

<b>SILCO 6800 LATEX GLOVES</b>			
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Product Name	<b>Silco 6800 Latex Gloves</b>
Supplier	Silco d.o.o. Šentrupert 5a 3303 Gomilsko Slovenia
Code	<b>6800</b>
Type of PPE	Complex designed glove to be used with chemicals and microorganism for category III risk activities (Directive 89/686/EEC).

### **Description of the product and its variants**

High resistance disposable natural rubber latex glove, subjected to halogenation process and subsequent washes, minimum protein content (< 50 g/g) and powder free. Ambidextrous with rolled cuff, matt internal surface and micro textured on external surface, thick with increased thickness ( $0,30 \pm 0,04$  mm) and length (280 mm).

Available sizes	<b>S / 6 - 6,5</b>	<b>M / 7 – 7,5</b>	<b>L / 8 – 8,5</b>	<b>XL / 9 – 9,5</b>
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#### **1. Conformity**

- Conforms to Directive 89/686/EEC (D.Lgs. 475/92) and following modifications.
- Conforms to EN 374-1,2,3:2004, EN 388:2004 and EN 420:2010 standards harmonized to Directive 89/686/ EEC.
- Raw materials and production process comply with the standards of the FDA (Food and Drug Administration) and GMP (Good Manufacturing Practice) in the USA.
- Conforms to EN 455 1-2-3 standards.
- Conforms to ASTM D 5712 and ASTM D 3578 standards.
- Produced on ISO 9001:2008 certified premises.



#### **2. Conformity**

- Conforms to Directive 89/686/EEC and following modifications EN 374-1, 2,3:2003, EN 388:2003 and EN 420:2003 harmonized standards.
- Conforms to ASTM D4679 standard.

#### **3. Performance characteristics**

AQL< 1,5 (Level G-1) for the absence of holes, AQL 2,5 (Level S-4) for major and minor defects, for size and physical properties with reference to ASTM D 3578 standards.

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UNI EN 420 (2004) (General requirements for gloves)	Sizes	Passed
	Dexterity	Class 5
UNI EN 374 – 2 (2004) (Determination of resistance to penetration) 	Air tight test	Test passed
	Water tight test	Test passed
UNI EN 374 – 3 (2004) (Determination of resistance to permeation by chemical products)	Sulphuric acid 96% (code L)	Class 3
	Sodium hydroxide 40% (code K)	Class 4
	Diethylamine (code G)	Class 2
	Cyclofosfamide hydrochloride	Class 3
	Doxorubicin hydrochloride (Adriamycin)	Class 2
	Fluorouracil	Class 2
	Methotrexate	Class 3
	Vincristine sulfate salt	Class 3
	Daunorubicin hydrochloride	Class 3
	Cis-platinum	Class 3
	Actinomycin D    Actinomycin IV- Actinomycin C1	Class 3

#### 4. Physical Characteristics

Colour		Blue	
Dimensions (mm)	Size	Length (mm)	Width (± 5)
	S / 6 – 6,5	280	80
	M / 7 – 7,5	280	95
	L / 8 – 8,5	280	110
	XL / 9 – 9,5	280	115
Thickness (mm)	Palm		0,30 (average value)
Tensile strenght (ASTM D3578-05) (MPa)	Before aging		18 (min)
	After aging (after 166 ± 2 h to Temp. = 70 ± 2°C)		16 (min)
Elongation at break (ASTM D3578-05) (%)	Before aging		700 (min)
	Before aging (after 166 ± 2 h to Temp. = 70 ± 2°C)		500 (min)

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**Packaging**

1. Gloves packed in dispenser box of 50 gloves.

Dispenser-box dimensions (mm) 270x125x110	Weight 840 (g) (nominal values)
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**2. Warnings (instructions) for use and storage**

- 2.1. The choice of a suitable glove for the job must be done according to the type of risk, the needs of the workplace and environmental conditions.
- 2.2. This product contains natural rubber latex and may cause allergic/irritation pathologies in sensitive subjects that could be of serious nature to those at risk.
- 2.3. 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.
- 2.4. Do not use gloves when there is a risk of getting caught in the moving parts of a machine.
- 2.5. Do not use these gloves for contact with chemical products for periods exceeding those related to the performance level (0<10 min, 1>10 min, 2>30 min, 3>60 min, 4>120 min, 5>240 min, 6>480 min).
- 2.6. Before reusing check the state of the glove.
- 2.7. Wash gloves with water before using them for food handling.
- 2.8. 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 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%), 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 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.
- 2.9. Keep the pack for further information and to ensure traceability.
- 2.10. Keep the gloves in their original packing 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.
- 2.11. Avoid direct exposure to sunlight, ozone and heat.
- 2.12. Dispose of in accordance with current regulations based on the information contained in this informative note.
- 2.13. The manufacturer will not be held responsible for any damage resulting from non-compliant and / or improper use
- 2.14. SILCO d.o.o. 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. SILCO d.o.o.'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.
- 2.15. Shelf life: 3 years from date of manufacture.