high-quality food-contact approved PPE is designed and developed in compliance with the strictest industry and government requirements described in most manufacturing and safety regulations.

Ansell food contact approved PPE is manufactured in accordance to the EC-regulation 1935/2004 and the EC-regulation 2023/2006 related to Good Manufacturing Practices (GMP)

- Designed to prevent substances from being transferred to food
- Made with only legally acceptable food-contact ingredients
- Raw materials used in the PPE production are certified safe for food contact and are procured from approved suppliers



Sources of Contamination

There are four possible sources of contamination:

Biological contamination occurs when food becomes contaminated by humans, animals, bacteria, viruses, or other microorganisms. It can lead to food-borne illness.

Chemical contamination happens when food comes into contact with toxic chemicals, which can lead to chemical food poisoning.

Physical contamination is when an object enters food at some stage of the production or preparation process. This can be a choking hazard, and can often introduce biological contaminants as well.

Allergen cross-contamination occurs when even trace amounts of an allergen is transferred to a different food, posing a risk to people with food allergies.



Common Contamination Points

1. Contamination starts at the source

Food that is exposed in any way through contact with animal feces or bacterial infection, are most at risk. This causes concerns for common ingredients such as eggs and milk, because they may be affected before they even reach the processing plant. CDC reported that eggs are often contaminated before they are deposited by the hen, through salmonella present in the hen's ovaries.

2. Pre-processing contact is problematic

Contact with harmful pathogens may happen in slaughterhouses where meats are mixed before and after slaughter. The problem is compounded even further when food is improperly cooled or heated during transportation. What's more, food that is left in the back of a hot truck can be turned into a breeding ground for bacteria, especially after sitting in transit for a few hours.

3. The trouble with processing

Environmental contaminants such as metal shavings, pesticides and chemicals used to operate machinery can be found in food processing. This is usually the result of poor maintenance or handling of processing machinery and breaches in the ventilation system that may have contaminated critical food processing areas.

HAND & BODY PROTECTION



AlphaTec® 37-300



AlphaTec® 37-320



AlphaTec® 37-310

All-day comfort and protection against light acids, greases, fatty oils and liquids.



AlphaTec® 58-270

Industry-leading grip to handle wet or oily food substances with ANSELL GRIP™ Technology.



56-100 (PVC-45G) / 56-101 (PVC-45W)

Heavy-duty PVC apron protects against oils, greases and chemical splashes.



AlphaTec® 2300 PLUS-132

Comfortable body protection provides an excellent barrier to harmful chemicals and microorganisms.



AlphaTec® 23-202

Superior protection in cold conditions and good grip to handle wet or slippery food items.



FOOD PRODUCTION CHAIN

Protection Across the Food Industry Supply Chain

Ansell safety solutions are trusted by many of the world's largest food and beverage companies. Our innovative hand and body protection products are uniquely designed to meet the specific needs of workers at every stage of the supply chain, while also preventing contamination of food products.

01 | AGRICULTURE & FISHING



Production is the growing and harvesting of plants or the breeding of animals we use for food. Common risks include exposure to chemicals in fertilisers or pesticides and physical injuries from handling farming equipment.

APPLICATIONS

- Harvesting and inspecting crops
- Operating and servicing machinery
- Spraying fertilisers or pesticides
- Feeding and caring for livestock
- Cleaning and disinfecting animal pens or cages
- Landscape cleaning and maintenance





ActivArm® 78-102

Thermal gloves provide comfort and warmth in cold or refrigerated food processing facilities.



HyFlex® 72-400

Machine washable gloves with soft and flexible spandex for extended use.



HyFlex® 11-840

This glove provides extreme durability for extended wear in abrasive applications. Suitable for dry food.



HyFlex® 74-500

Highly-durable gloves with INTERCEPT™ Technology to prevent cut injuries in food handling tasks.



HyFlex® 11-421

Premium silicone-free glove helps eliminate contamination in food processing.



EDGE® 48-700

High levels of cut and abrasion resistance delivering good sensitivity and fit.



Nitrile



Neoprene



Natural Rubber Latex



PolyVinyl Chloride

02 | PROCESSING



Processing is the procedure in which plants or animals are turned into what we recognise as food. Based on their role, and the type of food products they are working with, workers may be exposed to a wide range of biological, chemical and physical hazards.

APPLICATIONS

- Primary processing
- Cold storage
- Pasteurising
- Fermentation
- Sanitation and maintenance





MICROFLEX® 93-143

A versatile glove with superior grip in wet, dry or oily food processing environments.



