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?



we ensure a completely -Safe glove?

entially slow down food spoilage conditions. Our gloves are

rigorously tested for food safety compatibility, including their chemical composition, cleanliness (pathogens), and structural integrity.

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

