



Not all food service gloves are the same!

Gourmet Gloves™ vinyl food service gloves were developed exclusively for the food service industry. Many gloves used for food handling are not intended for food service use at all.

These gloves are the most important safeguard in protecting your food service customers from cross contamination and the spread of food borne illnesses.

Until recently, there were no design or manufacturing standards for food service gloves. However, with the publication of NSF® Protocol 155, the food service industry now has a comprehensive specification for food service gloves. These specifications address design, manufacturing, initial qualification standards and ongoing quality.

We have standardized on NSF® Certified, DOP/DEHP Free, Gourmet Gloves™ because they are the best and safest glove available for food service use.

Gourmet Gloves™ are what you need in today's fast paced food service industry.

Protect Yourself and Your Customers!

Eliminate the use of DEHP Vinyl gloves.

Buy Gourmet Gloves!



A Division of Manakz Corporation

Contact an HSA Packaging distributor today to purchase:

Call: (800) 326-5937; or Visit: HSApackaging.com

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NSF® Certified

Latex Free

DOP/DEHP Free

Food Service Gloves





All Gourmet Gloves™ Food Service
Gloves are NSF certified!

NSF International, The Public Health and Safety Company™, a not-for-profit, non-governmental organization, is the world leader in standards development, product certification, education, and risk-management for public health and safety. For 60 years, NSF has been committed to public health, safety, and protection of the environment. While focusing on food, water, indoor air, and the environment, NSF develops national standards, provides learning opportunities through its Center for Public Health Education, and provides third-party conformity assessment services while representing the interests of all stakeholders. The primary stakeholder groups include industry, the regulatory community, and the public at large.

NSF is widely recognized for its scientific and technical expertise in the health and environmental sciences. Its professional staff includes engineers, chemists, toxicologists, and environmental health professionals with broad experience both in public and private organizations.

NSF has earned the Collaborating Center designations by the World Health Organization (WHO) for Food and Water Safety and Indoor Environment. Serving manufacturers operating in 80 countries, NSF was founded in 1944 and is headquartered in Ann Arbor, MI USA. The NSF Mark is recognized for its value in international trade around the world.

VINYL CONTAINS PHTHALATES

Disposable vinyl gloves can pose health hazards for consumers because many of them are made with highly toxic phthalates such as di(2-ethylhexyl) phthalate (DEHP). DEHP makes up between 22 and 41 percent of the glove by weight. It is used to make vinyl gloves more flexible. Of particular concern in food-contact applications is the fact that DEHP can leach out of vinyl products, such as disposable gloves, food containers or wrappers. DEHP is particularly soluble in fluids and oil-based products. It can easily contaminate liquids such as drinking water and milk or foods such as cooking oils, cheese, meat and fish.

HEALTH RISKS OF DEHP

The dangers of DEHP are well documented in animal studies, which show it can cause testicular damage, suppress or delay ovulation, reduce kidney and liver function, and cause respiratory distress and adverse effects on the heart. Infants, children and pregnant women are much more sensitive than others to such adverse effects, the studies show. In July 2002, the FDA warned that "precautions should be taken to limit the exposure of the developing male to DEHP.

MOVES AGAINST DEHP IN KITCHENS

Spurred by concerns about the health hazards posed by food handlers wearing vinyl gloves, Japan has taken decisive action. In 2000, Japan's Department of Food Sanitation, acting on a recommendation by the country's Ministry of Health, Labour and Welfare, issued a directive against the use of vinyl gloves with DEHP in food service kitchens. The Ministry cited research by the Japan National Institute of Health Sciences demonstrating that "The DEHP in foods packed ... using vinyl gloves was found to increase drastically when compared with that of the foods before packing" and "the use of PVC [polyvinyl chloride] gloves with DEHP caused a sharp increase in the level of this chemical in foods." The danger of phthalates such as DEHP also has led to several initiatives to curb their use in children's toys by the U.S. Consumer Product Safety Commission and the European Commission.

All gloves should be changed frequently to maintain a cleaner work environment and to avoid contamination of food products.



NSF® Certified Vinyl

Gourmet Gloves™ Vinyl
Powder Free
GGPF Series

Gourmet Gloves™ NSF Certified Powder Free Vinyl Food Service Gloves are formulated for comfortable fit and tactile sensitivity. They are **DOP/DEHP Free** and safe for use in all food service applications, including heat and oils. Flat packed for optimum dispensing. Available in sizes Small through Extra Large.

Gourmet Gloves™ Vinyl Powdered
GGP Series

Lightly powdered for enhanced donnability. Formulated for comfortable fit and tactile sensitivity, Gourmet Gloves™ NSF Certified, Lightly Powdered, Vinyl Food Service Gloves offer excellent non-latex protection for the food service worker and the consumer alike. They are **DOP/DEHP Free** and safe for use in all food service applications. Flat packed for optimum dispensing. Available in sizes Small through Extra Large.