

Polietilene HDPE			
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Product name	Polietilene HDPE
Manufacturer	ICOGUANTI S.p.A. C.so Carbonara 10A/1 16125 Genova – Italy
Commercial Code	HDPE
Type of Personal Protective Equipment (PPE)	Disposable glove, simple design, to be considered as belonging to the 1 st Class – minimal risk – (Directive 89/686/CE)
CE Certificate	Self – certified
Issuing body	ICOGUANTI S.p.A.

1. Description of the product and its variants

Ambidextrous, disposable glove made of high density polyethylene, obtained from 2 thermo sealing and punch films and with bright finish internally and embossed externally. Powder free.

Size available	Only one/10
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2. Conformity

- Conforms to UNI EN 420:2010 standard.
- Made in ISO 9001 :2008 certified plants.

3. Physical Characteristics

Colour	Transparent		
Dimensions (mm)	Size	Length (average)	Width (minimum)
	Only one/10	280	125
Thickness (mm)	0,012 (average)		

4. Packaging

4.1 Gloves packed in bags of 100 gloves

Bag size (mm)	260 X 200	Weight (g)	4(<i>nominal value</i>)
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4.2 Cartons of 100 (10x 10) bags with inner bags of 10

Box size (mm)	460 X 210 X 330	Weight (g)	500 (<i>Nominal value</i>)
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5. Instruction for use and storage

- 5.1. Glove of simplex design to use when to avoid hands/product contamination.
- 5.2. The gloves contain components that are potentially allergenic to sensitive individuals and can cause irritation and/or allergic reactions. In case of an allergic reaction seek medical advice immediately
- 5.3. Do not use gloves when there is a risk of getting caught in the moving parts of a machine.
- 5.4. Wear gloves on dry and clean hands.
- 5.5. Remove any powder on the outside of the glove before use, Wash gloves with water before handling food.
- 5.6. Food handling gloves: designed only for brief contact (if contact is continuous max 30 min. at 40 ° C) with: non-alcoholic and alcoholic (max. 50%) cereal and dairy products, bakery with fresh and dried

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having in the surface fatty substances, dried and fresh pastries having in the surface fatty substances, products and fresh biscuits with fatty substances in the surface, chocolate, sugars and their derivatives, including sweets with fatty substances on the surface, whole fruit and / or dry, dehydrated and / or parts and / or preserves (jam or similar) and / or aqueous, oily or alcohol (> 5 %), nuts (ex. peanuts, chestnuts), peeled and / or dried, and / or as a paste or cream, whole vegetables and / or fresh and / or chilled, dried vegetables and / or in pieces, preserved vegetables in aqueous medium and / or oily and / or alcohol (> 5%), oil, butter, margarine and emulsions of oil in water fresh fish and / or refrigerated and / or salt and / or smoked and / or in the form of pasta, seafood and shellfish, fresh meat and / or refrigerated and / or salt and / or smoked and / or in the form of pasta, processed meat (ex. ham, salami), canned meat and fish in an aqueous and oily medium, powdered and/or dried eggs without shell, powdered and/or liquid and/or frozen yolk ,dried egg white, full cream milk and / or partially and / or full-skimmed milk, dried milk, fermented milk (ex. yoghurt) and / or beaten and their associations with fruit and fruit derivatives, cream, sour cream, whole cheeses with and / or without rind, liquid and / or pasty and / or powder rennet, vinegar, fried or roasted foods, preparations for soups, broth (concentrated extracts), homogenized preparations, dishes also prepared with fatty substances on the surface, and dried and/or no dried substances fermenting yeast paste salt, sauces, mayonnaise and its derivatives, pickles, tarts, sandwiches, toast, ice cream, frozen foods and frozen foods, powder and/or paste cocoa, coffee, liquid coffee extract, herbs, spices and herbs in their natural state.

- 5.7. Keep the packaging for more information and to ensure traceability.
- 5.8. Store the gloves in their original packaging in a cool, dry place, conservation as an incorrect fit can cause temporary and reversible problems that are eliminated by placing gloves in a dry place.
- 5.9. Avoid direct exposure to sunlight, ozone and heat sources.
- 5.10. Dispose of in accordance with current regulations based on the information contained in this informative note.
- 5.11. The manufacturer will not be held responsible for any damage resulting from non-compliant and/or improper use.
- 5.12. ICOGUANTI SpA guarantees compliance of this product with standard technical data, on the date of delivery to authorized dealers. To the extent permitted by law, this guarantee is issued in lieu of all other warranties, including any warranties of approval for particular purposes. ICOGUANTI SpA's responsibility is limited to reimbursing the purchase price of the product in question. Buyers and users of the product agree to the terms of these limitations of warranty, which cannot be altered by way of any written or oral agreement.
- 5.13. Shelf life: 5 years from date of manufacture when stored in a cool, dry place.