

ABENA®

Gloves for Food Handling

A wide range of certified gloves complying with the unique requirements of fish and meat processing.



We reliably and consistently supply our partners with over **4 billion** gloves yearly.

FEATURES

- Texture and grip suitable for various applications - wet, slippery, cold, or hot environments.
- Maximized workflow efficiency - optimal safety for users and no risk of contaminating products.
- Soft yet durable material - with ergonomic design and stretchable wrist
- Washable and reusable textile gloves*.
- Certified: latex-free, chemical- and virus-permeation resistant.
- Provides extra sensitivity for good finger feeling during food preparation.

All gloves selected for this campaign are suitable for food handling, except for textile gloves.



Disclaimer:

*By washing and reusing textile gloves, you can reduce the amount of waste generated. Only on products that have been tested: (Item numbers: 4369, 4354).

Official Disclaimer

The modeling and calculation methods are based on ISO 14040/44. The impact categories and result reporting is based on EF 3.0 (PEF - Product Environmental Footprint). The calculations are done per 1000 pieces and with incineration in the end of life.

Choose the right glove

We guide you in choosing the right glove for the right task – from our range of specialty, disposable, and textile gloves.



PRODUCT LIST

For complete product list, please contact your local sales representative.

www.abena.com