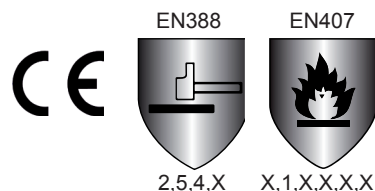


# BLUE RHINO PLUS™

TTP410B

H/weight antimicrobial food handling glove



## Features & Benefits

- **Maximum EN388 level 5 cut resistance**
- **Permanent anti-microbial component**
- **May be washed at up to 92°C**
- **Colour coded to prevent cross contamination**
- **Extended cuff for added protection**
- **High level of comfort and dexterity**
- **Ambidextrous**



Blue Rhino food gloves do not contain any glass materials which may fibrillate and break off when in contact with food stuffs. Blue Rhino gloves are suitable for contact with all foodstuffs in compliance with EC Regulation 1935/2004.

## Typical Handling Applications

- **Suitable for knife hand use**
- **Meat carving and deboning**
- **Fish processing**
- **Food packaging and processing**

Code	Style	Knitting gauge	Sizes (cuff colours)
TTP410B	antimicrobial food handling	7gg	6, (pink), 7 (Light green), 8 (Purple), 9 (Orange), 10 (Grey), 11 (White)

## Packaging

24 pieces per polybag, 144 pieces per case

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A Division of Sirdar Spinning Limited



**TILSATEC**  
ADVANCED TEXTILE MATERIALS

Tilsatec is a Division of Sirdar Spinning Limited established as a leading supplier of advanced textile products, specialising in providing PPE and hand and arm protection for industry. The Rhino range of protective gloves and sleeves, based on the Rhino steel core yarn is unique in the market, engineered to provide extreme levels of cut resistance for the most hazardous and demanding working environments.