

Vital 165

DESCRIPTION AND GENERAL PROPERTIES

- **Material** Natural latex
- **Length (cm)** 30.5
- **Thickness (mm)** 0.29
- **Colour/Color** Blue
- **Interior finish** Flocked
- **Exterior finish** Embossed texture
- **Size / EAN** 7 8 9 10
- **Packaging** 1 pairs/bag - 10 pairs/bag - 100 pairs/carton
- **Complementary information** Packaging : the single bag is a neutral bag



PERFORMANCE RESULTS

Certification category 1



Suitable for food use according to the European Directive CEE 1 with a pH below 4.5. For fatty foods, the reduction factor must be 1 to 3.

Dexterity EN 420 : 5/5

Legends

ANSI CUT RESISTANCE

A1 ≥ 200 G	A4 ≥ 1500 G	A7 ≥ 4000 G
A2 ≥ 500 G	A5 ≥ 2200 G	A8 ≥ 5000 G
A3 ≥ 1000 G	A6 ≥ 3000 G	A9 ≥ 6000 G

EN 511 COLD HAZARDS

PERFORMANCE LEVELS
0-4 0-4 0 or 1
Water permeability
Contact cold resistance
Convective cold resistance

EN 407 THERMAL RISKS

Heat and fire

PERFORMANCE LEVELS
0-4 0-4 0-4 0-4 0-4 0-4
Resistance to large quantities of molten metal
Resistance to small drops of molten metal
Radiant heat resistant
Convective heat resistance
Contact heat resistance
Burning behaviour

PROTECTION FROM PESTICIDES

ISO 18889	ISO 18889	ISO 18889
G1	G2	GR

MICRO-ORGANISMS

EN ISO 374-5	EN ISO 374-5
Protection against bacteria, fungi	Protection against bacteria, fungi, virus
	VIRUS

EN 388 MECHANICAL HAZARDS

PERFORMANCE LEVELS
0-4 0-5 0-4 0-4 A-F (P)
Impact protection
Cut resistance according to ISO 13997
Puncture resistance
Tear resistance
Blade cut resistance
Abrasion resistance

CHEMICAL RISKS

EN ISO 374-1 Type A	EN ISO 374-1 Type B	EN ISO 374-1 Type C
U V W X Y Z	X Y Z	
A Methanol	J n-Heptane	
B Acetone	K Sodium hydroxide 40%	
C Acetonitrile	L Sulphuric acid 96%	
D Dichloromethane	M Nitric acid 65%	
E Carbon Disulfide	N Acetic acid 99%	
F Toluene	O Ammonia 25%	
G Diethylamine	P Hydrogen peroxide 30%	
H Tetrahydrofurane	S Hydrofluoric acid 40%	
I Ethyl acetate	T Formaldehyde 37%	

RADIOACTIVE CONTAMINATION

EN 421



ELECTROSTATIC DISCHARGE PROTECTION

EN 16350



For more details: www.mapa-pro.com

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SPECIFIC ADVANTAGES

- Excellent dexterity from the suppleness of natural latex
- Comfortable cotton flock-lining
- Previous name: Superfood 165

MAIN FIELDS OF USE

Food industry

- Cheese-making
- Deboning poultry
- Handling fruits and vegetables
- Filleting Fish
- Food preparation

INSTRUCTIONS FOR USE

Instructions for use

- It is recommended to check that the gloves are suitable for the intended use.
- It is not recommended for persons sensitised to natural latex, dithiocarbamates and thiazoles to use these gloves.
- Put the gloves on dry, clean hands.
- Turn the cuff end down in order to prevent a liquid from dripping onto the arm.
- Inspect the gloves for cracks or snags before reusing them.

Storage conditions

- Store the gloves in their original packaging protected from direct sunlight, far from heat sources or electric equipment.

Laundering conditions

- Before taking off the gloves, clean them as appropriate :
- thoroughly rinse the gloves under running water, and rub over with a dry cloth
- Caution : using the gloves or submitting them to another cleaning or laundering process can alter their performance levels.

Drying conditions

- Ensure the inside of the gloves is dry before putting them on again.

Food contact US

- FDA 21CFR 177.2600

LEGISLATION

This product is not classified hazardous according to the regulation (EC) n°1272/2008 of the European Parliament and of the Council. This product does not contain more than 0.1 % of substance of very high concern (SVHC) or any substance included in the annex XVII of the regulation n° 1907/2006 of the European Parliament and of the Council (REACH).