

Understanding the Role of Disposable Gloves in Food Safety

Investigations reveal that pathogens known to cause food spoilage have been found on brand new disposable gloves that are deemed safe for food handling.

Manufacturers who sell gloves compliant for food handling are not obligated to test for bioburden or toxicity of the glove at the factory or upon entry into certain countries. This lack of regulation in disposable glove manufacturing can lead to unsanitary conditions, fostering the survival of potential microbial contaminants on both the inside and outside of gloves.

Initial results of microbial testing of unused disposable gloves surfaces have found bacteria associated with foodborne illnesses, such as E. coli and Staphylococcus, but also pathogens specifically linked to food spoilage. These pathogens were found on new and unused disposable gloves currently being sold to the US food industry. They are a consequence of contaminated water sources used in glove manufacturing, often polluted by agricultural, industrial, and urban run-off - including sewage contamination!

Could gloves be a contributing factor to this unnecessary food waste?

Gloves compliant for food handling are not mandated to undergo tests for microbial levels, meaning there's no required testing to ensure cleanliness or absence of food spoilage pathogens.

So, how can we ensure a completely food-safe glove?

Selecting a clean glove could potentially slow down food spoilage conditions. Our gloves are rigorously tested for food safety compatibility, including their chemical composition, cleanliness (pathogens), and structural integrity, using our proprietary Fingerprint glove analysis.

We aim to protect your food, staff, and reputation, and are certified safe to enhance your food safety programs.