

MAPA PROFESSIONAL FOOD EXPERT RANGE



A solution for every hand that works

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

> > A solution for every hand that works



			Disposable														
FOOD CONTACT: Suitable for contact with this type of food		PVC	Vinyl Nitrile	Latex		Nitrile		Thermal protection	Handling protection		Cut protection		Natural late:				
YOUR SELECTION GUIDE		if pH > 4,5 , suitable for contact if pH < 4,5 , unsuitable	Solo	Solo	Solo	Solo Plus	Solo	Solo	Solo	TempCook	Ultrane	Ultrane	KryTech	KryTech	Vital	Vital	Vital
More information on other gloves on www.mapa-pro.com		Unsuitable for contact with this type of food	990	Black 935	988	995	967	997	999	476	541/641	510	693/694	838	165	175	177
FOOD GROUP	YOU A	RE HANDLING		- Y	Y		1	Y			Y		a a	T			B
Drinks	Non-alcoholic beverages or alcoholic beverage lower than or equal to 5% vol. clear Non-alcoholic beverages or alcoholic beverage lower than or equal to 5% vol. cloudy Alcoholic beverages of an alcoholic strength o Alcoholic beverages of an alcoholic strength a	es of an alcoholic strength f between 6% vol. and 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 Molasses, sugar syrups, honey Confectionery products with fatty substances on the surface																
Fruits, vegetables and derivatives	Processed in an alcoholic medium						_										
Fats and oils	Animal or vegetable, natural or treated Water emulsions in oil (margarine, butter)																
		ted by their shells, preserved fish in an aqueous medium ted by their shells, preserved fish in an oily medium, II			_												
Animal products and eggs	Fresh fish, chilled, salted, smoked or in the form Meat of all zoological species, fresh, chilled, sa Preserved and part-preserved meat in an aque Preserved and part-preserved meat in an oily o	Ited, smoked or in the form of paste, creams sous medium															
	Eggs, egg yolks, whites of eggs in a powdered Eggs, egg yolks, whites of eggs in a liquid or co																
Dairy products	Whole, skimmed or partly dried milk Fermented milk (yoghurt, butter milk), cream a Natural cheese without rind or with edible rind Whole cheeses with non-edible form Processed cheese (soft cheese), preserved che Preserved cheese in an oily medium	and melting cheese															
	Milk powder including infant formula																
Dressing	Sauces with fatty character (e.g. mayonnaise, s Mustard	salad creams)															
Mixed food preparations	Sandwiches, toasted bread, pizza containing o surface Soups, sauces, broths powdered or dried with 1																
	Soups, sauces, broths in any other form but wit Fried or roasted foods of vegetable origin (frie	th fatty characters (including yeast) thout fatty characters (including yeast)															
	Fried or roasted foods of animal origin Dried foods with fatty substances on the surfa Dried foods without fatty substances on the su Herbs, spices, aromatic herbs, coffee and coffe	rface															
Others	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																



MAPA PROFESSIONAL FOOD COMPLIANT GLOVES:

MAPA PROFESSIONAL & REGULATION

Ministeriale 21/03/1973

Germany - BfR XXI,

category 3

How Food regulation works?

THERE ARE 2 TYPES OF REGULATION

PLASTICS
RUBBER

UE 10/2011 regulation.
National laws define test methods to be used to have food compliance.

Polyurethane.
France - Arrêté du 5/04/2020

Image: State of the state

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**



	Product Name	Image	Standard	Internal finish	External finish		
Liquidproof	Vital 165		-	Flocked	Non-slip embossed		
Liqui	Vital 175		O010X KPT Virus	Easy donning treatment	Non-slip embossed		
	Vital 177		ODIOX KPT	Chlorinated	Non-slip embossed		
	Jersette 308		ZISIX XIXXXX KPT	Textile support	Smooth		
	Harpon 326		TYPE B SI41X X2XXXX KPT	Textile support	Reinforced grip		
	Ultranitril 472	27 10	TYPE B 2101X JOT	Easy donning treatment	Pebbled		
	Ultranitril 475	K	TYPE B 3001X JOT	Flocked	Non-slip embossed		
	Ultranitril 495		TYPE A 3101X AJKOPT	Flocked	Non-slip embossed		
	Ultranitril 480	-	TYPE A ISO 18889 4102X AJKOPT	Chlorinated	Non-slip embossed		
Thermal	TempCook 476	6	TYPE A (III) (III) (III) (III) (III) 4443D X2XXXX 111 AFGJOT	Knitted thermal protection	Non-slip embossed		
Mechanical	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	-		
	Ultrane 510		4131X	Seamless knitted textile support	-		
	Ultrane 541/641		4121A XIXXXX	Seamless knitted textile support	Reinforced grip		
Disposable	Solo 967		TYPE C	Chlorinated	Smooth with pebbled fingertips		
Disp	Solo 997	47	TYPE B VIRUS	Chlorinated	Smooth with pebbled fingertips		
	Solo 999	the second se	TYPE B JKT	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.