

BLACK NITRILE GLOVES

FoodHandler's oneSAFE® Black Nitrile gloves provide a higher level of safety to any foodservice operation. Its ease of use can help significantly reduce the risk of cross-contamination, reduce waste and decrease an operation's environmental footprint.

CROSS
CONTAMINATION
REDUCED BY
96%*



DECREASE
OVERALL GLOVE
USAGE BY
21%**

No Tradeoff in Performance

Customers can expect the excellent performance they are used to getting from FoodHandler® products.



Improved Case Footprint

With an efficient case design, oneSAFE® has a 25-30% space efficiency advantage over other standard glove cases. This footprint reduction allows for more storage space and better overall economy.

Form Fitting and Comfortable

Form fitting and flexible for maximum fingertip sensitivity.

Ultimate Versatility of Black Gloves

Black nitrile gloves are extremely popular today. Catering, food preparation, barbecue and general housekeeping are some common uses for black nitrile gloves. The gloves are strong and comfortable and now part of the oneSAFE® system.

Nitrile over Latex

For its safety, comfort, and strength, nitrile is gaining popularity over latex. oneSAFE® nitrile gloves do not contain natural rubber latex. They're stronger than latex and vinyl when coming in contact with acidic and citrus foods, general cleaning soaps and detergents.

Food Safety Focus

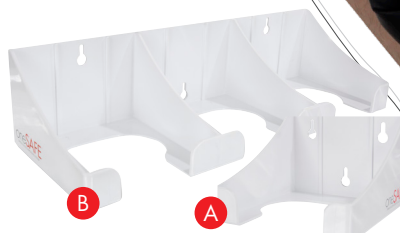
Combined with our wall dispensers, oneSAFE® is the safest glove dispensing system in the industry.

93%
LESS
BACTERIA
THAN TRADITIONAL
DISPENSERS*

50%
FASTER TO PUT ON
VS TRADITIONAL
DISPENSER GLOVES

	S	M	L	XL
POWDER FREE GLOVES				
ITEM NO.	103-1SF212BK	103-1SF214BK	103-1SF216BK	103-1SF218BK
CASE PACK	4 250	4 250	4 250	4 250
TOTAL UNITS	1000	1000	1000	1000

	ITEM NO.	SIZE	CASE PACK	UNITS
A	11-1SF1	SINGLE	1 x 1	1
B	11-1SF3	TRIPLE	1 x 1	1



* Swann-Morton Study: 2009 & 2010
** Technomic Usage Study 2014