MICROFLEX® 93-283

Robust glove with reliable grip to handle wet, oily or fatty foods.



MICROFLEX® 93-287

Reliable grip in a robust glove that resists tearing and protects food products.



MICROFLEX® 93-833

Designed with ERGOFORM™ technology and strong formulation that prevents against rip tear.



MICROFLEX® 93-852

Fully textured gloves provide easy handling when dealing with wet food products.



MICROFLEX® 93-260

Tough chemical protection with outstanding fit, feel and flexibility.

NOT FOOD APPROVED, FOR JANITORIAL APPLICATIONS ONLY



Vinyl



Special Purpose



Cut Protection

03A | DISTRIBUTION



Distribution is the movement of food from the manufacturing process to the consumer or food service facilities. Workers at this stage are often at risk of cut or abrasion injuries when managing packages and exposure to chemicals used in disinfectants.

APPLICATIONS

- Packaging
- Cold storage
- Logistics
- Shipping
- Sanitation and maintenance





TouchNTuff® 93-700

Superior chemical splash protection without compromising on comfort.



59-001 Sleeve*

Durable vinyl sleeves for food prep, processing and meat packing applications.



Shoe Cover 65-569*

Protecting the shoes against liquid substances in food production.



Bouffant 67-221*

Prevents hair and other particulates from contaminating food processing work environments.

* Ansell has consulted with third party technical experts who have determined that the USDA/FDA do not have specific regulations to address aprons, sleeves, bouffants, hair nets and other garments used for food applications since it is recognised that these items do not entail prolonged direct contact with food (unlike gloves) and are designed to protect the worker from processed foods for cleanliness.



Thermal Warm



Thermal Cold



High Touch



Liquid Splash

03B | SERVICE



Service is the handling and preparation of final products for consumption. Workers must protect themselves against cutting or cooking injuries, as well as exposure to foodborne pathogens or chemical disinfectants.

APPLICATIONS

- Washing raw ingredients
- Cutting meat
- Ingredients prep
- Cold storage
- Sanitation and maintenance



Focus on Safety to Improve your Business Performance

AnsellGUARDIAN® is a proprietary service designed to help your organisation select the right PPE for various applications across the food industry supply chain. Our new and improved features enable you to make informed decisions that will ultimately help improve safety, productivity and cost performance across the board.



An integrated approach

AnsellGUARDIAN® partners with industrial and medical organisations to address the challenges in today's PPE environment and deliver measurable safety and business improvements.

Safety/compliance

Personalised risk management solutions (industrial and chemical) and data-driven recommendations



Increased safety and compliance

Productivity

Best practice recommendations to optimise PPE dispensing, improve output and eliminate waste



Improved productivity

Costs

Business performance improvement/implementation across 7 cost drivers that measure financial progress



Lower costs



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WARNING: Products that provide "cut resistance" and "cut protection" or "puncture resistance" and "puncture protection" do not completely prevent or eliminate the potential for cuts or punctures, and are not intended or tested to provide protection against powered blades serrated or other sharp or rotating equipment. Products that provide vibration resistance, "abrasion resistance" or "abrasion protection" do not completely prevent or eliminate the potential for vibration or abrasion-related injuries. Products that provide chemical resistance or "chemical protection" do not completely prevent or eliminate the potential for injury due to chemical exposure. Products that provide "resistance" to oil or grease or which are "oil repellent" do not completely prevent or eliminate the potential for oil or liquid penetration or absorption. Products that provide "snag resistance" or "snag protection" do not completely prevent or eliminate the potential for snags or friction-related injuries. Products that provide protection against sparks or flames are not "fireproof" and do not completely prevent or eliminate the potential for burns or associated injuries. Products that provide protection or resistance against heat or cold are not intended for use in extreme temperatures – use only as specified. Products containing natural rubber latex may cause allergic reactions in some individuals. Users are encouraged to always use caution and care when handling sharp or abrasive materials, chemicals, or other hazardous or dangerous substances. Any information or data provided is based upon Ansell's current knowledge and understanding of the subject matter, and is offered solely as a possible suggestion for use in making your own decisions or product choices. Product users should conduct all appropriate testing or other evaluations to determine the suitability of Ansell products for a particular purpose or use within a particular environment. It is the responsibility of a product user to assess the level of risk and to determine the protective equipment required or appropriate for the user's particular purpose. Ansell may revise this information as new information, knowledge or experience becomes available. ANSELL DISCLAIMS ALL WARRANTIES OTHER THAN AS EXPRESSLY PROVIDED.